



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information

Renseignements municipaux

The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name / Nom de l'établissement

THE INDIAN KITCHEN

Establishment tel. no. / N° de tél. de l'établissement

905-881-0195

Contact name / Nom de la personne à contacter

ANITA NAYYAR

Contact's tel. no. / N° de tél. de la personne à contacter

416-315-5258

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number /
Numéro

7335

Street Name /
Nom de rue

YONGE STREET

Street Type /
Genre de rue

N/A

Direction/
Orientation de rue

N/A

Suite/Floor/Apt. /
Bureau/étage/app.

UNIT 2

Lot/Concession/Route /
Lot/concession/route rurale

N/A

City/ Town/Municipality /
Ville/village/municipalité

THORNHILL

Postal Code /
Code postal

L3R 1B2

Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas / des zones intérieures ☐ outdoor areas / des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City as known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

Note:

Specific concerns regarding zoning or non-compliance with bylaws must be clearly outlined in a **separate submission or letter within 30 days of this notification.**

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite **dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date du présent avis.**

Signature of municipal official / Signature du (de la) représentant(e) municipal(e)

Title / Poste

Address of municipal office / Adresse du bureau municipal

Date



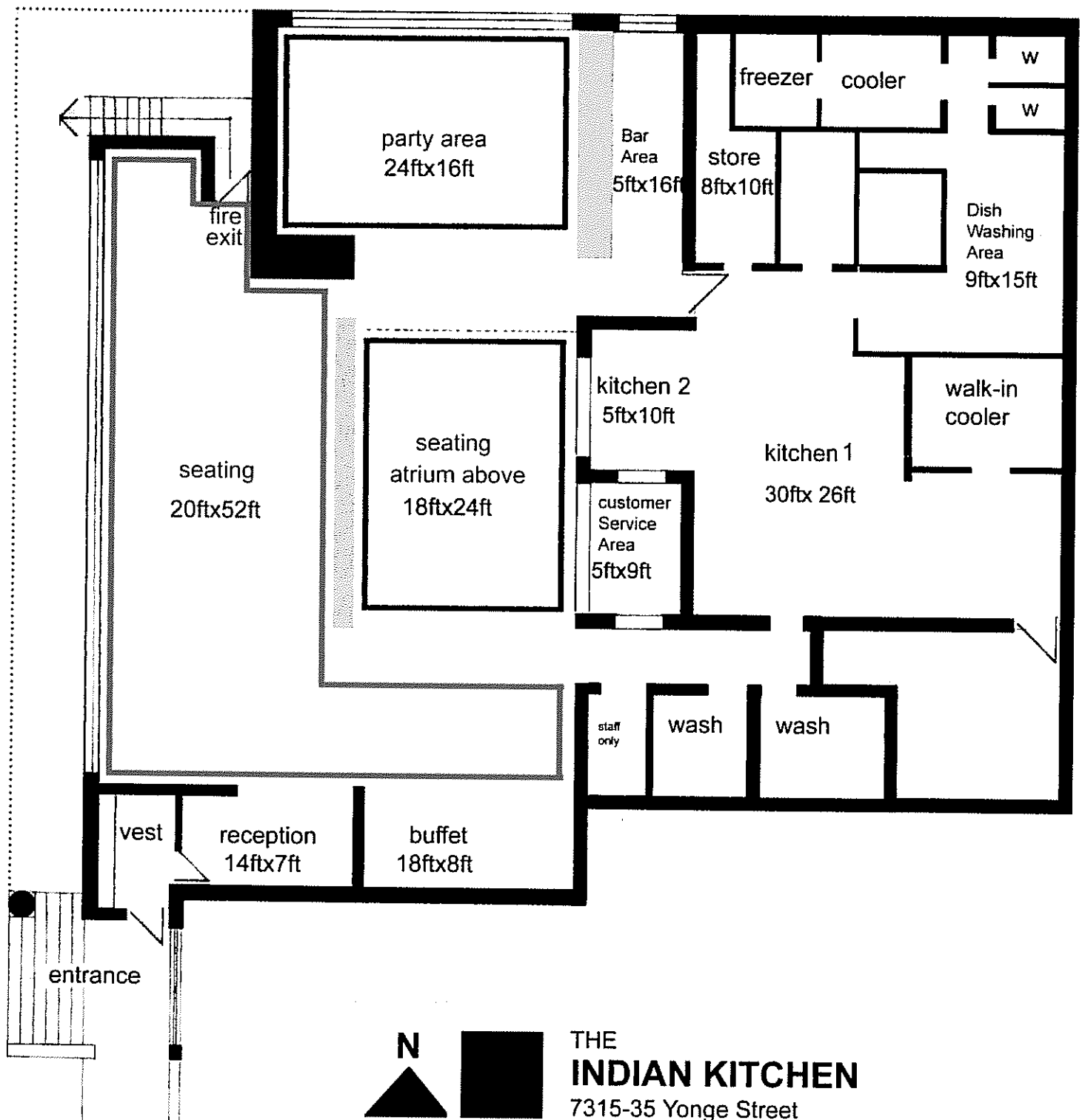
CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your Liquor Licence application, the following information is required.

Please return the completed form to the Clerk's Department.

1. What Type of restaurant is proposed? <input checked="" type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input type="checkbox"/> Fine Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Cafe		
2. a. What type of Food will be served: Varied menu <input checked="" type="checkbox"/> Specialty <input type="checkbox"/> Snacks b. <input checked="" type="checkbox"/> Menu attached (Please note, a copy of the menu is required with all applications)		
3. What entertainment or amusements will be provided? <input type="checkbox"/> Karaoke <input type="checkbox"/> Live entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-track betting <input type="checkbox"/> Arcade <input checked="" type="checkbox"/>		
4. a. The maximum seating capacity will be <u>149</u> persons. b. Where the restaurant is existing, the previous seating capacity was <u>149</u> persons.		
5. a. Was this premises previously used as a restaurant? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Note: if the answer to this question is no, a building permit will be required) b. If this premise was previously used as a restaurant, is any construction or alteration purposed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If the answer to this question is yes, a building permit will be required)		
6. Has a building permit been applied for or obtained in connection with these premises? <input type="checkbox"/> Yes Permit no. _____ <input checked="" type="checkbox"/> No Provide 1 copy of the floor plan showing the dimensioned floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.		
7. Does the building on the premises have a fire alarm system? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		
8. Were the premises previously licensed? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		
9. Is the liquor licence application for an expansion of the existing operations? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? <u>YONGE ST. & MORGAN AVE.</u>		
11. What is the distance to the nearest residential area? <u>0.5 - 1 KM</u>		
12. a) Your name (Please Print) <u>ANITA NAYYAR</u> b) Contact Telephone No. c) The restaurant's name Bus: <u>905-881-0195</u> <u>THE INDIAN KITCHEN</u> Res: <u>905-417-9052</u>		



Schematic plan

dimensions are approximate

April 19, 2015

Welcome to The Indian Kitchen

WHERE THE WEST MEETS THE EAST IN AN EXPLOSION OF FLAVOUR

The Indian Kitchen is proud to present a remarkable cuisine born thousands of years ago in the heart of the subcontinent. A cuisine influenced as much by history as any on earth. Influenced by religion, invasion, occupation and an enormous diversity of climate. Soon you will revel in a spectacular eating experience that embraces India's regional variations, typified by the fish-based selections of the coastal regions, and the meat and vegetable-based recipes of the north.

Today you will experience food originally prepared for Kings and Queens in the kitchens of great palaces, but now lovingly prepared for you in our kitchen by our gourmet chefs. You are about to enjoy cuisine from afar prepared from only the freshest and finest meats and vegetables available from the farmlands of Ontario.

The Indian Kitchen dining experience is truly a feast. The multi layers of an Indian dinner will include a contrast of flavours and textures that compliments one another and titillate the palate.

We hope that your dining experience will be one that brings you back again and again as the variety of combinations of selections are endless. We invite you to take your time, savour each course, delight in every sip of wine, and make this a meal to remember.

For the uninitiated don't be afraid to ask for advice from our expert staff, and finally, NO, not all Indian food is fiery hot, but some most certainly is. We have provided you, our customers, with a 5 chilly-rating system to determine just how hot you can expect each dish to be, five being the hottest and none being the mildest. As a compliment to our spicier dishes we urge you to one of our remarkable Indian lager beers as the perfect accompaniment.

It is our honour to serve you!

.....Lawazmaat.....

SAMOSAS | \$3.99

Delicate triangle pastry puffs filled with a scrumptious combination of spiced peas and potatoes

PAKORAS | \$4.50

A lightly fried fritter of garden fresh Ontario vegetables

PANI PURI | \$4.99

Puffed pastry balls filled with spiced mashed potatoes, chick peas, wafers, spiced water & tamarind chutney

BOMBAY MACCHI | \$5.99

A lightly battered filet of fish delicately fried to perfection

ONION BHAJIYA | \$4.50

This combination of sliced onion and gram flour batter is delicately spiced and fried to perfection

APPETIZER PLATER | \$8.50

Combination of somosas, pakoras, and onion bhajiya for a food lover's delight!

MASALA FRIES | \$5.99

Hot and crunchy french fries seasoned with Indian spices, and served with spiced mayo

CHAAT PAPRI | \$5.99

A wonderful exotic mixture of crunchy wafers, chick peas and potatoes topped with yoghurt, pomegranate seeds, mint & tamarind chutney. It's the perfect start to your feast!

.....Shorbay.....

MULLIGATAWNY SOUP | \$4.50

The British said, "...soup! we want soup" Soup was never part of Indian cuisine until the British arrived, but what a soup we came up with! One that has now become a staple in fine Indian kitchens around the world. This tangy coconut and lentil combination is finished with a drizzle of cream. Try it. You'll like it!

- Addition of chicken (\$2.50)

AAJ KA SHORBA | \$4.50

Soup of the day. Ask the waiter about what remarkable concoction the chef has cooked up today

- Addition of chicken (\$2.50)

.....Tandoori.....

TANDOORI PHOOL GHOBİ | \$12.99

A vegetarian delight. Cauliflower marinated in yoghurt and spices, and baked in the tandoor (clay oven)

ACHARI PANEER TIKKA | \$13.99

Cubed cottage cheese marinated in a tangy/ spicy pickled marination which is grilled to perfection

TANDOORI PANEER TIKKA | \$13.99

Cubed cottage cheese marinated in an exotic blend of yoghurt and carom seeds which are grilled to perfection

TANDOORI MIXED VEG. PLATER | \$14.99

Mixed assortment of fresh Ontario vegetables and cottage cheese baked to perfection in a marination of your choice: mild, medium, or spicy

SHAHİ MURGH TIKKA | \$13.99

Filets of chicken, marinated with a hint of almond and delicate spices, is broiled to perfection (contains nuts)

MURGH TIKKA MULTANI | \$13.99

Roasted boneless chicken, lovingly marinated in a robust combination of yoghurt, ginger, garlic, peppers and nuts (contains nuts)

ACHARI MURGH TIKKA | \$13.99

Synonymous to Northern India, this boneless chicken tikka is baked to perfection in a tangy/ spicy pickled marination

TANDOORI CHICKEN | \$12.99

Half chicken marinated in a secret tandoori masala and barbequed until tender. Served boneless or with bone

SEEKH KEBAB | \$12.99

Finely chopped lamb mixed with a combination of freshly ground herbs and spices, wrapped on a skewer and grilled

LAMB TIKKA | \$14.99

Charbroiled boneless lamb flavoured with ginger, yoghurt, and freshly ground spices

ANDRAK KE PANJE | \$14.99

Charbroiled lamb chops like nothing you've ever tasted before! Flavoured with ginger, yoghurt and freshly ground spices. A true specialty of the house!

TANDOORI PRAWNS | \$21.99

Jumbo prawns marinated in an exotic blend of yoghurt & carom seeds and grilled to a mouth-watering perfection

TANDOORI FISH | \$17.99

Take one whole salmon trout, (ask about seasonal availability) marinate it in our secret combination of spices and bake it to perfection. Amazingly delicious!

FISH TIKKA | \$17.99

Filets of fish marinated in a robust combination of spices and baked to a mouth watering delight.

...Handi Khazana...

BUTTER CHICKEN | \$13.50

Butter basted chicken simmered slowly in a fragrant tomato gravy. A truly classical Indian dish

MURGH TIKKA MASALA | \$13.50

Succulent boneless chicken cooked in a tomato and onion sauce with green bell peppers, ginger and fresh coriander

KADHAI MURGH | \$13.50

Tender boneless chicken cooked with juliennes of onion, tomato, & bell peppers and garnished with fresh coriander

NILGIRI KORMA | \$13.50

Chicken breast simmered in a delicious herb and cilantro flavoured sauce

MANGO CHICKEN | \$13.50

Taking our traditional homemade chicken curry to a whole new level with a sweet & tangy twist of mangoes and spices

MURGH TIKKA LABABDAR | \$13.50

Just yummy! Chicken, par-broiled and then finished in a creamed coriander flavoured tomato sauce. The chicken lover's favourite and a specialty of the house

MURGH SAAG | \$13.50

Diced chicken cooked in a fine puree of fresh spinach, herb, and spices

MURGH JEERA | 13.50

Boneless chicken delicately spiced in a yoghurt-based recipe that combines cumin, fresh ginger, and coriander leaves

MURGH MADRAS | \$13.50

A true chicken classic, not for the faint of heart. Flavoured with coconut, a specialty of the Madras region

CHICKEN VINDALOO | \$13.50

Only for the very brave! A fabulous chicken and potato curry cooked abundantly with hot spices. A specialty of Goa

.....Gosht.....

GOSHT SHAHI KORMA | \$13.99

Lean lamb, cubed and prepared in a mild sauce of nuts, cream and yoghurt with a whisper of saffron

KADHAI GOSHT | \$13.99

Juicy Ontario lamb cooked in a Kadhai, with fresh tomatoes and a secret combination of spices. A specialty of our kitchen

GOSHT ROGAN JOSH | \$13.99

A truly remarkable dish of lamb cooked in the traditional Kashmiri masala (curry) and flavoured with saffron

BEEF SALAN | 13.99

A beef lover's favourite! Marinated in aromatic spices and simmered to a perfect tenderness

LAMB/BEEF MADRAS | \$13.99

Lamb or beef cooked with a coconut based sauce with a dash of red chilies

LAZEDAR GOSHT | \$13.99

Lamb marinated in aromatic spices and cooked to a perfect tenderness with a hint of yoghurt

MUTTON (GOAT) CURRY | \$13.99

Mutton prepared in the traditional masala (curry) and garnished with fresh coriander

LAMB/BEEF SAAG | \$13.99

Diced lamb or beef cooked in fine puree of fresh spinach, herbs and spices

LAMB/BEEF VINDALOO | \$13.99

Only for the very brave! A fabulous meat (lamb or beef) and potato curry cooked abundantly with hot spices. A specialty of Goa

METHI LAMB | \$13.99

Fresh fenugreek leaves cooked with lamb in traditional spices and simmered to a mouth watering delight!

.....Macchi.....

FISH MASALA | \$14.99

Atlantic salmon prepared in a delicious tomato based curry with onions and green bell peppers

LAZIZ-E-MACH | \$14.99

This hot and spicy fish curry will treat your taste buds as it deserves with a tangy hint of tamarind

PRAWN MADRAS | \$18.50

Shrimp cooked with coconut based sauce with hint of red chili

GOAN FISH CURRY | \$14.99

Too delicious for words. Lightly poached Atlantic salmon in a piquant coconut based curry sauce

PRAWN MASALA | \$18.50

Prawns prepared in a delicious tomato based curry with onions and green bell peppers

PRAWN BALCHAO | \$18.50

Shrimp stir fried in hot pickles and rare spices, from the traditional Goan kitchen. A seafood lover's delight

Please advise us of any allergies

.....Subzian.....

PANEER TIKKA MASALA | \$11.99

Cubed cottage cheese cooked with fresh tomatoes and a secret combination of spices

DAL MAKHANI | \$9.99

From the heart of the Punjab comes this exotic combination of lentils and beans

METHI MALAI MUTTER | \$11.99

Fresh fenugreek leaves and green peas simmered with cream and cottage cheese. A dish you won't want to miss!

SAAG PANEER | \$11.99

Fresh spinach and cubed cottage cheese cooked in the tradition of the Punjab

VEGETABLE JALFREZI | 10.50

Fresh Ontario vegetables cooked with juliennes of onion, tomato, capsicum, and garnished with fresh coriander

NAVRATAN KORMA | \$10.99

A bouquet of fresh Ontario vegetables cooked in a delicately spiced cream and cashew sauce

CHANA MASALA | \$9.99

Chick peas and potatoes combined deliciously in a tangy freshly ground masala (curry)

MANGO PANEER | \$11.99

Cottage cheese cooked in a curry with a sweet & tangy twist of mangoes and spices

MOGHLAI KOFTHA | \$11.99

An amazing vegetable and cheese-based delicacy served in an exquisite moghlai gravy

PANEER MAKHANI | \$11.99

Cubed cottage cheese, stewed in traditional butter tomato curry sauce

KHUMB MUTTER PANEER | \$11.99

Take fresh Ontario mushrooms and peas, add in delicious paneer (cottage cheese) and cook them in a remarkable combination of tomatoes, onions and liquefied cashew sauce. A vegetarian specialty of the house

BHINDI MASALENDAR (seasonal availability) | \$11.50

Fresh okra, stir fried with onions and freshly ground spices. A wonderful accompaniment to any meal

PANEER MADRAS | \$11.99

Paneer cooked with a coconut based sauce with a dash of red chilies

ALOO BOMBAY | \$9.50

Pot roasted potatoes gently simmered with cumin and mustard seeds

TARKA DAL | \$9.99

Yellow lentils simmered with aromatic herbs and spices

KADHAI PANEER | \$11.99

Cottage cheese cooked in a Kadhai, with fresh tomatoes and a secret combination of spices. A specialty of our kitchen

Roti

NAAN | \$1.99

GARLIC NAAN | \$3.50

KEEMA NAAN | \$4.50

Leavened Indian bread stuffed with chicken marinated and cooked with ground Indian spices. A naan lover's delight!

LACCHA PARATHA | \$3.50

A flaky multi layered bread baked using a leavened dough

ALOO PARATHA | \$4.50

A delicacy of Punjab! Stuffed bread with mashed potatoes that have been roasted and baked with tangy and tasty spices of the North (cumin, chaat masala, amchur powder)

KASHMIRI NAAN | \$4.99

This wonderful specialty of Kashmir has bread stuffed with pieces of sultana raisins, dried fruits, almonds, cashews and shredded coconut.

ROTI | \$1.99

ONION NAAN | \$3.50

METHI/PUDINA PARATHA | \$4.00

A flaky multi layered bread baked with your choice of methi (fenugreek) or pudina (mint) leaves

PARATHA | 3.50

Whole wheat bread baked in layers

PANEER PARATHA | \$4.50

A cheese lover's delight! Stuffed bread with ground cottage cheese, smutthered with spices and green chilies.

BREAD BASKET | 9.99

An assortment of bread: naan, onion naan, paratha, and garlic naan

Basmati

STEAMED RICE | \$3.50

PEAS PULAO | \$3.99

Aromatic rice served with fresh Ontario peas. As colourful as it is flavourful

MURGH/LAMB/BEEF HYDERABADI BIRYANI (contains nuts) | \$13.99

In the finest Hyderabad tradition, this royal dish combines chicken, lamb, or beef with rice and aromatic spices

QUINOA | \$5.99

NAVRATAN BIRYANI (contains nuts) | \$10.99

A fabulous combination of rice and fresh spiced vegetables, flavoured with mint, rose water and a hint of saffron

PRAWN BIRYANI (contains nuts) | \$18.99

In the finest Hyderabad tradition, this royal dish combines prawns with rice and pungent aromatic spices

.....Humsafar.....

KACHUMBER SALAD | \$3.99

A mixture of finely diced cucumber, onion and tomatoes tossed in a lightly seasoned lemon dressing, just delicious (fabulous as an appetizer or an accompaniment)

MANGO CHUTNEY | \$2.50

A sweet and delicious condiment that is just perfect with any one of our curries

ONION SALAD | \$1.99

Sliced onions and green chilies garnished with lemon juice

MIXED RAITA | \$3.99

This palate cooler makes a delicious side dish or appetizer. We've grated cucumbers and stirred them gently into a savory whipped yogurt and garnished it with cumin powder

ACHAR | \$2.50

Tangy and spicy mixed pickles

CHEF'S SALAD | \$3.99

Lettuce, onion, cucumber, and tomatoes tossed in a lemon vinaigrette

.....Mitha.....

MANGO KULFI | \$4.99

An ice cream lover's delight! Homemade and brimming with mango

GULAB JAMUN | \$4.25

We took the lightest of cottage cheese, rolled it into balls, fried them till golden brown, dipped them in a sweet syrup and came up with this mouth watering confection

KHEER | \$4.25

Traditional Indian rice pudding made with a whisper of cardamom

KESAR PISTHA KULFI | \$4.99

Homemade ice cream with a delicate murmur of pistachio and saffron

RAS MALAI | \$5.25

Dumplings made from cottage/ricotta cheese soaked in sweetened milk and delicately flavoured with cardamom and saffron

AAJ KA MITHA | \$5.25

Dessert of the day. Ask the waiter about what remarkable sweet dish the chef has cooked up today

Beers:

- Domestic \$4.75
- Premium \$5.00
- Imported \$5.75
- Indian beer \$6.00

House Wine:

- Red
 - Cabernet Sauvignon
 - Glass \$6.50
 - Half Litre \$15.99
 - Litre \$30.99
 - Shiraz
 - Glass \$5.99
 - Half Litre \$14.99
 - Litre \$29.99
 - Cabernet Merlot
 - Glass \$5.25
 - Half Litre \$13.99
 - Litre \$26.99

- White
 - White Zinfandel
 - Glass \$5.25
 - Half Litre \$13.99
 - Litre \$26.99
 - Pino Grigio
 - Glass \$6.50
 - Half Litre \$15.99
 - Litre \$30.99
 - Chardonnay
 - Glass \$6.50
 - Half Litre \$15.99
 - Litre \$30.99

Liquor:

- Rye
 - Canadian Club \$4.99
 - Crown Royal \$4.99

- Scotch

- Johnnie Walker Red Label \$4.99
- Johnnie Walker Black Label \$7.99
- Chivas Regal \$7.99
- Glenlivet \$7.99
- Glenfiddich \$7.99
- J & B Rare \$4.99

- Gin

- Beefeater \$4.99
- Tanqueray \$4.99

- Bourbon

- Jack Daniels \$5.50

- Vodka

- Smirnoff \$4.99
- Grey Goose \$7.99
- Moskovaskaya \$4.99

- Rum
 - Bacardi \$4.99
 - Bacardi Gold \$4.99

- Coffee/Cream Liqueurs
 - Kahula \$4.99
 - Bailey`s \$4.99

Cocktails:

- Bloody Caesar \$6.99
- Bloody Mary \$6.99
- Brown Cow \$6.99
- Long Island Iced Tea \$6.99
- Margarita \$6.99
- Martini \$6.99
- Mimosa \$5.50
- Mojito \$6.99
- Pina Colada \$6.99
- Sangria \$6.99

- Singapore Sling \$6.99
- Zombie \$6.99

Non-Alcoholic :

- Soft Drinks \$1.99
- Perrier \$3.99
- Juice
 - Orange \$3.99
 - Apple \$3.99
 - Mango \$3.99
 - Cranberry \$3.99
- Coffee \$2.50
- Tea
 - Regular \$2.50
 - Green Tea \$3.00
 - Jasmine Tea \$3.00
 - Herbal Tea \$3.00
 - Masala Chai \$3.50

- Lassi
 - Sweet \$3.99
 - Salty \$3.99
 - Mango \$4.50
 - Strawberry \$4.50
- Milk Shake
 - Mango \$4.50
 - Strawberry \$4.50
- Mocktails \$4.99