

Municipal Information Renseignements municipaux

Return completed form to:
Alcohol and Gaming Commission of Ontario
20 Dundas St. W.
7th Floor
Toronto ON M5G 2N6

Remplir et retourner cette formule à :
Commission des alcools et des jeux de l'Ontario
20, rue Dundas Ouest
7^e étage
Toronto ON M5G 2N6



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

Spice House

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

647.894.1498

Contact name/Nom de la personne à contacter

Francesca Perozzi or Primo Perozzi

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

647.894.1498

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)

Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

820 Denison Street, Unit 1, Markham - ONT - L3R 3K5

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 was 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:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, in a **separate submission or letter within 30 days of this notification**.

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement dans un **document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise 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



Town 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?

☒ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Café

2. a) What type of Food will be served: Varied menu ☒ Specialty ☐ Snacks ☐

b) ☒ Menu attached (Please note, a copy of the menu is required with all applications)

3. What entertainment or amusements will be provided? none

☐ Karioke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐

4. a) The maximum seating capacity will be 130 persons.

b) Where the restaurant is existing, the previous seating capacity was 130 persons.

5. a) Was this premises previously used as a restaurant?

☒ Yes ☐ No (Note: If the answer to this question is no, a building permit will be required)

b) If this premises was previously used as a restaurant, is any construction or alteration proposed?

☐ Yes ☒ 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?

☐ Yes Permit No. _____

☒ No Provide 1 copy of the 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 ☐ No

8. Were the premises previously licenced? ☒ Yes ☐ No

9. Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ No
(If yes, please provide details on a separate page)

10. What is the nearest major intersection to the proposed location? Warden & Denison

11. What is the distance to the nearest residential area? 250 meters

12. a) Your name (Please print)

Francesca Perozzi

b) Contact Telephone No.

Bus: 647.894.1498
Res: 416.709.5662

c) The restaurant's name

Spice House

To Begin

Soups & Salads

Poached Chicken salad.....\$4.99
Baby chicken tenders simmered in spice house special broth. Drizzled with tomato chut and grate cucumber dressing.

Smoked Cottage Salad.....\$5.99
Over night marinated, sliced, home made ricotta cheese finished in oven, served with tomato cucumber dressing.

Yakhani (chicken/Veg).....\$3.99
All time favorite in a rich broth, slow simmered of lamb and exotic root vegetables, finished with saffron tadka.

Shorba-e-Tamatar.....\$4.50
Combination of tomato, onion, carrots, lamb and chickpeas in a rich broth.

Vegetarian Starters

Vegetable bhajras Kakeage.....\$6.99
Vegetables of onion, capsicum, eggplant, sweet potatoes, dipped in chickpea batter, fried crisp and golden with cashew chutney.

Palak Para Chaat.....\$5.99
Crispy fried baby spinach leaves in the heat of yogurt, chick peas, tomato spread, glazed with spice house dressing.

Avadhi ka Kathi.....\$3.99
Home made flatbread stuffed with zucchini, vegetables, raw mango, chutney, paranthas, stuffed with pudina, dahi chutney.

Malai Rolls n.....\$6.99
Crispy fried rolls, stuffed with home made cream cheese, carrot, chutney, topped with tomato sauce.

Pakora ki thali.....\$8.99
Spicy and potato cake served with roasted sunn, banana slices and crisp fresh chutney, served with fresh carrot and coriander chutney and sweet tamarind.

Tandoori ke Angan se

Noorani Seekh.....\$9.95
Ground lamb, ginger, onion, chili and coriander mixed with spices, and cooked on skewers in the tandoor (clay fired oven). Served with mint chutney.

Saunliyani Tangdi Lahsun.....\$10.00
Chicken legs marinated overnight in tandoori, lemon, orange zest, fresh herbs, roasted until pure meat in clay oven till perfection.

Lucknowi Lamb.....\$16.00
Selection of lamb kebabs, tandoori roasted, Chana, lamb chop, soft rice infused green, lamb pallo with green herb, chutney and lightly pickled red onion.

Goan Lemon Basa Kafrial.....\$14.00
Fillet of basa marinated in tandoori and mild, sautéed with tomato cucumber salad with mint cucumber dressing.

Tawa ka Jhinga.....\$16.00
Crisp Roasted Jumbo Prawns rubbed in house spices, brushed with lemon butter drizzle.

Mahi Amu Dardiya.....\$16.00
Basa marinated in a tangy and roasted red pepper puree with cucumber and lime juice, served with salad and mint chutney.

Spice House Sharing Platter.....\$14.99
Selection of spiced chicken, lamb, lamb chops, tandoori kebab and Achari Kebab served with tandoori roti and salad.

Tandoori Achari khumb.....\$9.99
Marinated in tandoori and sautéed with garlic, mustard, served with salad and mint cucumber sauce.

Theri Thari Ka Murg (N).....\$14.99
Assort of chicken kebabs, marinate chicken leg, chicken kebab, sautéed tandoori chicken and small cashew chutney, served with tandoori rice and green chutney.

Murg Cashew Tikka.....\$14.99
Tender chicken marinated in Spice house spices and brushed with ground cashew, served with mint & Tamarind sauce.

To Follow

Spice House Non Vegetarian Main Courses

Spice house FISH CURRY.....\$14.00
A South Indian style preparation of fish, cooked in coconut milk, tempered with mustard seeds, red hot peppers, sautéed with raw mango and tamarind. Served with soft rice.

Machi Malabar.....\$12.00
Combination of fresh and spicy malabar sauce, infused with yogurt and chutney, served with steamed basmati rice.

Khatta Metha Jhinga.....\$14.00
Fresh water king prawns, set in a spicy sauce, flavored with whole coriander seeds, dry red chili, and finished with mint vinegar and coconut milk.

Marsala King Prawns.....\$14.00
Succulent fresh water king prawns sautéed with hot bell peppers, simmered in a garlic scented with wine and marsala sauce.

Murg musalam Firdausi.....\$13.00
Oven roasted chicken supreme rubbed stuffed with lamb mince, topped with rice, served with bread and salad.

Saffed gosht Korma.....\$14.00
Pakistani style lamb korma cooked in a saffron, sautéed onion, yogurt, curry with lamb of tandoori.

Nali Nihari.....\$15.00
Succulent lamb shank cooked in saffron, onion, tomato, flavored with cardamom and cardamom.

Gosht Kaliya.....\$14.00
Slow cooked lamb shank, flavored with saffron, sautéed with crushed black pepper.

Kheya-E-Avadh.....\$13.00
Avadhi style baby goat curry, infused with cardamom, onion and ginger.

Kukkar Makhani.....\$14.00
Punjabi style chicken korma marinated with yogurt, tandoori, masala, roasted in tandoori, then simmered in lamb, lamb, tomato, onion, and cashew, hot makhani sauce.

Murg Madras Masala.....\$13.00
Tender chicken, simmered in masala sauce.

Murg Saagwala.....\$14.00
Crispy chicken, cooked with spinach, fresh, tandoori, hot, strong sauce.

Kukkar Tikka Masala.....\$14.00
Crispy of chicken, cooked in tandoori, topped with onion, tomato, sauce, finished with hot, strong sauce.

Murg Murtaz korma.....\$14.00
Crispy of chicken, cooked in tandoori, topped with onion, tomato, sauce, finished with hot, strong sauce.

Vasco lamb vindaloo.....\$15.00
The star of the show, vindaloo, tender, succulent, lamb, cooked in tandoori, hot, strong, and creamy.

To Accompany

Spice House Vegetarian main courses

Brie Malai Kofta.....\$11.99
Potato, mushroom, stuffed with cheese, served with crushed cucumber, hot, strong, and creamy, topped with cashew crumb, resting in rich, onion, and tomato, masala sauce.

Kashiphal Ki sabzi.....\$8.99
Pumpkin, cooked in tandoori, topped with onion, tomato, sauce, finished with hot, strong, and creamy.

Bangan Bharta.....\$9.99
North Indian, smoked, eggplant, topped with onion, tomato, sauce, finished with hot, strong, and creamy.

Aloo Gobhi Angara.....\$8.99
North Indian, roasted, cauliflower, and potato, topped with onion, tomato, sauce, finished with hot, strong, and creamy.

Keser-E-Pukhtan.....\$13.99
 Mogul's favorite traditional panir dish. Tomato and pumpkin sabon finished with milk and cream concoction.

Subzi methi Malai.....\$11.99
 Garden of eden verine drizzled in lightly creamed tomato masala sauce accented with fresh green.

Chole Amritsari.....\$8.99
 Chickpeas cooked in traditional Punjabi style with roasted gram masala.

Dal Dera Ismail Khan.....\$9.99
 Combination of soft lentils, smoked and simmered over tandoor finished with caramelized onion.

Uttar Pradesh Dal.....\$8.99
 Blend of lentils and dumplings topped with green coriander and cashew bark finally tempered with roasted garlic, tomato and fresh herbs.

Methwala Saag paner.....\$12.99
 Home made cottage cheese cooked with spinach, fresh tandoor and spring onion.

Accompaniments

Spice House Rice & Breads

Dum Perda Biryani.....\$12.99
 Choice of Chicken / Lamb / Vegetarian

Gumun Peas Pilao rice.....\$3.99
 Sweet pea peas, onion with onion and coriander with kasman.

Khumb wala Chawal.....\$8.99
 Basmati cooked with a selection of mushrooms, spiced with caramelized onion and turmeric.

Steamed Rice.....\$2.99
 Basmati lightly spiced with cashew leaf, green cardamom and cloves.

Naan.....\$1.50
 Leavened Flat Bread

Cheese Onion Naan.....\$3.99
 Stuffed with cheddar cheese and topped with onion.

Coriander Garlic Naan.....\$1.50
 Leavened Flat bread brushed with roasted garlic and coriander.

Tandoori Keema Naan.....\$3.99
 Combination of minced chicken and tandoori spices and Spanish chili.

Chur Chur Naan.....\$2.50
 Layered whole wheat bread.

Tandoori Roti/ whole wheat naan.....\$1.50
 Whole wheat flat bread.

Tandoori Kulcha.....\$2.50
 Cheese or Paneer / Ghee / Piyaz.

Condiments

Raita.....\$2.50
 Yogurt / Avocado / Mango

Chutney's.....\$1.50
 Mango / Tomato / Coconut

Salsa.....\$2.00
 Tandoori / Schezwan / Tomato / Onion

Pickle.....\$1.99
 Mix / Mango

To finish

Chocolate Mousse.....\$6.95
 Disk of dense dark and light white chocolate waffles - creating an contrasting hot, set base and softer top.

Orange Kulfi.....\$5.95
 Freshly reduction of milk, stuffed in orange, sprinkled with roasted almonds, topped with orange crumble.

RasMalai.....\$5.95
 Traditional favourite, delicious soft milk dessert, served with chilled pistachio cream.

Moong Dal Halva Parhel.....\$5.95
 Oven baked lentil pudding, seasoned with saffron leaf and cinnamon served with vanilla ice cream and mixed berry sauce.

Gulab jamun & rabri.....\$5.95
 Warm Khyana rasgulla with chilled fresh Indian cardamom scented custard.

Ice Cream Selection.....\$3.95

Pistachio kulfi.....\$3.95
 Chilled pistachio flavoured reduced milk.

Dessert platter.....\$9.95
 Platter of rasmalai, malai, rasgulla, Please ask your server for today's selection.

spice house
 Indian bistro

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 Markham, ON. L3R 3K5.
 Phone: 905 477 2787
 Email: Info@spicehouse.ca
www.spicehouse.ca