

Municipal Information Renseignements municipaux

Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 Sheppard Avenue, East
Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90, avenue Sheppard Est
Bureau 200
Toronto ON M2N 0A4



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

HUNAN GARDEN RESTAURANT

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

905-948-1108

Contact name/Nom de la personne à contacter

Cindy Xiao

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

416-443-8600

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)

3636 Steeles Avenue East, Unit 117-120, Markham, Ontario, L3R 1K9

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?

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

(No)

- 4. a) The maximum seating capacity will be 120 persons.**
b) Where the restaurant is existing, the previous seating capacity was n/a 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. #98 20831400000

☐ 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

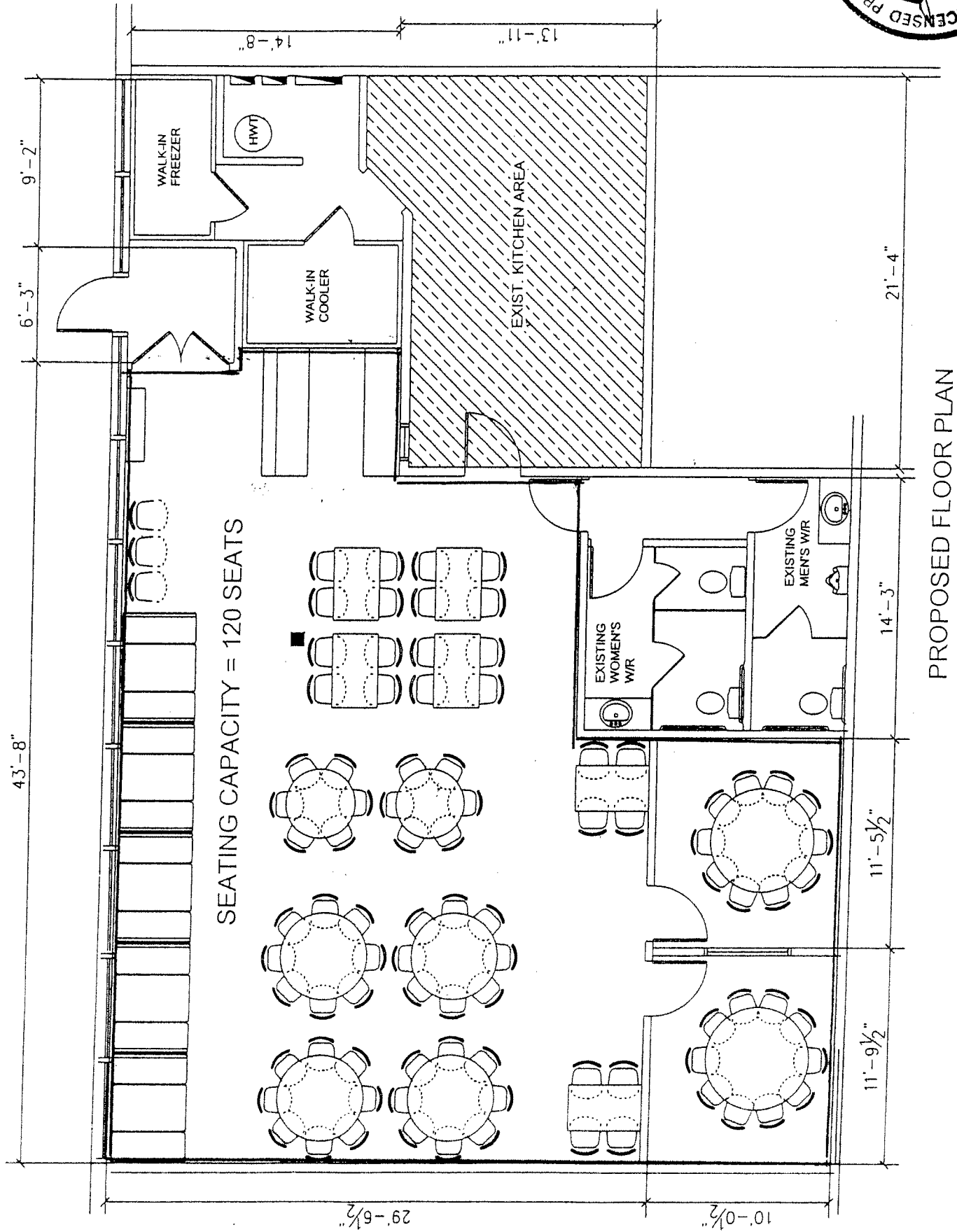
8. Were the premises previously licenced? ☐ Yes ☒ No

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/Steeles

11. What is the distance to the nearest residential area? 100 M

12. a) Your name (Please print) <u>Cindy Xiao</u>	b) Contact Telephone No. Bus: <u>416-443-8600</u> Res: _____	c) The restaurant's name <u>Hunan Garden Restaurant</u>
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PROPOSED FLOOR PLAN



粉 * 面 * 飯

Noodle, Rice Noodle & Fried Rice

1101 芙蓉園紅燒牛肉麵	Braised Beef Noodle Soup /	\$6.99
1102 山裏濃湯羊肉面	Braised Mutton Noodle Soup	\$6.99
1103 排骨青菜面	Stewed Spare Ribs Noodle Soup W/ Veget.	\$6.99
1104 海鮮湯麵	Mixed Seafood Noodle Soup	\$6.99
1105 巧手長壽麵	Longevity Noodle Soup	\$5.99
1106 上海粗炒麵	Fried Thick Noodle in Shanghai Style	\$7.99
1107 沙茶牛肉炒麵	Fried Noodle W/ Beef in Satay Sauce	\$7.99
1108 雞肉香菇炒麵	Fried Noodle W/ Chicken & Mushroom	\$7.99
1109 海鮮炒麵	Fried Noodle W/ Seafood	\$7.99
1110 臺式炒米粉	Fried Rice Noodle in Taiwan Style	\$6.99
1111 廈門炒米粉	Fried Rice Noodle in Xiamen Style	\$6.99
1112 牛筋青菜湯面	Stewed Cattle Muscle Noodle Soup W/ Veget.	\$6.99
1113 姜蔥龍蝦炒面	Fried Noodle W/ Lobster W/ Scallions & Ginger	\$18.99
1114 姜蔥龍蝦炒飯	Fried Rice W/ Lobster W/ Scallions & Ginger	\$18.99



1019 蒜香白菜苗		Sautéed Chinese Cabbage in Garlic Sauce	\$6.99
1020 郊外油菜		Seasonal Vegetable	\$6.99
1021 回鍋苦瓜	🔪	Fried Cooked Bitter Melon	\$6.99
1022 清炒豆苗		Sautéed Pea Sprouts	\$6.99
1023 清炒通菜		Sautéed Water Spinach	\$7.99
1024 椒絲腐乳炒通菜	🔪	Sautéed Water Spinach W/ Preserved Bean Curd	\$7.99
1025 金鉤大白菜		Cabbage W/ Dried Shrimps	\$5.99
1026 酸辣土豆絲	🔪	Stir-Fried Shredded Potato in Spicy & Sour Sauce	\$5.99



幹鍋系列

Griddle cooked

- | | | | |
|-------------------|-----|--|---------|
| 501 幹鍋茶樹菇 | ✓ | Griddle Cooked Tea Tree Mushroom | \$11.99 |
| 502 幹鍋石門肥腸 | ✓✓ | Griddle Cooked Pork Intestines | \$11.99 |
| 503 幹鍋土家啤酒鴨 | ✓✓ | Griddle Cooked Roast Duck in Beer | \$16.99 |
| 504 幹鍋臘肉花菜 | ✓✓ | Griddle Cooked Preserved Pork W/ Broccoli | \$11.99 |
| 505 幹鍋脫骨鴨掌 | ✓✓ | Griddle Cooked Boneless Duck Feet | \$12.99 |
| 506 幹鍋啤酒兔丁 | ✓ | Griddle Cooked Diced Rabbit in Beer | \$16.99 |
| 507 幹鍋手撕包菜 | ✓✓ | Griddle Cooked Cabbage | \$8.99 |
| 508 幹鍋臘肉千層皮 | ✓ | Griddle Cooked Preserved Pork W/ Tofu | \$12.99 |
| 509 幹鍋牛蛙 | ✓✓ | Griddle Cooked Bullfrog | \$12.99 |
| 510 幹鍋鮮蘑菇雞柳 | | Griddle Cooked Mushroom W/ Chicken Slice | \$10.99 |
| 511 幹鍋麻辣雞 | ✓✓ | Griddle Cooked Chicken W/ Chili & Sichuan Pepper | \$9.99 |
| 512 幹鍋泡菜牛柳 | ✓✓ | Griddle Cooked Beef W/ Pickled Vegetables | \$10.99 |
| 513 幹鍋萵筍片 | ✓✓ | Griddle Cooked lettuce Slice | \$8.99 |
| 514 幹鍋土家鴨珍 | ✓✓ | Griddle Cooked Duck Gizzard | \$9.99 |
| 515 幹鍋土豆片 | ✓ | Griddle Cooked Potato | \$7.99 |
| 516 幹鍋美味雙菇 | | Griddle Cooked Mushrooms | \$9.99 |
| 517 幹鍋黃花魚
(兩條) | ✓✓✓ | Griddle Cooked Corvina | \$16.99 |
| 518 幹鍋紅燜羊 | ✓ | Griddle Cooked Stewed Lamb | \$10.99 |



雞 * 鴨

Chicken & Duck

- | | | |
|---|--|------------------------|
| 601 湘府老鴨火鍋
(蘿卜、豆泡、香菇、白
菇、皇子菇、木耳、蠔
菇) | Idyllic Stewed Duck Hotpot | \$17.99 |
| 602 山藥甘栗燒鴨煲 | Braised Duck W/ Chinese Yam & Chestnuts | \$13.99 |
| 603 秘制樟茶鴨 | Smoked Duck | \$13.99 |
| 604 辣妹子鉢鉢雞 | Benben Chicken in Szechuan Style /// | \$11.99 |
| 605 铁板左中掌鸡
乳香炸雞翅 (10
個) | Deep-Fried Chicken Wings | \$9.99 |
| 606 腰果鸡丁
荷香糯米翅 (8
個) | Steamed Chicken Wings W/ Glutinous Rice in
Leaves | \$9.99 7.99 |
| 607 芙蓉幹辣子雞丁 | Stir-fried Chicken W/ Red Pepper /// | \$10.99 |
| 608 香酥雞 (半只) | Crispy Chicken | \$6.99 |
| 609 宮保雞丁 | 刀 Diced Chicken with Red Pepper and Peanut | \$7.99 |
| 610 咕嚕雞 | Sweet and Sour Chicken | \$7.99 |
| 611 金沙甘栗雞 | Fried Chicken W/ Chestnuts | \$10.99 |



老媽家常菜

Home Style Dishes

401 芙蓉賽螃蟹 茭豆燒鴨肉	Crab-Flavor Fish	\$8.99
402 紅燒富貴手	Braised Pig Feet	\$9.99
403 鮮蘑菇牛柳	Sautéed Beef Filet W/ Mushroom	\$8.99
404 孜然牛肉	// Grilled Beef W/ Cumin	\$9.99
405 麻辣水煮腰花	// Pig Kidney in Hot Chili Sauce	\$9.99
406 臘肉炒苦瓜	Stirred-Fried Persevered Pork W/ Bitter Melon	\$8.99
407 水煮肥腸	// Pork Intestines in Hot Chili Sauce	\$8.99
408 小椒肚絲	// Fried Tripe with Green Pepper	\$8.99
409 三杯小魷魚	Sautéed Squid W/ Three Cups Sauce	\$8.99
410 酸豇豆炒肉沫	// Fried Pickled Beans W/ Minced Pork	\$7.99
411 三杯雞	Stew Chicken W/ Three Cups Sauce	\$7.99
412 木須蝦仁 茭豆燒鴨肉	Sautéed Shrimps	\$8.99
413 極品毛血旺	// Duck Blood in Chili Sauce	\$10.99
414 韭菜牛百葉 生炒牛肉	/ Stir-Fried Centifolious Stomach W/ Leek	\$8.99
415 五更腸旺	/ Pork Intestines Fire Pot	\$8.99
416 蒜心爆爽肚	Stir-Fried Garlic Shoot W/ Pork Tripe	\$7.99



湘里小炒

Characteristic Dishes

301 小炒黑山羊	///	Sautéed Lamb Slices W/ Scallion	\$9.99
302 農家小炒肉	///	Sliced Pork in Country Style	\$7.99
303 臘肉香干	///	Sautéed Preserved Pork W/ Dried Tofu Slices	\$8.99
304 臘味合蒸		Steamed Multiple Preserved Hams	\$10.99
305 土榨菜炒臘肉	/	Sautéed Preserved Pork W/ Pickled Mustard	\$8.99
306 臘味牛筋木耳	/	Slice Beef Shank W/ Scallion	\$9.99
307 煙筍臘肉	///	Sautéed Preserved Pork W/ Bamboo Shoots	\$9.50
308 農夫香乾	///	Sautéed Celery W/ Dried Tofu Slices	\$7.50
309 小炒筍干	/	Pan-Fried Dried Bamboo Shoots	\$8.99
310 大盆花菜		Stir-Fried Broccolis	\$8.99
311 水煮鴨珍	///	Boiled Duck Gizzard	\$9.99
312 蒿筍炒臘肉	///	Stir-Fried Preserved Pork W/ Lettuce	\$8.99
313 剝椒炒土鴨蛋	/	Fried Duck Eggs W/ Diced Hot Red Peppers	\$7.99
314 雪里紅炒肉沫	/	Stirred Vegetable W/ Minced Pork	\$8.99
315 火爆腰花	/	Quickly-Fried Pig Kidney	\$7.99
316 饞嘴辣得跳	///	Boiled Frog Legs in Chili Sauce	\$11.99

ALL prices subject to change without notice



湖鮮海味

Seafood

大 #24.99

中 #19.99

- | | | |
|---------------------------------------|--|---------|
| 801 鴻運當頭(剁椒魚頭) | Steamed Fish Head W/ Diced Hot Red Peppers | \$15.99 |
| 802 霸王魚頭煲 | Braised Fish Head en Casserole | \$18.99 |
| 803 三湘剁椒全魚 | Steamed Fish W/ Diced Hot Red Peppers | \$13.99 |
| 804 水煮魚片 | Fish Filets in Hot Chili Oil | \$9.50 |
| 805 清蒸糟魚 | Steamed Fish in Hunan Style | \$11.99 |
| 806 香煎草魚塊 | Pan-Fried Fish Filets | \$11.99 |
| 807 啤酒草魚塊 | Fish Filets in Beer | \$13.99 |
| 808 湘江豆瓣魚 | Burn Garlic Catfish | \$13.99 |
| 809 蹄筋燒海參 | Braised Sea Cucumber W/ Ox Tendon | \$16.99 |
| 810 皇子菇燒海參 | Braised Sea Cucumber W/ Mushroom | \$18.99 |
| 811 帶子上朝 家常燒海參
(皇子菇大帶子) | Scallop & Mushroom | \$16.99 |
| 812 雪里紅干燒魚 | Griddle Cooked Braised Fish | \$16.99 |
| 813 清蒸立魚 | Steamed Live Fish | \$15.99 |
| 814 幹煎小黃魚 (10條) | Pan-Fried Small Yellow Croakers | \$8.99 |
| 815 紅燒對水 干燒小黃魚 (10條) | Braised Fish Tail | \$11.99 |



816 土椒鱧段	Stir-Fried Eel with Peppers	\$10.99
817 芙蓉椒麻鱧段	Eel in Hot Chili Oil	\$10.99
818 鼓汁炒海蜆 帶子上朝 (皇太后大帶子)	Sautéed Clam W/ Black Bean Sauce	\$10.99
819 尖椒小魷魚	Stir-Fried Squid W/ Hot Pepper	\$9.99
820 糖醋魚片	Sweet and Sour Fish Filets	\$8.99
821 糟溜魚片	Fried Fish Filets in Rice Wine Sauce	\$9.99
822 椒鹽魚片	Fish Filets W/ Spicy Salt	\$8.99
823 水晶鍋巴	Crystal Crispy Rice	\$9.99
824 番茄蝦仁鍋巴	Sizzling Assorted Shelled Shrimps W/ Crispy Rice	\$10.99
825 芙蓉脆皮大蝦 (12只)	Deep- Fried Crispy Shelled Shrimps	\$9.99
826 咕嚕蝦球	Sweet & Sour Shrimp Balls	\$10.99
827 魚香蝦球	Yu-Shiang Shrimp Balls	\$9.99
828 東海大蝦 香甜	Dry Shrimps	\$11.99
829 美極焗中蝦	Baked Shrimps in Maggi Sauce	\$9.99
830 泡菜鮮魷卷 海鮮	Sautéed Squid W/ Pickled Vegetables	\$8.99
831 魚香鮮魷卷	Yu-Shiang Squid	\$8.99
832 韭黃鮮魷卷	Stir-Fried Squid W/ Hotbed Chives	\$9.99
833 幹鍋魷魚須	Griddle Cooked Squid Tentacle	\$9.99
834 五香魷魚須	Deep-Fried Squid Tentacle	\$8.99
835 水煮三鮮 (蝦、魚、肉、鮮)	Seafood Pot in Hot Chili Oil	\$13.99
836 龍蝦 (薑蔥、香辣、椒鹽)	Lobster	Seasonal Price
837 溫哥華蟹 (薑蔥、香辣、咖哩)	Vancouver Crab	Seasonal Price
838 紅蝦 (鼓汁、香辣、原汁)	Red Shrimps	Seasonal Price



甜品

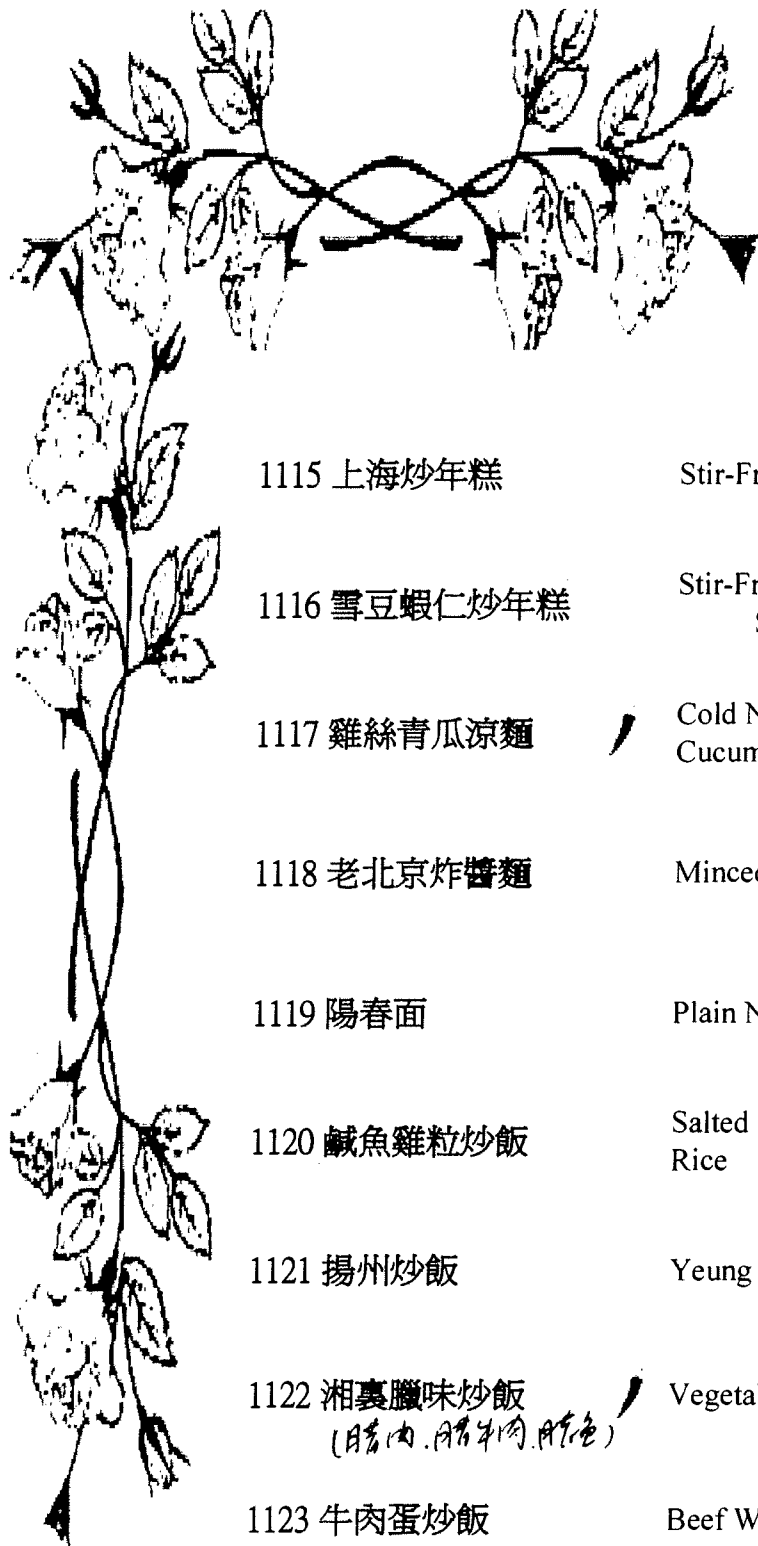
Dessert

1201 高麗豆沙 (6個)	Sweetened Red Bean Paste	\$5.99
1202 脆皮炸鮮奶	Crispy Fired Fresh Milk	\$6.99
1203 芙蓉炸冰激淋	Crispy Fried Ice-cream	\$5.99
1204 松子玉米烙	Crispy Pine Nuts & Corn Cake	\$7.99
1205 拔絲香蕉	Caramelized Bananas	\$7.99
1206 拔絲山藥	Caramelized Chinese Yam	\$7.99
1207 桂花酒釀湯圓 (10粒)	Sweet Dumplings W/ Sesame Paste in Wine Soup	\$5.99
1208 八寶糯米飯	Sweet Glutinous Rice W/ Eight-Treasure	\$3.99
1209 豆沙鍋餅(個)	Red Bean Paste Pancake	\$1.99/Each
1210 荷塘三珍湯 (蓮藕、蓮子、百合)	Mixed lotus Roots & Seed Soup W/ Lily Bulbs	\$8.99
1211 迷你酥皮蛋撻	Mini Egg Whip	\$0.99/Each

飲品

Beverage

1301 檸檬茶	Lemon Tea	\$1.50
1302 王老吉	Cantonese Herbal Tea	\$2.00
1303 紅牛	Red Bull	\$3.00
1304 可樂	Coke	\$1.50
1305 雪碧	Sprite	\$1.50
1306 豆漿	Soybean Milk	\$0.99
1307 鮮榨西瓜汁	Water Melon Juice	\$2.99
1308 鮮榨橙汁	Orange Juice	\$2.99
1309 芒果汁	Mango Juice	\$2.99
1310 綠茶冰激淋	Green Tea Ice-cream	\$3.99
1311 紅豆冰激淋	Red Beans Ice-cream	\$3.99



1115 上海炒年糕 Stir-Fried Rice Cake in Shanghai Style \$7.99

1116 雪豆蝦仁炒年糕 Stir-Fried Rice Cake W/ Snow Peas & Shrimps \$8.99

1117 雞絲青瓜涼麵 Cold Noodle W/ Shredded Chicken & Cucumber \$5.99

1118 老北京炸醬麵 Minced Pork & Soya Paste Noodle \$5.99

1119 陽春面 Plain Noodles \$3.99

1120 鹹魚雞粒炒飯 Salted Fish Cutlet W/ Minced Chicken Fried Rice \$8.99

1121 揚州炒飯 Yeung Chow Fried Rice \$7.99

1122 湘裏臘味炒飯 Vegetable W/ Preserved Hams Fried Rice \$6.99
(臘肉, 臘牛肉, 臘鴨)

1123 牛肉蛋炒飯 Beef W/ Egg Fried Rice \$7.99

1124 蝦仁蛋炒飯 Shrimps W/ Egg Fried Rice \$7.99

1125 皇子炒飯 Fried Rice W/ Bean Sprouts & Minced Pork \$6.99
肉末芽菜炒飯 (罐柱帶子, 蝦, 白)
12.99