

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

SALAAM NAMASTE INDIAN FINE COUSINE INC.

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

Contact name/Nom de la personne à contacter

Ashok Kumar Sampathy

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

416-939-6304

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)

A-2, 3000 Highway 7 EAST, MARKHAM ONT L3R 4X9

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:

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

Pickup.

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 ☒ N/A

4. a) The maximum seating capacity will be 48 persons.

b) Where the restaurant is existing, the previous seating capacity was N/A persons.

NEW RESTAURANT

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. 08-107355

☐ No Provide 2 copies 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? WOODBINE & Hwy #7

11. What is the distance to the nearest residential area? 1 KM

12. a) Your name (Please print)

b) Contact Telephone No.

c) The restaurant's name

ASHOK SAMPATHY

Bus: 416 939-6304

Res: 416 299-5110

SALAAM NAMASTE
INDIAN CUISINE

FOR OFFICIAL USE ONLY

Inspected by By-law Enforcement Date: _____

☐ Approved ☐ Not approved

Comments:

We Serve Only Halal Meat.

- | | | |
|----------------------|---|--------|
| 1. Vegetable Pakoras | Mixed Vegetables mixed with chick peas batter & deep fried..... | \$4.95 |
| 2. Vegetable Samosa | Crisp triangular patties stuffed with potatoes & peas and deep fried..... | \$3.50 |
| 3. Assorted Platter | A delicious combination of chicken pakoras, samosas, vegetable pakoras & kabab..... | \$8.95 |
| 4. Onion Bhajias | Chopped onions mixed in a gram flour batter & deep fried..... | \$4.95 |
| 5. Murgh Pakora | Boneless chicken pieces mixed in a gram flour batter with spices & deep fried... | \$5.75 |
| 6. Chatpata Jhinga | Cocktail shrimps sautéed with onions, bel peppers & tomatoes with tamarind and herbs..... | \$9.95 |
| 7. Fish Amritsari | Fish marinated in spices and batter fried..... | \$8.95 |
| 8. Ragra Patties | Fried Potato patty with chickpeas and chutney..... | \$4.99 |

SHORBE (SOUPS)

- | | | |
|-------------------------------|--|--------|
| 9. Tamatar Shorba | A delicious tomato soup cooked with aromatic herbs & seasoning..... | \$4.95 |
| 10. Mulligtwany (Veg/Non veg) | Lentils soup flavored with coconut, chunks of chicken & boiled rice..... | \$4.95 |
| 11. Soup of the Day | Ask the waiter about what remarkable concoction the chef cooked up to-day..... | \$4.95 |

GARDEN SALADS

- | | | |
|--------------------------------|---|--------|
| 12. Chicken Tikka ceasor Salad | The babygreen with chunks of chicken tikka and crouton with special dressing..... | \$5.95 |
|--------------------------------|---|--------|

TANDOORI DISHES

(From the Earthen oven)

CHICKEN

- | | | |
|---------------------------|---|---------|
| 13. Tandoori Chicken | Spring chicken marinated in traditional tandoori masala & grilled..... | \$10.99 |
| 14. Chooza Kabab | Boneless pieces of chicken marinated with yogurt & spices..... | \$11.99 |
| 15. Reshmi Kabab | Chicken mince marinated in shahi jeera & Spices..... | \$11.99 |
| 16. Multani chicken Tikka | Fresh boneless chicken marinated in a robust combination of yogurt, ginger, garlic and peppers..... | \$11.99 |
| 17. Murg Malai Tikka | Boneless pieces of chicken marinated with yogurt and cream cheese flavoured with cardamom..... | \$11.99 |

LAMB

- | | | |
|-----------------------|--|---------|
| 18. Raan-E-Bukhara | Baby lamb leg slowly cooked in a tandoor in Bukhara style..... | \$15.99 |
| 19. Adraki Chops | Lamb chops marinated with ginger & yogurt cooked in tandoor..... | \$15.99 |
| 20. Bara Kabab | Boneless pieces of lamb marinated with Indian spices & grilled..... | \$12.99 |
| 21. Seekh Kabab | Minced lamb with fresh coriander & spices roasted in tandoor..... | \$10.99 |
| 22. Bukhara Mix Grill | Combination of chicken tikka, seek kabab, tandoori chicken, tandoori prawn and lamb chops..... | \$20.99 |

seafood

- | | | |
|---------------------|---|----------|
| 23. Tandoori Fish | Fresh whole fish marinated in traditional Indian style
and baked in tandoor..... | \$ 16.99 |
| 24. Fish Tikka | Fresh tikka marinated with chickpea flour and ajwain..... | \$ 14.99 |
| 25. Tandoori Prawns | Prawns in a tandoori marinate & grilled..... | \$ 15.99 |

vegetarian

- | | | |
|-------------------------|--|----------|
| 26. Paneer Shashlik | Home-made cottage cheese marinated with yogurt & spices..... | \$ 10.99 |
| 27. Tandoori Phool Gobi | Cauliflower marinated and cooked in clay oven..... | \$ 9.99 |
| 28. Tandoori Vegetable | Mix vegetables roasted with yogurt & spices..... | \$ 10.99 |

handi khazana (Treasures from the pot) chicken

- | | | |
|--------------------------|--|----------|
| 29. Butter Chicken | Chicken tikka cooked in a tomato butter sauce | \$ 11.99 |
| 30. Kadhai Murg | Boneless chicken cooked with tomato & pepper in thick gravy..... | \$ 11.99 |
| 31. Murg Awadhi | Boneless chicken cooked with poppy seeds and Indian herbs..... | \$ 11.99 |
| 32. Achari Chicken | Spicy chicken curry with mustard seeds and pickle spices..... | \$ 11.99 |
| 33. Chicken Madras | Chicken curry with coconut & spices (hot)..... | \$ 11.99 |
| 34. Chicken Lababdar | Chicken tikka cooked in tomato, onion and creamy gravy..... | \$ 11.99 |
| 35. Chicken Tikka Masala | Chicken tikka cooked in a thick fresh tomato gravy..... | \$ 11.99 |
| 36. Khatte Chicken | Boneless chicken cooked in home made style..... | \$ 11.99 |
| 37. Saag Chicken | Boneless pieces of chicken cooked with fresh spinach & herbs..... | \$ 11.99 |
| 38. Methi Chicken | Chicken cooked with fresh fenugreek leaves & spices..... | \$ 11.99 |
| 39. Chicken Vindaloo | Chicken and potato curry with hot spices. A speciality of Goa..... | \$ 11.99 |

Lamb/Beef/goat

- | | | |
|-----------------------|---|----------|
| 40. Gosht Rogan Joshi | Lamb/beef/goat cooked in the traditional Kashmiri style | \$ 11.99 |
| 41. Gosht Vindaloo | Lamb/beef/goat cooked with potato & hot spices in Goan style..... | \$ 11.99 |
| 42. Gosht Korma | Lamb/beef/goat cooked in mild creamy sauce with nuts..... | \$ 11.99 |
| 43. Saag Gosht | Lamb/beef/goat cooked in a fresh spinach & herbs..... | \$ 11.99 |
| 44. Lamb Chop Masala | Lamb in a thick onion gravy & spices cooked in Punjabi style..... | \$ 12.99 |
| 45. Bhuna Gosht | Lamb/beef/goat cooked in green pepper, onions, tomatoes & spices..... | \$ 11.99 |

seafood

- | | | |
|---------------------|---|----------|
| 46. Goan Fish Curry | Fish cooked in goanish style..... | \$ 12.99 |
| 47. Prawn Masala | Prawns sauté in a spicy thick onion and tomato gravy..... | \$ 14.99 |
| 48. Kadhai Jhinga | Prawns cooked with tomato and peppers in a thick spicy gravy..... | \$ 14.99 |

SUBZIAH (Vegetable Dishes)

49. Patiala Bhindi	Fresh okra cooked with onions, tomatoes, herbs & spices.....\$9.99
50. Diwani Handi	Mixed vegetables cooked in fresh Indian spices, with tomatoes & creamy sauce..\$9.99
51. Malai Kofta	An amazing cheese balls delicacy served in exquisite moghlai gravy.....\$10.99
52. Saag Paneer	Home made cottage cheese cooked in herbs, onions & spinach\$9.99
53. Methi Corn Malai	Spinach with fenugreek sauté with onion, tomato, corn & spices.....\$9.99
54. Chuli Paneer	Home made cottage cheese cooked with hot pepper, garlic & ginger (hot)10.99
55. Paneer Makhani	Home made cottage cheese cooked in a tomato, butter & creamy gravy\$10.99
56. Patiala Bharta	Eggplant baked over an open flame, mashed & seasoned with herbs & sautéed onions.....\$9.99
57. Khadai Mushroom	Mushroom sauté with green peppers in a thick gravy.....\$9.99
58. Aloo Gobi	Cauliflower & potatoes cooked with fresh spices & herbs.....9.99
59. Aloo Bombay	Potatoes stir fried with cumin & herbs.....\$9.99
60. Karela Masale Wale	Karela cooked with onions, tomatoes & spices.....\$9.99
61. Dal Bukhara	Black lentils & beans cooked in chef's own style. Bukhara's speciality.....\$9.99
62. Chana Peshawar	Chickpeas cooked with potatoes, tomatoes, onions & spices.....\$9.99
63. Dal Tarka	Yellow Lentils cooked with tomato & cumin.....\$9.99

Balti khazana (Bukhara Special) non-vegetarian

64. Balti Gosht Masala	Chicken/lamb/beef/goat cooked with spices & fresh coriander (very hot).....\$11.99
65. Balti Bhuna Keema	Chicken/lamb cooked in chef's own style.....\$11.99
66. Balti Prawn	Prawns cooked with onion, tomato, fresh coriander and fairly hot spices.....\$14.99

vegetarian

67. Balti Vegetable Jalfrezi	Mixed vegetables with exotic spices tomatoes, onions and capsicum(fairly hot)..\$9.99
68. Dal Balti	Black lentils cooked in punjabi style (hot).....\$9.99
69. Balti Bhindi Masalai	Fresh okra cooked with onions & spices.....\$9.99

BIRIYANI aur chawal (Rice Dishes)

70. Murgli Biryani	Chicken cooked in Hyderabad Style with basmati rice with saffron & mint..\$10.99
71. Gosht Biryani	Lamb/beef/goat cooked in Hyderabad Style with basmati rice & saffron\$11.99
72. Subzi Biryani	Mixed vegetables cooked with basmati rice & spices, flavored with saffron....\$9.99
73. Jhinga Biryani	Shrimps cooked with basmati rice & spices, flavored with saffron.....\$14.99
74. Peas Pilau	Basmati rice cooked with peas.....\$3.99
75.Sada Pilau	Plain basmati rice.....\$2.99

ROTI
(Breads)

76. Tandoori Nan	White bread baked in a clay oven.....	\$1.
77. Tandoori Family Nan/Garlic	A large size nan for the family.....	\$3.5
78. Tandoori Roti	Whole wheat bread baked in clay oven.....	\$1.
79. Garlic Nan	Nan prepared with garlic and butter.....	\$2.5
80. Tandoori Parathia	Methi/Pudina/Plain a flaky layered whole wheat bread	\$2.5
81. Kulcha	Onion/Cheese/Potato Stuffed nan.....	\$3.5

humsafar
(Side Order)

82. Raita	Yogurt mixed with cucumber, tomatoes & onions.....	\$2.
83. Mango Chutney	Sweet mango cooked in exotic spices.....	\$2.
84. Green Salad	Chopped onions, tomatoes & cucumber marinated in lime juice & herbs.....	\$2.

KIDS special
Kids platter

85. Mild Butter Chicken with Rice or Nan		\$10.
86. Mild Badami Chicken Tikka with Nan		\$10.
87. Mild Mix Vegetable curry with Nan or Rice		\$9.
88. Mild Tandoori Chicken with Nan		\$9.
89. Mild Reshmi Kabab with Nan		\$9

meetha
(Dessert)

90. Rasmalai	Home made cottage cheese with sweet sauce.....	\$3
91. Kala Jamun	Khoya and Paneer, deep-fried and served with sugar syrup.....	\$2
92. Bhukara Kheer	Rice pudding flavored with saffron.....	\$1.
93. Rabdi	Boiled milk in thick consistency, flavored with green cardamom.....	\$1.
94. Kulfi Ice Cream	Mango/Pistachio: Indian Ice cream.....	\$1.

BEVERAGES

95. Lassi(sweet/salted)	Yogurt drinks.....	\$
96. Mango Shake/Lassi	Mango with Yogurt or Milk.....	\$
97. Juice	(Mango/Orange/ Tomato/Apple).....	\$
98. Soft Drinks	Coke, Sprite, Gingerale, Diet Coke, Soda.....	\$
99. Virgin Pina Colada		\$
100. Virgin Ceasor		\$
101. Virgin Bloody Mary		\$
102. Shirley Temple		\$
103. Perrier Water		\$
104. Mineral Water		\$
105. Masala Tea		\$
106. Tea/Coffee		\$

Special Occasion
(or Birthday) Cake

MR
Soni