

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

THE BRILLIANT CHINESE RESTAURANT

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

(905) 946-1313

Contact name/Nom de la personne à contacter

ANGELA MA

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

416 728 7470

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)

7220 KENNEDY ROAD , UNIT 18

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

*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 160 persons.

b) Where the restaurant is existing, the previous seating capacity was 160 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 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? _____

KENNEDY RD AND DENISON

11. What is the distance to the nearest residential area? _____

12. a) Your name (Please print)

b) Contact Telephone No.

c) The restaurant's name

~~Rose But~~

Bus: ~~416-878-2348~~

BRILLIANT

Mr. Ming Lee

Res: _____

905-946-1313

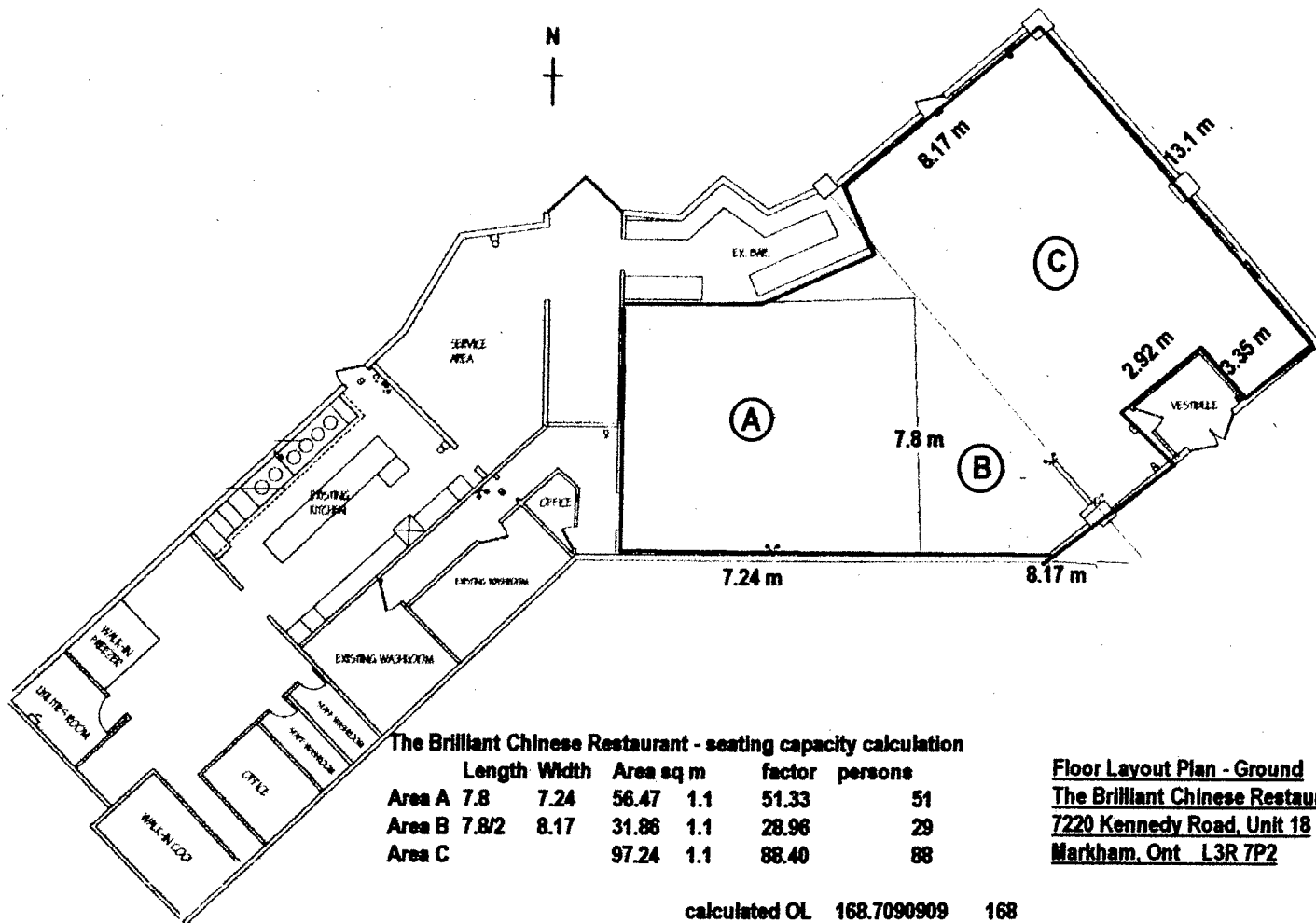
CHINESE RESTAURANT

FOR OFFICIAL USE ONLY

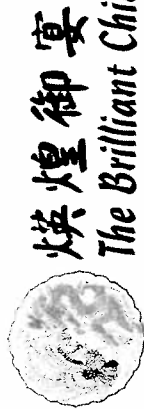
Inspected by By-law Enforcement Date: _____

☐ Approved ☐ Not approved

Comments:



Floor Layout Plan - Ground
The Brilliant Chinese Restaurant
7220 Kennedy Road, Unit 18
Markham, Ont L3R 7P2



煥煌御宴

The Brilliant Chinese Restaurant

檯號

時間

經手人

蒸蒸日上 Steamed Dim Sum		
1 銀耳鮮蝦餃 "Har Gow"	Steamed Shrimps Dumpling	M
2 杞子燒賣皇	Steamed Pork Siu Mai	M
3 干蒸牛肉燒賣	Steamed Beef Siu Mai	M
4 潮州蒸粉果	Steamed Dumpling Chiu Chow Style	M
5 菜苗素菜餃	Steamed Vegetable Dumpling with Mushroom	M
6 包心大魚蛋	Steamed Stuffed Fish Ball	L
7 海皇灌湯餃	Supreme Seafood Dumpling in Soup	L
8 鮮竹牛肉球	Steamed Beef with Bean Curd Skin	S
9 豉汁蒸排骨	Steamed Sparebits with Black Bean Sauce	M
10 醬汁蒸鳳爪	Steamed Chicken Feet with Black Bean Sauce	S
11 薑蔥牛肉角	Beef with Ginger Onion	M
12 咖喱墨魚仔	Curry Baby Squid	M
13 黑椒牛仔骨	Sparebits with Black Pepper Sauce	M
14 臘味糯米飽	Steamed Sticky Rice Bun with Preserved Meat	M
15 薑蔥牛栢菜	Steamed Beef Tripe with Ginger	M
16 蠔皇鮮竹卷	Steamed Bean Curd Sheet Roll with Pork	M
17 沙茶素腰花	Steamed Vegetable with Satay Sauce	L
18 瑤柱珍珠雞	Sticky Rice with Assorted Meat Wrapped in Lotus Leaf	L
19 軟滑銀絲卷(蒸或炸)	Steamed or Fried Bun	S

20 蜜汁叉燒飽	Steamed B.B.Q. Bun	S
21 鮮肉雞飽仔	Steamed Chicken Bun	S
22 香滑奶黃飽	Steamed Bun with Custard	M

家鄉風味 Deep Fried		
23 菊花馬蹄糕	Pan Fried Water Chestnut Cake	M
24 芋絲炸春卷	Fried Spring Roll with Minced Meat	M
25 炸素菜春卷	Fried Vegetable Spring Roll	M
26 臘味蘿蔔糕	Pan Fried Turnip Cake	S
27 葡汁香酥盒	Deep Fried Pastry with Meat	M
28 金鈎咸水角	Deep Fried Savory Dumplings with Dry Shrimps	S
29 上湯煎粉果	Fried Dumpling with Soup	M
30 芋茸煎軟糰	Sweet Taro Paste	M
31 五香炸龍鬚	Deep Fried Octopus	L
32 煎泰汁魚餅	Pan Fried Fish Paste with Hot Sauce	L
33 炸釀鮮茄子	Pan Fried Stuffed Eggplant	M
34 雞茸韭菜餃	Fried Dumpling with Chicken & Chive	M

小 (S) \$2.00 大 (L) \$4.00
中 (M) \$3.00 特 (XL) \$5.00

滑滑腸粉 Steamed Rice Rolls		
35 時菜鮮蝦腸	Steamed Rice Roll with Shrimp	L
36 什錦雞絲腸	Steamed Rice Roll with Chicken	L
37 金菇牛肉腸	Steamed Rice Roll with Beef	L
38 香茜魚片腸	Steamed Rice Roll with Sliced Fish	L
39 脆皮豆腐腸	Steamed Rice Roll with Bean Curd	M
40 素菜春卷腸	Steamed Rice Roll with Vegetable Spring Roll	L
41 蔥花炸兩腸	Steamed Rice Roll with Fried Dough Fritter	M

豐衣衾食 / 煲仔飯 Congee / Rice in Pot		
42 油條 + 白粥	Congee with Fried Dough Fritter	M
43 陳皮魚茸粥	Congee with Minced Fish	L
44 芥菜鹹蛋煲肉粥	Congee with Preserved Egg & Mushroom	L
45 章魚肉餅飯	Octopus & Minced Pork on Steamed Rice	L
46 北菇滑雞飯	Chicken & Mushroom on Steamed Rice	L
47 豉汁肉排飯	Sparebits with Black Bean on Steamed Rice	L
48 蓮蓉棧水粽	Sweet Sticky Rice Dumpling with Red Bean Paste	M
49 瑤柱鹹肉粽	Steamed Sticky Rice with Compo & Meat	L

甜甜蜜蜜 Dessert		
50 特式馬拉卷	Steamed Spone Roll	M
51 薑汁雙皮奶	Steamed Egg and Milk with Ginger	L
52 香芒凍布甸	Mango Pudding	M
53 龍眼杞子糕	Longan Jello	M
54 日式糯米糍	Sticky Dumpling Japanese Style	M
55 楊枝甘露	Assorted Fruits with Sago	L

名廚好介紹 11時供應 Chef's Recommendations		
海蜆燻蹄	Jelly Fish & Pork Hock	XL
清炒時菜	Stir Fried Vegetable	XL
五香牛腩海蜆	Jelly Fish & Marinated Beef	XL
鮮竹扒菜苗	Sautéed Vegetable with Bean Curd Skin	XL
椒鹽中蝦	Deep Fried Shrimp with Spicy Salted	XL
豉油皇炒麵	Pan Fried Noodle with Bean Sprout	XL
椒鹽白飯魚	Deep Fried Silver Fish with Spicy Salted	XL
醬油八爪魚	Octopus in Soya Sauce	XL
頭抽鴨舌	Duck Tongue with Soya Sauce	XL
XO 醬炒腸粉	Sautéed Rice Noodle Roll with XO Sauce	XL

餐前小食滋味湯羹
APPETIZERS & SOUP

脆皮炸春卷 <i>Crispy Spring Roll</i>	\$2.50 (2 pcs)
百花釀蟹鉗 <i>Deep Fried Stuffed Crab Claw</i>	\$3.50 (Each)
五香牛腩 <i>Marinated Beef Shank</i>	\$6.00
海蜇燻蹄 <i>Jelly Fish & Sliced Pork Hock</i>	\$6.50
法式焗釀帶子 <i>Baked Scallop French Style</i>	\$3.50
蟹肉魚肚羹 <i>Fish Maw with Crab Meat Soup</i>	\$13.95
海皇豆腐羹 <i>Bean Curd Soup with Seafood</i>	\$12.95
香茜皮蛋魚片湯 <i>Fish Soup with Parsley & Preserved Egg</i>	\$14.95
雞茸粟米羹 <i>Sweet Corn Soup with Chicken</i>	\$9.50
香茜牛肉羹 <i>Minced Beef Soup with Parsley & Egg White</i>	\$9.50



鮑參翅肚
ABALONE, SEA CUCUMBER,
SHARK'S FIN



蠔皇吉品鮑魚(30頭) \$20.00
Braised Whole Abalone with Oyster Sauce (Each)

花膠扣鵝掌 \$6.80
Braised Fish Maw & Duck Web with Oyster Sauce (Each)

紅燒大鮑翅 \$28.00
Braised Shark's Fin in Supreme Soup (Each)

紅燒蟹肉翅 \$48.00
Braised Shark's Fin Soup with Crab Meat (Reg)

紅燒海皇翅 \$42.00
Braise Shark's Fin Soup with Seafood (Reg)

紅燒雞絲翅 \$42.00
Braised Shark's Fin Soup with Chicken (Reg)

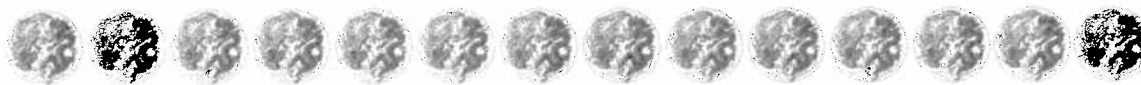
蝦子北菇扒海參 \$14.80
Braised Sea Cucumber with Mushroom

皇子菇葱燒海參 \$16.80
Sauteed Sea Cucumber with King mushroom & Spring Onion

火腩燉四寶

淮杞螺頭燉竹絲雞

歡迎預訂



雞、鴨、乳鴿
CHICKEN, DUCK, PIGEON

北京片皮鴨 (兩吃) \$30.00
Peking Duck (Two Courses)

脆皮農場乳鴿 \$16.80
Deep Fried Pigeon

骨香手撕雞 \$14.00 \$28.00
Sauteed Shredded Chicken with Oyster Sauce (Half) (Whole)

金華玉樹雞 \$24.00 \$48.00
Steamed Boneless Chicken with Ham and Vegetable (Half) (Whole)

脆皮炸子雞 \$12.00 \$24.00
Crispy Fried Chicken (Half) (Whole)

菜膽上湯雞 \$12.80 \$24.80
Steamed Chicken with Vegetable (Half) (Whole)

金牌貴妃雞 \$12.00 \$24.00
Steamed Cold Chicken (Half) (Whole)

西檸煎軟雞 \$9.80
Fried Chicken with Lemon Sauce

皇子菇炒雞片 \$11.80
Sauteed Sliced Chicken with King Mushroom

原粒豆豉雞件 \$9.80
Stir Fried Chicken with Black Bean Sauce



豪情晚宴

鮮果大蝦沙律
Jumbo Shrimp Fresh Fruit Salad
or 或

燐煌大拼盆
Barbecued Combination

法式焗釀帶子
Baked Stuffed Scallop French Style

翡翠泡雙脆
Sauteed Seafood with Vegetable

紅燒大排翅
Braised Shark's Fin in Supreme Soup

馬來亞燒雞
Crispy Fried Chicken with Special Sauce

北菇原隻鮑魚
Braised Whole Abalone with Mushroom

XO 珍珠菇炒班球
Sauteed Sliced Garoupa with Baby Mushroom

蒜香風沙蟹
Deep Fried Crab with Garlic

草菇伊麵
Braised E-Fu Noodle

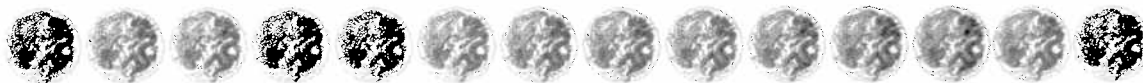
燐煌炒飯
Fried Rice with Conpoy and Egg White

精美甜品
Dessert

供10位用

\$398

每日只限五席



豬、牛
PORK, BEEF

中式牛柳	\$14.00
<i>Beef Tenderlion in Chinese Style</i>	
黑椒牛柳	\$14.00
<i>Beef Tenderlion with Black Pepper Sauce</i>	
XO 磨菇牛柳粒	\$14.00
<i>Beef Tenderlion with Mushroom in XO Sauce</i>	
沙爹玉蘭牛肉	\$9.50
<i>Frank Steak with Chinese Broccoli in Satay Sauce</i>	
皇子菇葱爆牛肉	\$11.95
<i>Frank Steak with King Mushroom & Green Onion</i>	
皇子菇葱爆豬頸肉	\$11.95
<i>Sliced Pork with King Mushroom</i>	
鮮果咕嚕肉	\$9.50
<i>Sweet & Sour Pork</i>	
蒜香肉排	\$9.50
<i>Pork Chop with Garlic</i>	
京都肉排	\$9.50
<i>Pork Chop Peking Style</i>	
椒鹽肉排	\$9.50
<i>Pork Chop with Spicy Salt</i>	
皇子菇炒肚仁	\$14.00
<i>Sauteed Pig Stomach with King Mushroom</i>	

煨爐小敘

明火煲靚湯

Daily Special Soup

千島大蝦球

Fried Prawn with Thousand Island Sauce

皇子菇惹爆豬爽肉

Sauteed Sliced Pork with King Mushroom

紅杞芙茸班球

Scrambled Egg White with Garoupa

蒜香粉絲蒸大蟹

Steamed Crab with Garlic

精美甜品

Dessert

供4位用

\$48

鮮蟹肉紅燒翅

Braised Shark's Fin Soup with Crab Meat

北菇原只吉品鮑魚4只(30頭)

Braised Whole Abalone with Mushroom

海蜆貴妃雞半只

Chicken with Jelly Fish

皇子菇玉蘭炒班球

Sauteed Garoupa with Chinese Broccoli and King Mushroom

美極煎龍蝦

Pan Fried Lobster with Soya Sauce

精美甜品

Dessert

供4位用

\$198

煨爐晚宴

海味雞絲翅

Braised Shark's Fin Soup with Seafoos and Chicken

紅杞鮮竹扒苗皇

Bean Curd Skin with Vegetable

金牌貴妃雞(半只)

Steamed Cold Chicken (Half)

鮮果咕嚕肉

Sweet and Sour Pork

皇子蒜蝦球帶子

Sauteed Scallop and Prawn with King Mushroom

清蒸湖中鮮

Steamed Fish in Soya Sauce

精美甜品

Dessert

供4位用

\$68

大班填鴨餐

北京片皮鴨 二度斬件

Peking Duck (Two Courses)

海味雞絲翅

Braised Shark's Fin Soup with Seafood and Chicken

北菇扒海參

Braised Sea Cucumber with Mushroom

大石班兩味 時菜炒班球

豆腐炆頭腩

Garoupa (Two Courses)

精美甜品

Dessert

供6位用

\$98