

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

Royal Tea House

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

905-946-1898

Contact name/Nom de la personne à contacter

Debbie Miu Kwan Lui

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

416-495-0525

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)

10 Applecreek Blvd., Unit 3, Markham, Ontario, L3K 5Z1

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.

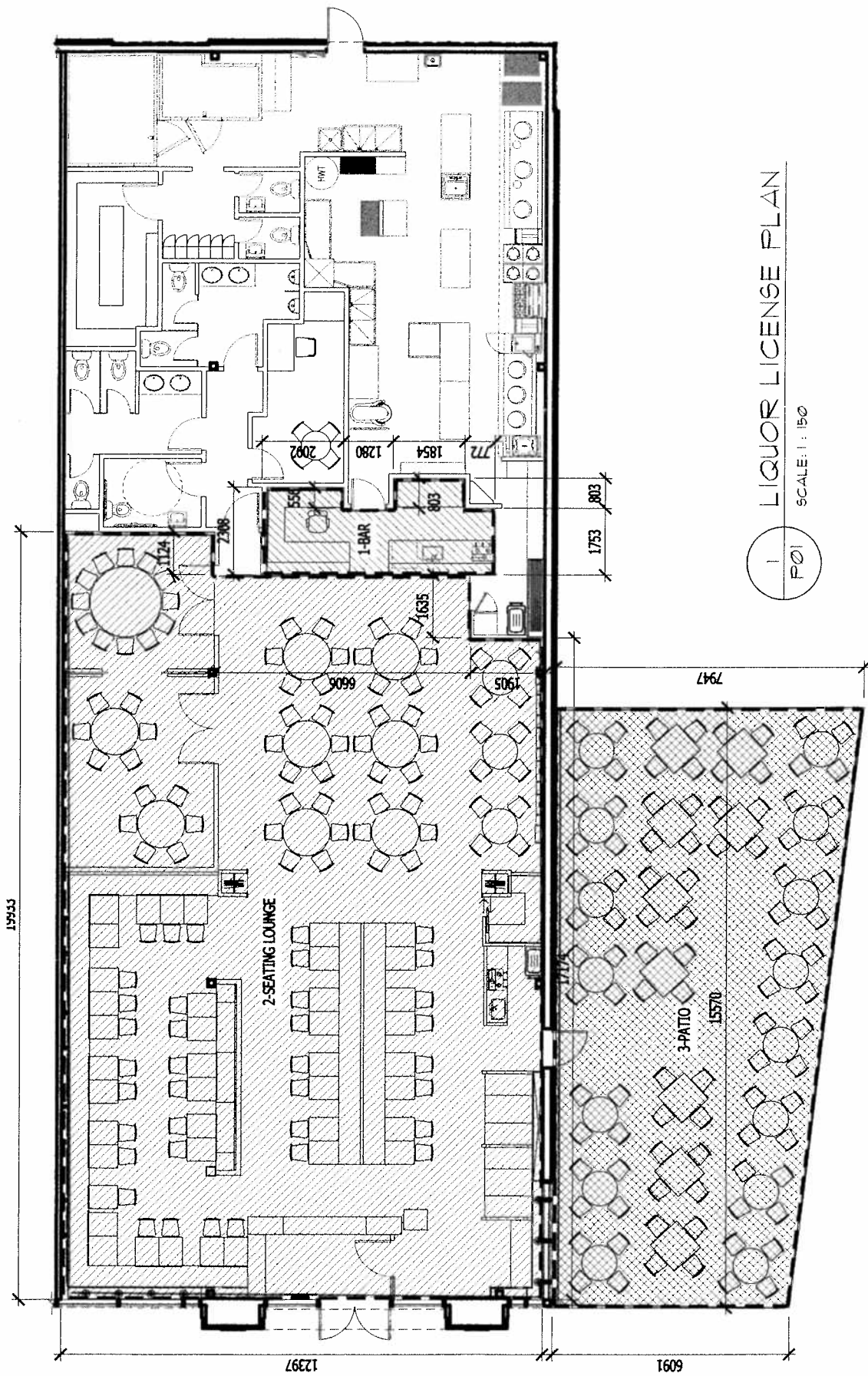
1. What type of restaurant is proposed?
☒ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Café
2. a) What type of Food will be served: Varied menu ☐ Specialty ☒ Snacks ☐
b) ☒ Menu attached (Please note, a copy of the menu is required with all applications)
3. What entertainment or amusements will be provided?
☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐
N/A
4. a) The maximum seating capacity will be 120 persons.
b) Where the restaurant is existing, the previous seating capacity was 120 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. 040131700000 AL
☐ 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
SPRINKLER SYSTEM
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 and Hwy 7
11. What is the distance to the nearest residential area? 2 Kilometers
12. a) Your name (Please print) Debbie Miu Kwan Lui b) Contact Telephone No.
Bus: 905-946-1898
Res: 416-495-0525 c) The restaurant's name
Royal Tea House

FOR OFFICIAL USE ONLY

Inspected by By-law Enforcement Date: _____

☐ Approved ☐ Not approved

Comments:



Capacity Calculation					
Area Number	Floor Level	Exact Location of Licensed Area	Indoors or Outdoor	Total Area (length x width) m ² or sq. ft.	Estimated Capacity
1	G	Bar	In	13.2m ²	Yes
2	G	Seating Lounge	In	234.4m ²	158
3	G	Patio	Out	109.6m ²	92

頭盤 APPETIZERS & BBQ MEAT

101	春卷 (2條) Spring Rolls (2 pcs)	\$3
102	百花炸蟹鉗 (每隻) Golden Fried Stuffed Crab Claws (per pc)	\$4
103	白雲鳳爪 Chicken Feet in Wine Sauce	\$5
104	老城叉燒 House BBQ Pork	\$6
105	麻辣海蜆 Spicy Jelly Fish	\$5
106	佛山煙蹄 Cantonese Style Pig Knuckle	\$6
107	川味牛腩 Marinated Beef Flank	\$6
108	龍蝦蝦丸 (4粒) Wild Shrimp Balls (4 pcs)	\$6
109	歲時雙拼 BBQ Meat Platter (2 selections)	\$10
110	桶子鼓油走地雞 (半隻) Soya Sauce Chicken (half)	\$13
111	鹹味拼盆 Assorted BBQ Meat Platter	\$15
112	酒釀貴妃雞 (半隻) Tasty Steamed Chicken with Spicy Jelly Fish	\$15
113	君皇茶皇雞 (半隻) (預訂) Smoked Chicken with Soya Sauce (half)	\$15

APPETIZERS & BBQ MEAT



11/08/2006

11:34

KHI WING + 9054791771

NO. 421

100

湯、羹 SOUP

每位 例 中
Per person Regular Medium

201 雞茸粟米羹 Condensed Soup with Corn & Chicken	\$3.50	\$8.95	\$12.95
202 海鮮酸辣湯 Hot & Sour Soup with Seafood	\$3.50	\$8.95	\$12.95
203 叉燒薑蔥湯 Wonton Soup with Barbeque Pork	\$3.50	\$8.95	\$12.95
204 西洋菜雞片湯 Watercrest with Chicken Soup	\$3.50	\$8.95	\$12.95
205 四寶鴨絲羹 Thick Soup with Four Treasures Shredded Duck Meat	\$4.50	\$9.50	\$13.95
206 蟹肉魚肚羹 Thick Soup with Crab Meat & Fish Maw		\$9.95	\$14.95

雞、鴨 POULTRY

301 荔枝咕嚕雞 Lichee Sweet & Sour Chicken	\$10
302 西檸煎軟雞 Chicken with Lemon Sauce	\$10
303 當紅炸子雞 (半隻) Golden Fried Crispy Chicken (half)	\$11
304 薑爆炸子雞 Stir Fried Crispy Chicken with Ginger	\$12
305 蜜汁宮保炒雞丁 Kung Pao Chicken in Nest	\$12
306 豉汁雪豆炒雞片 Stir Fried Chicken & Snow Peas with Black Bean Sauce	\$13
307 燒汁蔥油雞 Stir Fried Chicken in BBQ Sauce	\$13

豬、牛 PORK & BEEF

401 蜜醬咕嚕肉 Sweet & Sour Pork	\$10
402 京都焗肉排 Sweet & Sour Pork Chops	\$10
403 椒鹽焗肉排 Spicy Salt & Pepper Pork Chops	\$10
404 蜜汁蒜子骨 Honey & Garlic Spare Ribs	\$10
405 錦江焗肉排 Pork Chops with Vinegar Sauce	\$10
406 時菜炒牛肉 Sautéed Beef with Vegetable*	\$10
407 椒子爆牛肉 Spicy Stir Fried Beef*	\$10
408 蘑菇蔥爆牛仔肉 Wok Fried Beef with Spring Onion & Mushrooms*	\$12
409 黑椒牛仔柳 Beef Tenderloin with Black Pepper Sauce*	\$12
410 中式煎牛柳 Chinese Style Fried Steak*	\$13
411 XO醬蘑菇爆豬頸肉 Wok Fried Sliced Pork with XO Sauce & Mushroom	\$14

*可選擇以雀巢上菜 (加\$3)
Above dishes can be served in nest (add \$3)



海鮮 SEAFOOD

501 四川明蝦球 Wok Fried Prawns with Szechuan Chili Sauce	\$15
502 酥炸大生蠔 Deep Fried Breaded Oysters	\$15
503 蜜椒炸生蠔 Honey Spiced Oysters	\$15
504 碧綠雪花帶子 Stir Fried Scallops with Vegetable	\$15
505 雀巢龍鳳球 Chicken & Shrimps in Taro Nest	\$15
506 雀巢三鮮 Stir Fried Shrimps, Scallops & Squids in Taro Nest	\$16
507 雀巢宮保明蝦 Kung Po Prawns in Taro Nest	\$16
508 豉油皇生煎中蝦 Fried Shrimps in Soya Sauce	\$16
509 豉汁帶子蝦球 Wok Fried Prawns & Scallops with Black Bean Sauce	\$16
510 豉汁雪豆炒蝦球 Stir Fried Fillet & Snow Peas with Black Bean Sauce	\$18
511 皇子菇泡蝦球 Sauteed Fillets with King Mushrooms	\$18
512 清蒸海上鮮 Fish of the Day	時價 Seasonal

煲仔菜 HOT POT DISHES

601 魚香茄子煲 Eggplants in Garlic Chili Sauce	\$9
602 南乳粉絲雞菜煲 Fermented Red Bean Curd with Seafood & Vegetable	\$9

603 原粒豆豉雞煲 Black Bean Chicken	\$12
604 沙爹金菇肥牛煲 Beef with Golden Mushrooms in Salay Sauce	\$12
605 紅酒蘑菇牛肉煲 Beef with Mushrooms in Red Wine Sauce	\$12
606 咖喱牛腩煲 Curry Beef Brisket	\$13
607 滋補雞煲 Drunken Chicken	\$13
608 斑腩豆腐煲 Filets with Tofu	\$15

煲仔飯、炒飯 HOT POT RICE & FRIED RICE

701 菠蘿雞粒炒飯 Diced Chicken & Pineapple Fried Rice	\$8
702 鹹魚雞粒炒飯 Diced Chicken & Salty Fish Fried Rice	\$10
703 揚州炒飯 Yeung Chow Fried Rice	\$12
704 蝦仁炒飯 Shrimp Fried Rice	\$12
705 福建炒飯 Seafood & Meat Fried Rice in Fukin Style	\$13
706 閩佬炒飯 Egg White, Seafood & Scallop Fried Rice	\$13
707 皇子菇滑雞煲仔飯 Hot Pot Rice with Chicken & King Mushrooms	\$9
708 香芋臘味煲仔飯 Hot Pot Rice with Preserved Meat & Taro in Soya Sauce	\$9
709 豉汁排骨煲仔飯 Hot Pot Rice with Spare Ribs in Black Bean Sauce	\$9





豆腐及蔬菜 TOFU & VEGETABLES

801 油鹽西洋菜 Stir Fried Watercrest	\$8
802 蒜茸炒雜菜 Pan Fried Assorted Vegetables with Garlic	\$10
803 北菇鮮竹扒菜膽 Sauteed Vegetable with Chinese Mushrooms	\$10
804 蠔豉肉絲四季豆 Sauteed Green Beans with Minced Pork	\$10
805 北菇紅燒豆腐 Braised Tofu with Chinese Mushrooms & Vegetable	\$10
806 糟菜肉絲炒涼瓜 Bitter Melon with Minced Pork	\$10
807 方魚炒芥蘭 Wok Fried Chinese Broccoli with Dried Fish	\$10
808 三菇扒菜苗 Baby Bok Choy with Three Kinds of Mushrooms	\$11
809 豉汁帶子蒸豆腐 Steamed Scallops with Tofu in Black Bean Sauce	\$12
810 瑤柱金菇玉子豆腐 Golden Mushrooms & Tofu in Conpoy Sauce	\$13
811 瑤柱扒時蔬 Wok Fried Vegetable in Conpoy Sauce	\$13
812 皇子菇扒菜苗 King Mushrooms with Baby Bok Choy	\$15
813 鮑魚菇扒豆苗 Abalone Mushrooms with Snow Pea Shoots	\$16

素菜

VEGETABLES DISHES

901 蜜糖咕嚕肉 Sweet & Sour Pork	\$10
902 金沙肉鬆四季豆 Sauteed Green Beans with Minced Pork	\$10
903 沙嗲粉絲雞煲 Satay Mixed Vegetables in Hot Pot	\$10
904 檳榔南乳茄子雞煲 Fermented Red Bean Curd with Mixed Vegetables in Hot Pot	\$10
905 椰菜豆腐煲 Tofu & Vegetables in Hot Pot	\$10
906 魚香茄子玉子豆腐 Spicy Eggplants with Japanese Tofu	\$10
907 咖喱雞煲 Curry Chicken In Hot Pot	\$13
908 雀巢宮保雞丁 (小辣) Cashews with Spicy Chicken in Nest	\$13
909 雀巢腰果雞煲 Cashews with Vegetables in Nest	\$13



君皇茶坊

royal teahouse

蒸籠美點 Steamed Items

- 01 ☐ 君皇鮮蝦餃 (L)
Supreme Shrimp Dumpling
- 02 ☐ 鮮魚子燒賣 (M)
Pork Sai Mai
- 03 ☐ 潮州蒸粉果 (ML)
Steamed Dumpling Chiu Chow Style
- 04 ☐ 蘿蔔金錢肚 (L)
Beef Tripe with Turnip
- 05 ☐ 原鼓蒸排骨 (M)
Steamed Spare Ribs with Black Bean Sauce
- 06 ☐ 醬汁蒸鳳爪 (S)
Steamed Chicken Feet with Special Sauce
- 07 ☐ 山竹牛肉球 (S)
Steamed Beef Ball with Blackcard Skin
- 08 ☐ 潮式蒸韭菜果 (M)
Steamed Chives Dumpling
- 09 ☐ 薑蔥牛柏葉 (M)
Steamed Beef Tripe with Ginger & Green Onion
- 10 ☐ 蠔皇鮮竹卷 (M)
Steamed Bean Cured with Mussel & Oyster Sauce
- 11 ☐ 香菇珍珠雞 (L)
Steamed Sticky Rice in Lotus Leaf
- 12 ☐ 蜜汁叉燒包 (S)
Steamed BBQ Pork Bun
- 13 ☐ 蛋黃鮮壽桃 (S)
Steamed Lotus Seed Bun
- 14 ☐ 魚子海皇灌湯餃 (L)
Steamed Seafood Dumpling with Soup
- 15 ☐ 蒸臘味蘿蔔糕 (S)
Steamed Turnip Cake
- 16 ☐ 路邊蒸燒賣 (ML)
Steamed Fish Sai Mai
- 17 ☐ 家鄉咸肉粽 (L)
Steamed Glutinous Rice Dumpling
- 18 ☐ 香芋素腰花 (M)
Steamed Bean Cured with Taro
- 19 ☐ 咖喱墨魚仔 (M)
Steamed Octopus with Curry Sauce

煎炸美點 Fried Items

- 20 ☐ 芋絲炸春卷 (S)
Deep Fried Shredded Taro Spring Roll

- 21 ☐ 香煎蘿蔔糕 (S)
Pan Fried Turnip Cake
- 22 ☐ 錦繡鯪魚球 (M)
Deep Fried Fish Ball with Clam Sauce
- 23 ☐ 五香咸水角 (S)
Deep Fried Meat Dumpling
- 24 ☐ 鹽酥玉子豆腐 (M)
Deep Fried Tofu with Salt
- 25 ☐ 秘製炸龍鬚 (XL)
Deep Fried Squid Tentacles
- 26 ☐ 上素脆皮卷 (M)
Vegetarian Fried Bean Cured
- 27 ☐ 椒鹽茄子 (M)
Spicy Egg Plant
- 28 ☐ 椰汁炸花卷 (S)
Fried Flour Roll with Coconut Juice
- 29 ☐ 炸釀豆腐 (M)
Pan Fried Stuffed Tofu
- 30 ☐ 炸釀矮瓜 (M)
Pan Fried Stuffed Egg Plant
- 31 ☐ 潮式炸豆腐 (M)
Deep Fried Tofu in Chiu Chow Style
- 32 ☐ 蜜汁叉燒酥 (M)
BBQ Pork Puff
- 33 ☐ 生煎窩貼餃 (ML)
Pan Fried Dumpling
- 34 ☐ 沙律蝦筒 (ML)
Salad Shrimp Roll

爽滑腸粉類 Rice-Noodle

- 36 ☐ 蔥花炸兩腸 (M)
Steamed Rice Noodle with Deep Fried Flour Stick
- 37 ☐ 時菜鮮蝦腸 (L)
Steamed Rice Noodle with Vegetable & Shrimp
- 38 ☐ 香茜牛肉腸 (M)
Steamed Rice Noodle with Beef & Parsley
- 39 ☐ 蜜汁叉燒腸 (M)
Steamed Rice Noodle with BBQ Pork
- 40 ☐ 脆皮豆腐腸 (M)
Steamed Rice Noodle with Tofu
- 41 ☐ 淨腸粉 (M)
Steamed Plain Rice Roll

Table No. _____

明火粥類 Congee

- 42 ☐ 柴魚花生粥 (L)
Congee with Peanut & Dry Fish
- 43 ☐ 皮蛋瘦肉粥 (L)
Congee with Dry Oyster & Meat
- 44 ☐ 白粥油條 (M)
Plain Congee with Deep Fried Flour Stick

煲仔靚飯類 Hot Pot

- 45 ☐ 鳳爪排骨飯 (XL)
Steamed Spare Ribs with Chicken Feet Rice
- 46 ☐ 梅菜肉餅飯 (XL)
Steamed Preserved Vegetable & Minced Pork Rice
- 47 ☐ 香芋臘味飯 (XL)
Steamed Preserved Meat & Chinese Sausages with Taro Rice
- 48 ☐ 黃金萬兩糯米飯 (L)
Stir Fried Sticky Rice

甜品類 Dessert

- 49 ☐ 蓮蓉煎軟餅 (M)
Pan Fried Lotus Paste Cake
- 50 ☐ 香芒凍布甸 (ML)
Mango Pudding
- 51 ☐ 椰汁芝麻凍糕 (S)
Cold Sesame Cake with Coconut Juice
- 52 ☐ 家鄉糖不甩 (L)
Sweet Ball Smoothie
- 53 ☐ 像生奶皇飽 (M)
Deep Fried Egg Paste Bun
- 54 ☐ 杏仁蛋白 (L)
Steamed Egg White with Almond Juice
- 55 ☐ 白玉馬仔卷 (M)
Sticky Roll with Sweet Egg Fritter
- 56 ☐ 晶瑩煎馬蹄糕 (S)
Pan Fried Water Chestnut Cake
- 57 ☐ 草莓豆沙龍涎標 (B&B) (M)
Japanese Style Red Bean Sticky Rice Ball
- 58 ☐ 桂花糖蛋散 (M)
Honey Caramel Crispy Egg Chips
- 59 ☐ 花生糯米糍 (M)
Sweet Sticky Rice Roll with Peanut
- 60 ☐ 燴蓮蓉西米布甸 (L)
Lotus Sage Pudding

小點 (S) \$2.00 中點 (M) \$3.00 中大點 (ML) \$3.50 大點 (L) \$4.00 加大點 (XL) \$5.00