

46898

LICLIB-2017-00321



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
Off-Premises Consumption: Class A Beer Class A Liquor Class A Cider

Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: Chinese)
 No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)
 Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?
 Sí, lenguaje _____
 No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.
- This application is for the license period ending June 30, 20 17.
- List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.
Hong Kong Chili LLC
- Trade Name (doing business as) ~~restaurant~~ Hong Kong Chili
- Address to be licensed 1441 regent st Madison, WI 53711
- Mailing address 1441 regent st Madison, WI 53711
- Anticipated opening date 06/31/17
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) Mei chen is a manager for the store,
- Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

- Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.
We place all of the beverages in the walk-in cooler when was delivered. then moved few beverages to the lobby stand cooler for sell. we have checked the customers ID very carefully.

11. Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.
12. Applicants for on-premises consumption: list estimated capacity 28-30
13. Describe existing parking and how parking lot is to be monitored.
~~NO~~ Street parking only
14. Was this premises licensed for the sale of liquor or beer during the past license year?
 No Yes, license issued to by Hong kong station had (name of licensee)
15. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Mei chen
17. City, state in which agent resides Madison, WI
18. How long has the agent continuously resided in the State of Wisconsin? 11 yrs
19. Appointment of agent form and background check form are attached.
20. Has the liquor license agent completed the responsible beverage server training course?
 No, but will complete prior to ALRC meeting Yes, date completed 06/2008
21. State and date of registration of corporation, nonprofit organization, or LLC.
Madison, WI • Hong kong chili on 10/2015

22. In the table below list the directors of your corporation or the members of your LLC.
 Attach background check forms for each director/member.

Title	Name	City and State of Residence
Owner	Say ping chan	Madison, WI

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.
Yes.

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) _____
25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
 No Yes (explain) _____

Section D—Business Plan

26. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other _____
27. Business description ~~sale food~~ serving Food 95% . 4% for ~~alcohol~~
alcohol 1% for other.
28. Hours of operation ~~11:00 am - 9:00 pm~~ 11:00 am - 9:00 pm.
29. Describe your management experience We running as a restaurant for
long time we have good food and good service.
30. List names of managers below, along with city and state of residence.
Meichen _____ ~~we very nice w. Madison~~
WI _____
31. Describe staffing levels and staff duties at the proposed establishment ~~We keep staffing~~
~~levels~~ ~~above~~ try to keep good staffing levels as we can.
Make sure @ customers have service all of time.
32. Describe your employee training We Running a restaurant , First we pointed
on food quality , and good service quality make sure
customers happy very time when they come

33. Utilizing your market research, describe your target market.

We serving as traditional chinese food. Our target market on ~~chinese~~ all of Asian students here

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

We advertise on school area. traditional Chinese food is what we advertising.

35. Are you operating under a lease or franchise agreement? No Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? Non Non

39. What type of food will you be serving, if any? _____
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? 11:00am-9:00pm

42. What hours, if any, will food service not be available? between 2:30pm-4:30pm

43. Indicate any other product/service offered. Something sep specials.

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 2

During what hours do you anticipate they will be on duty? 11:00am-2:30pm, 4:30pm-9:30pm

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? _____
 How many bartenders do you anticipate having work at one time on a busy night? _____
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area Lobby only
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 1890-20%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 5%
 What percentage of your advertising budget do you anticipate will be drink related? 2%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
4 % Alcohol 95 % Food 1 % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes

65. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
66. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776] No Yes
67. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?
 No Yes

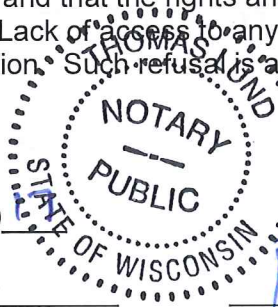
Section G—Information for Clerk's Office

68. State Seller's Permit 45 6 - 1 0 2 9 0 3 0 5 0 3 - 0 2
69. Federal Employer Identification Number 47-4817839
70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?
 Contact person Mei Chen
 E-mail address mei.chen.cindy@gmail.com
 Phone 608-515-0996 Preferred language Chinese & English.
71. Corporate attorney, if applicable: Name non.
 Phone _____ E-mail _____

Read carefully before signing in front of a notary: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 3rd day of APRIL, 2011
Thomas Lund
 (Clerk/Notary Public)
 My commission expires 05/24/19



陳秀平
 (Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign <input checked="" type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input checked="" type="checkbox"/> FEIN <input checked="" type="checkbox"/> Notarized application <input checked="" type="checkbox"/> Written description of premises	<input checked="" type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input checked="" type="checkbox"/> Business Plan
Date complete application filed with Clerk's Office _____ Date of ALRC meeting _____ Date license granted by Common Council _____ Date provisional issued _____ Date license issued _____ License number _____		

Please mark what you want

请圈出您所要点的菜系

蔬菜Vegetable&tofu dish(with rice跟白饭)

- N7星洲炒米粉singapore chow mei fun.....10.50
- N8.鼓油王三丝炒面或乌冬跟鱿鱼丝.火腿丝.鸡丝
Cantonese soy sauce stir fried noodle or /Udon
w/shredded chicken,char siu \$sleeve fish11.50
- N9.各式炒上海粗面 (鸡丝·肉丝·牛肉·虾仁)
stir fried shanghai thick noodle w/your choice:
chicken/beef/or pork.....11.50

Seasonal vegetable: Ong choy, bean tips,
Chinese broccoli, baby bok choy , shanghai bok choy ,
long napa , broccoli.
时蔬:空心菜, 豆苗, 芥兰, 小白菜, 青江菜, 大白
菜, 西兰花

- N10.雪菜烧鸭炆米粉 (微辣mild spicy) pickled
cabbage & roast duck braise rice noodle.....11.50
- N11.广东炒粗面 (肉丝、牛肉、虾仁 或鸡丝
stir fried Cantonese style thick egg noodle
w/choice:(pork/beef/shrimp/chicken).....12.50

V1.蒜茸炒时菜 (豆苗: 11.95、空心菜: 10.95)

- Seasonal vegetable w/garlic (bean tips : \$11.95
ong choy : \$10.95)8.95
- V2.脆皮炸豆腐crispy tofu,sauce on the side.....8.95
- V3.椒丝腐乳通菜 (Ong choy W/pepper &preserved
bean curd)9.95
- V4.金银蛋上汤时菜
seasonal vegetable & egg in broth.....9.95
- V5.红烧什菜豆腐
Mix vegetable&tofu in brown sauce.....10.95
- V6.蒜茸时菜豆腐
Saute seasonal veg&tofu w/garlic.....10.95
- V7.红烧肉碎豆腐
tofu &diced pork with brown sauce.....10.95
- V8.红烧肉碎茄子煲diced pork &eggplant w/brown
sauce10.95
- V9.鱼香茄子煲eggplant w/garlic sauce.....10.95
- V10.麻婆豆腐
spicy Mapo tofu with diced pork10.95
- V11.红烧玉子豆腐 Braised egg tofu w/diced pork in
clay pot.....11.95
- V12.八珍豆腐煲 Tofu w/eight treasures
(tofu,veg ,meat&seafood in clay pot).....12.95

汤粉面(noodle soup)

Noodle choice:egg noodle,mei fun ,ho fun noodle

- NS1.港式牛腩汤面 (蛋面 /米粉/ 或 河粉)
(Cantonese style beef brisket).....9.95
- NS2.港式牛杂汤面 (蛋面 / 米粉/ 或 河粉)
(Cantonese style beef offal).....8.95
- NS3.自制鲜虾云吞面 (蛋面 / 米粉 /或 河粉)
(home made shrimp wonton).....7.95
- NS4.自制墨鱼丸面 (蛋面 /米粉/ 或 河粉)
(home made cuttlefish balls).....7.95
- NS5.自制虾丸面 (蛋面 /米粉/ 或 河粉)
(home made shrimp balls).....7.95
- NS6.自制牛肉丸面 (蛋面 /米粉/ 或 河粉)
(home made beef meat balls)7.95
- NS7.港式烧鸭汤面 (蛋面 /米粉/ 或 河粉)
(Cantonese style roast duck).....7.95
- NS8.港式叉烧汤面 (蛋面 /米粉/ 或 河粉)
(Cantonese style char siu).....7.95
- NS9.港式烧肉汤面 (蛋面 /米粉/ 或 河粉)
(Cantonese style salty BBQ pork).....7.95
- NS10.港式油鸡汤面 (蛋面 /米粉/ 或 河粉)
(Cantonese style soy sauce chicken).....7.50
- NS11.沙爹牛肉公仔面
(satay beef &instant noodle).....8.95

Specials

- #1Taiwanese style noodle 台湾牛肉面.....:\$9.95
- #2:Stewed pig feet w/ brown sauce
红烧猪蹄.....\$10.95
- #3:Tai's spicy pig ear 泰式辣猪耳.....\$7.50

Beverage 饮料

- Hot tea.....\$1.95 , Soy milk (hot/cold).....\$2.95 Mango .grape fruit&sago.\$4.50 red bean drink.....\$4.25
- Milk tea(hot/cold)..\$2.95 lemon tea(hot/cold).....\$2.95 Green bean drink.....\$4.50 fresh mango sago.....\$4.50
- 冰奶茶/热奶茶.....\$2.95 热柠檬茶/冰柠檬茶.....\$2.95 冰豆浆/热豆浆.....\$2.95, 芒果西米捞.....\$4.50
- 杨枝甘露.....\$4.50, 红豆冰.....\$4.25 绿豆冰.....\$4.25 酸梅汤.....\$4.25

Please mark what you want

请圈出您所要点的菜系

头枱 (appetizer)

Meat platter, 腊味拼盘

roast duck \$7.50, salty BBQ pork \$7.50,
soy sauce chicken \$6.50, Char siu \$6.50,
cold steamed chicken \$6.50,

combination platter: \$11.95 /two items,
\$17.95/three items, \$23.95/four items

腊味拼盘: 港式烧鸭\$7.50, 烧猪肉 \$7.50

(蜜汁叉烧, 豉油鸡, 白切鸡: \$6.5 单样),

拼盘: \$11.95/双拼, \$17.95/三拼, \$23.95/四拼

- A1. 芋丝春卷 (2)(crispy taro egg roll with :
shrimp,pork&shredded taro)3.00
- A2. 蔬菜春卷(2)(crispy vegetable egg roll).....3.00
- A3. 炸芝士混沌 (6) cheese crab rangoon (mild
spicy).....7.00
- A4. 叉烧包(1) roast pork bun.....2.00
(4).....7.00
- A5. 小笼包 (5) mini pork bun.....4.25
- A6. 五香牛腱 (five spice beef shank).....7.50
- A7. 香辣鸡翅膀 (8) spicy chicken wing.....7.50
- A8. 炸芝士土豆 (12) cheese potato.....6.95

Minimum two for all of the grill items .所有烧烤最少2个起

- A9. 烧烤串: 羊肉串 牛肉串 鸡肉串
鸭珍串 香肠串 2.00/个
烤香茅鸡翅 2.50/each

- Grill sticks: lamb on the stick, beef on the stick,
chicken on the stick, duck gizzard on the stick,
hot dog on the stick.....2.00/stick,
grill lemongrass chicken wing.....2.50/each

盖饭类 (Rice served with meat and vegetable on top)

R1 烧鸭饭, 烧肉饭, 蜜汁叉烧饭, 白切鸡饭
豉油鸡饭.....\$7.50,
(\$8.50/双拼饭, \$9.00/三拼饭, \$10.00/四拼饭)

请写下您想要的拼饭:

R1: roast duck over rice, char siu over rice
salty crispy pork over rice,
soy sauce chicken over rice ,
cold steamed chicken over rice.....\$7.50

Combination rice:8.50/ 2 items, 9.00/ 3 items

粥 (Congee)

CN1. 鲍鱼肉碎粥 (abalone) & dice pork congee....7.25

CN2. 干贝肉碎粥 scallop dice pork congee.....7.25

CN3. 艇仔粥 (sampan style congee).....7.25

CN4. 滑蛋牛肉粥 beef & egg congee.....6.25

CN5. 海鲜粥 (seafood congee).....6.25

CN6. 田鸡粥 (frog leg congee).....6.25

CN7. 鱼片粥 (fish fillet congee).....6.25

CN8. 生菜牛肉粥 beef & lettuce congee.....6.25

CN9. 皮蛋瘦肉粥

(preserved egg & sliced pork congee).....5.75

CN10. 香菇滑鸡粥 chicken & mushroom
congee5.75

炒饭 (Fried rice)

FR1. 叉烧炒饭 (char siu fired rice)9.50

FR2. 芥兰肉碎炒饭

fried rice with dice pork & Chinese broccoli.....9.50

FR3. 虾仁炒饭 (shrimp fried rice)9.50

FR4. 火腿炒饭 (ham fried rice).....9.50

FR5. 腊肠炒饭 sausage fried rice.....9.50

FR6. 扬州炒饭 (yeung chau style fried rice)....10.50

FR7. 潮州炒饭 (虾仁和火腿)

shrimp & ham fried rice.....10.50

FR8. 海鲜咖喱炒饭

seafood fried rice w/curry flavor.....12.50

炒粉面 stir fried noodles

N1. 沙爹牛肉炒河 satay beef chow fun.....10.50

N2. 干炒牛河 (beef chow fun).....10.50

N3. XO干炒牛河 beef chow fun w/xo sauce..11.50

N4. 炒贵刁 (鸡肉·牛肉·猪肉·虾仁)

(chicken/beef/pork/shrimp pad Thai).....10.50

N5. 炒年糕 (鸡肉·牛肉·猪肉·虾仁) Rice cake w/your
choice: chicken/beef/pork OR shrimp..10.50

N6. 鼓椒牛河 beef chow fun w/black bean
sauce.....10.50

香辣车仔面:\$ 7.95 起, 其包括 3 种随意挑选的配搭, 如需要另加配搭每样 \$1.00+, 加面另外\$1.00+起

To built your own noodle soup bowl :\$7.95 (contain 3 free toppings below,the fourth topping will be \$1.00+ extra) For extra noodle \$1.00 +

Thick rice noodle (米线/粗)		Shanghai thick noodle (上海粗面)	
Thin rice noodle (mei fun) (米粉/细)		Instant noodle (公仔面)	
Flat fresh rice noodle(fun noodle) (河粉)		Japanese ramen noodle (日本拉面)	
Vietnam pho(rice noodle) (越南粉)		Udon (Japanese) (乌冬面)	
Silk noodle(bean vermicelli) (粉丝)		Sliced noodle (刀削面)	
Thick noodle Cantonese style (广东粗面)		Buck wheat noodle 荞麦面	
Egg noodle Cantonese style (广东蛋面)			

Step 2: Pick Your Soup base:请勾选您所要的汤底

①Pork Bone Soup 猪骨汤

②Beef Bone Soup 牛骨汤

③Pungent & spicy soup 麻辣汤

Pick **3 free** toppings,\$1.00 extra for more toppings.自由挑选 3 种配搭, 第四样\$1.00+起

五香牛肉 (five spice beef)	红烧猪蹄 Spiced pig's feet	鲜虾云吞 (2) (shrimp wonton ②)	猪血 (pig blood curd	煎蛋: 单面煎 或 双面煎
牛百叶 (omasum)	红烧五花肉 Pork Belly	自制墨鱼丸 (2) (fish meat balls2)	蟹柳 (crab meat)	Sunny egg: one side Or/ double side
牛肚 (OX tripe)	猪肚 (pig tripe)	自制虾丸 (2) (shrimp meat balls(2))	冬菇 (mushroom)	腐竹 bean curd sheet roll
牛肉片 (sliced beef)	卤猪耳 Spiced pig ear)	自制牛肉丸 (2) (beef meat balls2)	生菜 lettuce	白萝卜 Chinese radish)
红烧牛肉 Braise- beef in brown sauce	猪大肠 (pig intestine)	腊肠片 Sliced Chinese sausage	青江菜 Shanghai bok choy	金针菇 Needle mushroom
卤鸡翅(2) Spiced chicken wing 2	卤蛋 Boiled spiced egg	香肠仔 Hot dog	小白菜 Baby bok choy	卤豆腐 Spiced fried tofu

头枱 (appetizer)

- A1.芋丝春卷(2)(crispy taro egg roll with: shrimp,pork & shredded taro).....3.00
- A2.蔬菜春卷(2)(crispy vegetable egg roll).....3.00
- A3.叉烧包roast pork bun(1)2.00 , (4).....7.00
- A4.小笼包mini pork bun (5).....4.25
- A5.炸芝士混沌(6) cheese crab rangoon (mild spicy).....7.00
- A6.五香牛腱 (five spice beef shank).....7.50
- A7.香辣鸡翅膀 (8) spicy chicken wing.....7.50
- A8.炸芝士土豆 (12) cheese potato.....6.95
- A9.烧烤串: 羊肉串 牛肉串 鸡肉串 鸭珍串 香肠串 2.00/每个
香茅鸡翅 2.50/每个
- (注: 所有烧烤类最少俩个起烤)
- Grill sticks: lamb on the stick, beef on the stick, chicken on the stick, duck gizzard on the stick, hot dog on stick.....2.00/each, Grill lemon grass chicken wing...2.50/each (at least pick 2 for all of the BBQ)

本楼酸辣粉 hot&sour rice noodle \$9.95+

附送配料：肉碎、酸菜、豆芽、花生及以下配搭中可自由挑选任何 2 款免费，第三款起另加 1.00 每样。可挑选下列任何一样粉及你想要辣的程度：

House special hot & sour rice noodle \$9.95+ contain: noodle , diced pork、pickled-cabbage、bean sprout、peanut & **Plus**+2 free items below ,the third one will be charged **\$1.00+**,please pick the noodles & how much spicy you like below:

Sweet potato vermicelli 红薯粉	Thick rice noodle 米线 (粗)
Bean vermicelli 粉丝	Thin rice noodle 米粉 (细)

Mild spicy 小辣	Spicy 辣	Supper spicy 超辣
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挑选第三款配搭另加 1.00 起, pick 2 free items below ,the 3rd one \$1.00 extra

五香牛腱 five spice beef	红烧猪蹄 Spiced pig's feet	自制鲜虾云吞 (2) shrimp wonton (2)	煎蛋: 单面煎 或 双面煎 Sunny egg: one side Or/ double side	冬菇 mushroom
牛百叶 omasum	卤鸡翅(2) chicken wing(2)	自制牛肉丸 (2) beef meat balls		萝卜角 radish
牛肚 OX tripe	卤蛋 Boiled spiced egg	自制墨鱼丸 (2) fish meat balls (2)	海带结 Kelp knot	金针菇 Needle mushroom
卤牛筋 Spiced cowhells	卤豆腐 Spiced tofu	自制虾丸 (2) Shrimp meat balls (2)	土豆片 Sliced potato	青江菜 Shanghai bok choi
牛肉片 Sliced beef	猪血 pig blood curd	蟹柳 crab meat	木耳 Black Wood ear	小白菜 Baby Bok Choi
午餐肉 ham-luncheon meat	猪大肠 pig intestine	西红柿 tomato	莲藕片 Sliced lotus root	生菜 Lettuce
	猪肚 pig stomach	榨菜	腐竹 bean curd sheet roll	

头枱 (appetizer)

- A1. 芋丝春卷(2)(crispy taro egg roll with: shrimp,pork & shredded taro)3.00
- A2. 蔬菜春卷(2)(crispy vegetable egg roll).....3.00
- A3. 叉烧包roast pork bun(1)\$2.00. , (4).....\$7.00
- A4. 小笼包mini pork bun (5).....4.25
- A5. 炸芝士混沌(6) cheese crab rangoon (mild spicy).....7.00
- A6. 五香牛腱 (five spice beef shank).....7.50
- A7. 香辣鸡翅 (8) spicy chicken wing.....7.50
- A8. 炸芝士土豆 (12) cheese potato.....6.95
- A9. 烧烤串: 羊肉串 牛肉串, 鸡肉串, 鸭珍串, 香肠串 2.00/每个, 香茅鸡翅 2.50/每个 (注: 所有烧烤类最少两个起烤)
- Grill sticks: lamb on the stick, beef on the stick, chicken on the stick , duck gizzard on the stick, hot dog on stick.....2.00/each stick Grill lemon grass chicken wing....2.50/each wing

At least pick 2 for all of the BBQ Item above

风味麻辣烫

Hot Hot Hot



Step 1: choose the protein you want

请圈出您所要的麻辣烫 \$9.95 (含有: 肉, 金针菇, 大白菜, 豆芽, 粉丝), 如要另加配料每样\$1.00, 加粉丝另外\$1.00+起,

Special spicy Mala noodle soup \$9.95 contain: meat, needle mushroom, long napa, bean sprout, silk noodle. please circle the meat for your choice below!

羊肉麻辣烫 lamb 鸡肉麻辣烫 chicken 肥牛麻辣烫 beef

Step 2: let's discuss about the hotness: spicy / Super Duper

请选择您所能接受的辣的程度: 辣 非常辣!

Step 3: if you want more toppingS below !: \$1.00/each extra (请圈出您要添加的配料, 每样另加\$1.00)

五香牛腱 five spice beef	红烧猪蹄 Spiced pig's feet	自制鲜虾云吞(2) shrimp wonton (2)	煎蛋: 单面煎 或 双面煎	冬菇 mushroom
牛百叶 omasum	卤猪耳 Spiced pig ear	自制牛肉丸(2) beef meat balls	Sunny egg: one side Or/ double side	萝卜角 radish
牛肚 OX tripe	卤蛋 Boiled spiced egg	自制墨鱼丸(2) fish meat balls (2)	海带结 Kelp knot	金针菇 Needle mushroom
猪血 pig blood curd	卤豆腐 Spiced tofu	自制虾丸(2) Shrimp meat balls (2)	土豆片 Sliced potato	青江菜 Shanghai bok choi
猪大肠 pig intestine	卤鸡翅(2) chicken wing(2)	蟹柳 crab meat	木耳 Black Wood ear	小白菜 Baby Bok Choi
猪肚 pig stomach		腐竹 bean curd sheet roll	莲藕片 Sliced lotus root	生菜 Lettuce

头枱 (appetizer)

- A1. 芋丝春卷(2)(crispy taro egg roll with: shrimp, pork & shredded taro) 3.00
- A2. 蔬菜春卷(2)(crispy vegetable egg roll)..... 3.00
- A3. 叉烧包 roast pork bun(1) 2.00,
(4)..... 7.00
- A4. 小笼包 mini pork bun (5)..... 4.25
- 🍷 A5. 炸芝士混沌(6) cheese crab rangoon (mild spicy)..... 7.00
- A6. 五香牛腱 (five spice beef shank)..... 7.50
- 🍷 A7. 香辣鸡翅膀 (8) spicy chicken wing..... 7.50
- A8. 炸芝士土豆 (12) cheese potato..... 6.95
- A9. 烧烤串: 羊肉串 牛肉串 鸡肉串 鸭珍串 香肠串 2.00/每个,
香茅鸡翅 2.50/每个 (注: 所有烧烤类最少两个起烤)
- 🍷 Grill sticks: lamb on the stick, beef on the stick, chicken on the stick, duck gizzard on the stick, hot dog on stick..... 2.00/each stick
Grill lemon grass chicken wing..... 2.50/each wing

At least pick 2 for all of the BBQ Item above

Please mark what you want

请圈出您所要点的菜系

炒粉面 (stir fried noodles)

- N1. 沙爹牛肉炒河 satay beef chow fun.....10.50
- N2. 干炒牛河 (beef chow fun).....10.50
- N3. XO 酱干炒牛河
beef chow fun with XO sauce..... 11.50
- N4. 炒贵刁 (鸡肉、牛肉、猪肉或虾仁)
chicken/beef/pork/shrimp pad Thai.....10.50
- N5. 炒年糕 (鸡肉、牛肉、猪肉或虾仁)
chicken/beef/pork/shrimp w/rice cake.....10.50
- N6. 鼓椒牛河
beef chow fun w/black bean sauce.....10.50
- N7. 星洲炒米粉
(singapore chow mei fun)10.50
- N8. 鼓油王三丝炒面或乌冬 (跟有鱿鱼丝、火腿丝、
鸡丝) Cantonese style soy sauce stir fried
noodle/Udon with: Shredded chicken char siu &
shredded sleeve fish).....11.50
- N9. 雪菜烧鸭炆米粉 pickle cabbage & roast
duck braised mei fun.....11.50
- N10. 各式炒上海粗面 (鸡丝、肉丝、牛肉或虾仁)
stir fried shanghai thick noodle with your
choice: chicken/pork/beef or shrimp.....11.50
- N12. 广东炒粗面 (肉丝、牛肉、虾仁 或鸡丝)
stir fried Cantonese thick egg noodle w/your choice:
pork/ beef/ shrimp/ chicken.....12.50

蔬菜 Vegetable&tofu dish/ with rice

Seasonal vegetable 7w your choice: Ong choy, bean tips, Chinese broccoli, baby bok choy, shanghai bok choy, long napa, broccoli.
时蔬: 空心菜, 豆苗, 中国芥兰, 小白菜, 青江菜, 大白菜, 西兰花,

- V1. 蒜茸炒时菜 (豆苗\$11.95、空心菜\$10.95)
Seasonal vegetable w/garlic (bean-tips \$11.95 &
ong choy &10.95)\$8.95
- V2. 脆皮炸豆腐 crispy tofu, sauce on the side.....8.95
- V3. 椒丝腐乳通菜 Ong choy W/pepper & preserved
bean curd.....10.95
- V4. 金银蛋上汤时菜 seasonal vegetable & egg in
broth.....9.95
- V5. 红烧什菜豆腐 Mix vegetable&tofu in brown
sauce.....10.95
- V6. 蒜茸时菜豆腐 Saute seasonal veg & tofu w/garlic
.....10.95
- V7. 红烧肉碎豆腐 tofu & diced pork with brown
sauce.....10.95
- V8. 红烧肉碎茄子煲 diced pork & eggplant w/brown
sauce10.95
- V9. 鱼香茄子煲 Eggplant & diced pork w/garlic sauce
.....10.95
- V10. 麻婆豆腐 spicy Mapo tofu with diced
pork10.95
- V11. 麻婆茄子/肉碎 spicy Mapo eggplant w/diced--
Pork.....10.95
- V12. 红烧玉子豆腐 Braised egg tofu w/diced pork in
clay pot.....11.95
- V13. 八珍豆腐煲 tofu w/ eight treasures(tofu、 veg
meat & seafood in clay pot).....12.95
- V14. 香辣大肠豆腐煲 spicy pork intestine & tofu
.....12.95

Beverage 饮料:

Hot tea.....\$1.95, Soy milk (hot/cold)..\$2.95, Milk tea(hot/cold)..\$2.95, lemon tea(hot/cold).....\$2.95
Mango .grade fruit&sago.....\$4.50, red bean drink.....\$4.25, Green bean drink.....\$4.50, Soda.....\$1.95
冰奶茶/热奶茶..\$2.95, 热柠檬茶/冰柠檬茶.....\$2.95 冰豆浆/热豆浆.....\$2.95 芒果西米捞.....\$4.50
杨枝甘露.....\$4.50, 红豆冰.....\$4.25, 绿豆冰.....\$4.25, 酸梅汤.....\$4.25, 汽水.....\$1.95

Beer:

Tsing Tao.. \$5.00, Dos Equis. \$5.00
Corona. \$5.00, Spotted Cow... \$5.00
Sapporo (Sm)... \$5.00, Heineken... \$5.00
Miller Lite .. \$4.00, Budweiser... \$4.00

wine

Sake:(sm).....\$5.00, (lg).....\$8.50
Chardonnay.....\$5.00, prairie fume.....\$5.00
Merlot.....\$5.00, Cabernet Sauvignon.\$5.00
white zinfandel...\$5.00, Riesling.....\$5.00

Please mark what you want

请圈出您所要点的菜系

头枱 (appetizer)

- A1. 芋丝春卷 (2)(crispy taro egg roll with : shrimp,pork & shredded taro)3.00
- A2. 蔬菜春卷(2)(crispy vegetable egg roll)3.00
- A3. 炸芝士混沌(6)
cheese crab rangoon (mild spicy 6).....7.00
- A4. 叉烧包 (1) roast pork bun2.00
(4).....7.00
- A5. 小笼包 (5) mini pork bun4.25
- A6. 五香牛腱 (five spice beef shank).....7.50
- A7. 香辣鸡翅膀 (8) spicy chicken wing7.50
- A8. 炸芝士土豆 (12) cheese potato6.95

Minimum two for all of the grill items 所有烧烤最少2个起

- A9. 烧烤串: 羊肉串 牛肉串 鸡肉串
鸭珍串 香肠串 2.00/esch,
香茅鸡翅 2.50/each

- Grill sticks: lamb on the stick, beef on the stick,
c chicken on the stick , duck gizzard on the stick,
hot dog on stick.....2.00/each,
grill chicken wing.....2.50/each

鸡肉类 Bone in Chicken 跟白饭 w/ steam rice

- C1. 口水鸡 shredded chicken with chili sauce..11.95
- C2. 椒盐鸡 salt & pepper chicken.....11.95
- C3. 三杯鸡 basil chicken.....11.95
- C4. 姜葱霸王鸡
steamed chicken w/ginger&onion.....11.95

牛肉类 (beef)(跟白饭/with steam rice)

- B1. 豉椒牛肉
(beef tenderloin w/black bean sauce).....10.95
- B2. 沙爹牛肉(satay beef tenderloin).....10.95
- B3. 港式牛柳(Cantonese beef tenderloin).....13.95
- B4. 沙爹肥牛肉粉丝煲
(satay fat beef silk noodle in clay pot).....12.95
- B5. 红烧牛筋/或牛腩煲
beef tendon or beef brisket w/brown sauce.....13.95
- B6. 黑椒牛仔骨 black pepper short rib14.95

猪肉类 (pork)(跟白饭/with steam rice)

- P1. 咕嚕肉(stewed sweet & sour pork with pepper & onion).....10.95
- P2. 肉碎茄子煲braised eggplant & diced pork.10.95
- P3. 梅菜扣肉 (preserved vegetable w/ sliced pork).....12.95
- P4. 椒盐排骨 (salt & pepper spare rib).....11.95
- P5. 京都排骨Peking style spare rib w/ sauce.....11.95

海鲜类 (seafood) (跟白饭/with steam rice)

- SF1. 姜葱斑球煲ginger & scallion flavor pike fillet.12.95
- SF2. 鼓椒炒花蚬clam w/black bean sauce.....12.95
- SF3. 椒盐鲜鱿(salt & pepper squid).....12.95
- SF4. 粟米斑球 (corn with fish fillet)12.95
- SF5. 椒盐有头虾 salt & pepper shrimp.....14.95
- SF6. 密汁虾仁 honey shrimp.....14.95
- SF7. XO 炒花枝片
(sauteed cuttlefish with XO Sauce.....15.95
- SF8. 清炒螺片(sauteed sliced whelks).....16.95
- SF9. 干煎银雪鱼 pan fry sea bass.....23.95

各式煲仔饭all kinds of rice clay pot)

- R1. 腊味煲仔饭 (sausage rice in clay pot).....10.95
- R2. 排骨煲仔饭bone in spare rib rice in clay pot..10.95
- R3. 北菇滑鸡煲仔饭
(chicken, mushroom&rice in clay pot).....10.95
- R4. 鼓汁凤爪煲仔饭
(chicken claw, black bean sauce&rice).....10.95
- R5. 烧腊煲仔饭 (叉烧 或 烧鸭) 双拼另加\$1.00
char siu /or roast duck in clay pot.....10.95
(combination extra\$1.00 R5 only)

炒饭(Fried rice)

- FR1. 叉烧炒饭(char siu fired rice).....10.50
- FR2. 扬州炒饭yeung chau style fried rice).....11.50
- FR3. 虾仁炒饭 (shrimp fried rice).....10.50
- FR4. 火腿炒饭 ham fried rice).....10.50
- FR5. 腊肠炒饭sausage fried rice.....10.50
- FR6. 芥兰肉碎炒饭
fried rice with dice pork&Chinese broccoli.....10.50
- FR7. 潮州炒饭 (虾仁和火腿)
shrimp & ham fried rice.....11.95
- FR8. 海鲜咖喱炒饭seafood fried rice w/curry12.50

汤(soup)

- S1. 西湖牛肉羹
(shredded beef soup).....9.95
- S2. 海鲜豆腐羹
tofu & seafood soup.....10.95
- S3. 粟米鱼肚羹
corn with fish maw soup.....10.95
- S4. 瑶柱海鲜羹
scallop w/ seafood soup.....11.95

Specials

- #1 Taiwanese style beef noodle 台湾牛肉面.....\$9.95
- #2 Stewed pig feet w/ brown sauce 红烧猪蹄.....\$10.95
- #3: Tai's spicy pig ear 泰式辣猪耳.....\$7.50

Please mark what you want

请圈出您所要点的菜系

蔬菜Vegetable&tofu dish(with rice跟白饭)

- N7星洲炒米粉singapore chow mei fun.....10.50
- N8.鼓油王三丝炒面或乌冬跟鱿鱼丝.火腿丝.鸡丝
Cantonese soy sauce stir fried noodle or /Udon
w/shredded chicken,char siu \$sleeve fish11.50
- N9.各式炒上海粗面（鸡丝·肉丝·牛肉·虾仁）
stir fried shanghai thick noodle w/your choice:
chicken/beef/or pork.....11.50

Seasonal vegetable: Ong choy, bean tips,
Chinese broccoli, baby bok choy , shanghai bok choy ,
long napa , broccoli.
时蔬:空心菜, 豆苗, 芥兰, 小白菜, 青江菜, 大白
菜, 西兰花

- N10.雪菜烧鸭炆米粉（微辣mild spicy）pickled
cabbage & roast duck braise rice noodle.....11.50
- N11.广东炒粗面（肉丝、牛肉、虾仁 或鸡丝
stir fried Cantonese style thick egg noodle
w/choice:(pork/beef/shrimp/chicken).....12.50

V1.蒜茸炒时菜（豆苗: 11.95、空心菜: 10.95）

- Seasonal vegetable w/garlic (bean tips : \$11.95
ong choy : \$10.95)8.95
- V2.脆皮炸豆腐crispy tofu,sauce on the side.....8.95
- V3.椒丝腐乳通菜（Ong choy W/pepper &preserved
bean curd）9.95
- V4.金银蛋上汤时菜
seasonal vegetable & egg in broth.....9.95
- V5.红烧什菜豆腐
Mix vegetable&tofu in brown sauce.....10.95
- V6.蒜茸时菜豆腐
Saute seasonal veg&tofu w/garlic.....10.95
- V7.红烧肉碎豆腐
tofu &diced pork with brown sauce.....10.95
- V8.红烧肉碎茄子煲diced pork &eggplant w/brown
sauce10.95
- V9.鱼香茄子煲eggplant w/garlic sauce.....10.95
- V10.麻婆豆腐
spicy Mapo tofu with diced pork10.95
- V11.红烧玉子豆腐 Braised egg tofu w/diced pork in
clay pot.....11.95
- V12.八珍豆腐煲 Tofu w/eight treasures
(tofu,veg ,meat&seafood in clay pot).....12.95

汤粉面(noodle soup)

Noodle choice:egg noodle,mei fun ,ho fun noodle

- NS1.港式牛腩汤面（蛋面 /米粉/ 或 河粉）
(Cantonese style beef brisket).....9.95
- NS2.港式牛杂汤面（蛋面 / 米粉/ 或 河粉）
(Cantonese style beef offal).....8.95
- NS3.自制鲜虾云吞面（蛋面 / 米粉 /或 河粉）
(home made shrimp wonton).....7.95
- NS4.自制墨鱼丸面（蛋面 /米粉/ 或 河粉）
(home made cuttlefish balls).....7.95
- NS5.自制虾丸面（蛋面 /米粉/ 或 河粉）
(home made shrimp balls).....7.95
- NS6.自制牛肉丸面（蛋面 /米粉/ 或 河粉）
(home made beef meat balls)7.95
- NS7.港式烧鸭汤面（蛋面 /米粉/ 或 河粉）
(Cantonese style roast duck).....7.95
- NS8.港式叉烧汤面（蛋面 /米粉/ 或 河粉）
(Cantonese style char siu).....7.95
- NS9.港式烧肉汤面（蛋面 /米粉/ 或 河粉）
(Cantonese style salty BBQ pork).....7.95
- NS10.港式油鸡汤面（蛋面 /米粉/ 或 河粉）
(Cantonese style soy sauce chicken).....7.50
- NS11.沙爹牛肉公仔面
(satay beef &instant noodle).....8.95

Specials

- #1Taiwanese style noodle 台湾牛肉面.....:\$9.95
- #2:Stewed pig feet w/ brown sauce
红烧猪蹄.....\$10.95
- #3:Tai's spicy pig ear 泰式辣猪耳.....\$7.50

Beverage 饮料

- Hot tea.....\$1.95 , Soy milk (hot/cold).....\$2.95 Mango .grape fruit&sago.\$4.50 red bean drink.....\$4.25
- Milk tea(hot/cold)..\$2.95 lemon tea(hot/cold).....\$2.95 Green bean drink.....\$4.50 fresh mango sago.....\$4.50
- 冰奶茶/热奶茶.....\$2.95 热柠檬茶/冰柠檬茶.....\$2.95 冰豆浆/热豆浆.....\$2.95, 芒果西米捞.....\$4.50
- 杨枝甘露.....\$4.50, 红豆冰.....\$4.25 绿豆冰.....\$4.25 酸梅汤.....\$4.25

Please mark what you want

请圈出您所要点的菜系

头枱 (appetizer)

Meat platter, 腊味拼盘

roast duck \$7.50, salty BBQ pork \$7.50,
soy sauce chicken \$6.50, Char siu \$6.50,
cold steamed chicken \$6.50,

combination platter: \$11.95 /two items,
\$17.95/three items, \$23.95/four items

腊味拼盘: 港式烧鸭\$7.50, 烧猪肉 \$7.50

(蜜汁叉烧, 豉油鸡, 白切鸡: \$6.5 单样),

拼盘: \$11.95/双拼, \$17.95/三拼, \$23.95/四拼

- A1. 芋丝春卷 (2)(crispy taro egg roll with :
shrimp,pork&shredded taro)3.00
- A2. 蔬菜春卷(2)(crispy vegetable egg roll).....3.00
- A3. 炸芝士混沌 (6) cheese crab rangoon (mild
spicy).....7.00
- A4. 叉烧包(1) roast pork bun.....2.00
(4).....7.00
- A5. 小笼包 (5) mini pork bun.....4.25
- A6. 五香牛腱 (five spice beef shank).....7.50
- A7. 香辣鸡翅膀 (8) spicy chicken wing.....7.50
- A8. 炸芝士土豆 (12) cheese potato.....6.95

Minimum two for all of the grill items .所有烧烤最少2个起

- A9. 烧烤串: 羊肉串 牛肉串 鸡肉串
鸭珍串 香肠串 2.00/个
烤香茅鸡翅 2.50/each

- Grill sticks: lamb on the stick, beef on the stick,
chicken on the stick, duck gizzard on the stick,
hot dog on the stick.....2.00/stick,
grill lemongrass chicken wing.....2.50/each

盖饭类 (Rice served with meat and vegetable on top)

- R1 烧鸭饭, 烧肉饭, 蜜汁叉烧饭, 白切鸡饭
豉油鸡饭.....\$7.50,
(\$8.50/双拼饭, \$9.00/三拼饭, \$10.00/四拼饭)

请写下您想要的拼饭:

- R1: roast duck over rice, char siu over rice
salty crispy pork over rice,
soy sauce chicken over rice ,
cold steamed chicken over rice.....\$7.50
Combination rice:8.50/ 2 items, 9.00/ 3 items

粥 (Congee)

- CN1. 鲍鱼肉碎粥 (abalone) & dice pork congee....7.25
- CN2. 干贝肉碎粥 (scallop dice pork congee).....7.25
- CN3. 艇仔粥 (sampan style congee).....7.25
- CN4. 滑蛋牛肉粥 (beef & egg congee).....6.25
- CN5. 海鲜粥 (seafood congee).....6.25
- CN6. 田鸡粥 (frog leg congee).....6.25
- CN7. 鱼片粥 (fish fillet congee).....6.25
- CN8. 生菜牛肉粥 (beef & lettuce congee).....6.25
- CN9. 皮蛋瘦肉粥
(preserved egg & sliced pork congee).....5.75
- CN10. 香菇滑鸡粥 (chicken & mushroom
congee)5.75

炒饭 (Fried rice)

- FR1. 叉烧炒饭 (char siu fried rice)9.50
- FR2. 芥兰肉碎炒饭
fried rice with dice pork & Chinese broccoli.....9.50
- FR3. 虾仁炒饭 (shrimp fried rice).....9.50
- FR4. 火腿炒饭 (ham fried rice).....9.50
- FR5. 腊肠炒饭 (sausage fried rice).....9.50
- FR6. 扬州炒饭 (yeung chau style fried rice)....10.50
- FR7. 潮州炒饭 (虾仁 and 火腿)
shrimp & ham fried rice.....10.50
- FR8. 海鲜咖喱炒饭
seafood fried rice w/curry flavor.....12.50

炒粉面 stir fried noodles

- N1. 沙爹牛肉炒河 (satay beef chow fun).....10.50
- N2. 干炒牛河 (beef chow fun).....10.50
- N3. XO 干炒牛河 (beef chow fun w/xo sauce)..11.50
- N4. 炒贵刁 (鸡肉·牛肉·猪肉·虾仁)
(chicken/beef/pork/shrimp pad Thai).....10.50
- N5. 炒年糕 (鸡肉·牛肉·猪肉·虾仁) Rice cake w/your
choice: chicken/beef/pork OR shrimp..10.50
- N6. 鼓椒牛河 (beef chow fun w/black bean
sauce).....10.50

Sau ping Chan & Jason Chien were running a restaurant together in the past three years.

It serving tradition Cantonese food and it has best noodle soup in the town, It target market is students, and they always keep very good quality food

& good quality service for customers. so it stay good business always. People post good ~~advertisment~~ advertisement by mouth to mouth.

The restaurant was named Hong Kong station in the begining afterwards it was renamed to Hong Kong chili; because other restaurant ^{was} applied for federal market, so they changed Hong Kong station to Hong Kong chili

Now, Jason Chien is retired and he moved out on Feb, 2017. Sau Chan took over Jason's part. the restaurant keeps quality food & quality service as usual.

