

# Manhattan Community Board 4

# Liquor License Stipulations Application

(All Fields Must Be Completed)

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
Nine Avenue Thai Inc.		VIV	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
717 9th Avenue		48th & 49th	10019
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b>	Verasak Sangsiri	<b>NAME:</b> Anthony L. Caraballo
	<b>PHONE:</b>	212-581-5999	<b>PHONE:</b> 718-875-2929
	<b>EMAIL:</b>	Ve.Sang@Yahoo.com	<b>EMAIL:</b> Anthony@cblservices.com
<b>MANAGER</b>	<b>NAME:</b>	None-Applicant	<b>NAME:</b> Rama P. Mikhopaohyay
	<b>PHONE:</b>		<b>PHONE:</b> 718-383-3860
	<b>EMAIL:</b>		<b>EMAIL:</b>
<b>ATTORNEY/ REPRESENTAIVE</b>			
<b>LANDLORD</b>			
<b>APPLICATION TYPE (Check One)</b>			
<input type="radio"/> New	Has applicant owned or managed a similar business?		<input type="checkbox"/> YES <input type="checkbox"/> NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input checked="" type="radio"/> Transfer	What is the prior license # and expiration date?		1253348
	Is applicant making any alterations or operational changes?		<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> X
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
<b>ESTABLISHMENT TYPE</b>	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the establishments within 500 ft. of your primary entrance and the Public Interest Statement.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

**OPERATIONAL DETAILS** (\*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	12P-12A	12P-12A	12P-12A	12P-12A	12P-1A	12P-1A	12P-12A
	Kitchen	same	same	same	same	same	same	same
	Music	same	same	same	same	same	same	same

If you plan to have music, what type(s)? (Check all that apply)

<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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**OCCUPANCY**

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
<b>INSIDE</b>	74	74	27	61	NONE	ONE	10
<b>OUTSIDE</b> <i>(Other than sidewalk café)</i>	NONE						
<b>SIDEWALK CAFÉ</b>	NONE						

How many floors are there? What is the capacity for each floor?

1 floor-74

How frequently will the owner(s) be at the establishment?

full-time basis

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?

YES	NO <input checked="" type="checkbox"/>
-----	---

Will applicant have bottle or table service for beverage alcohol?

YES	NO <input checked="" type="checkbox"/>
-----	---

Will you be hosting private, promotional or corporate events?

YES	NO <input checked="" type="checkbox"/>
-----	---

Will outside promoters be used on a regular basis? If yes please describe.

YES	NO <input checked="" type="checkbox"/>
-----	---

Will you have a security plan? If, yes please attach.

YES	NO <input checked="" type="checkbox"/>
-----	---

Will security plan be implemented?

YES <input checked="" type="checkbox"/>	NO	applicant will monitor the outside
--	----	------------------------------------

Will State certified security personnel be used?

YES	NO <input checked="" type="checkbox"/>
-----	---

Will New York Nightlife Association and NYPD Best Practices be followed?

YES <input checked="" type="checkbox"/>	NO
--	----

Will applicant be using delivery bicycles? If yes, how many?

<input checked="" type="checkbox"/> YES	NO
---	----

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?

YES <input checked="" type="checkbox"/>	NO
--	----

Where will delivery bicycles be stored during the day when not in use?

basement

**LOCATION & ZONING**

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO X	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES X	NO	
Is a Public Assembly permit required?	YES	NO X	
Are your plans filed with DOB?	YES	NO X	

**Community Notification/Relations**

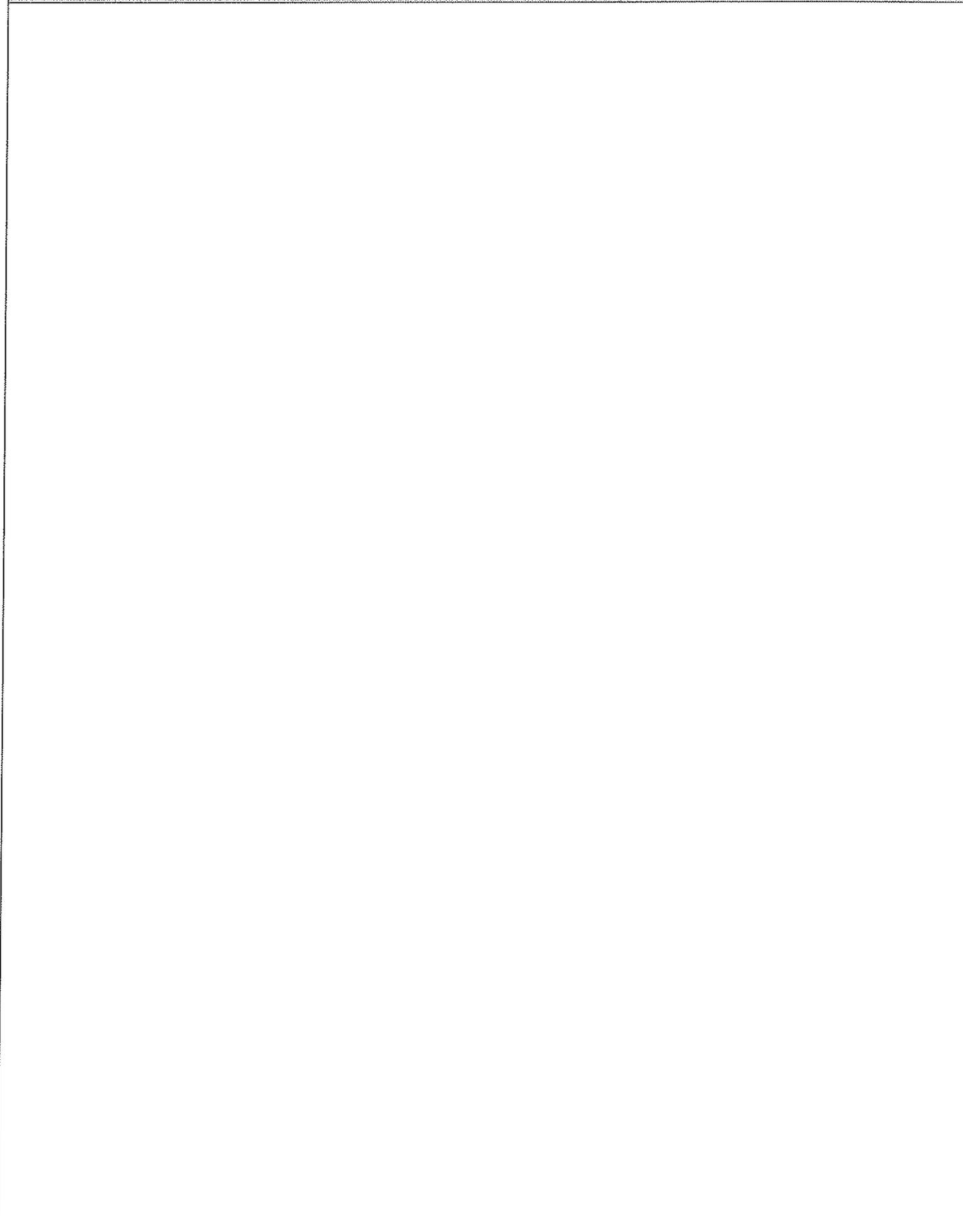
<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application.	# 1	
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.		
When did applicant post the notice that was provided?	Monday, August 31st	
Where did applicant post the notice that was provided?	The front of the premises	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES X	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's job openings webpage?	YES X	NO

<b>BUILDING DESIGN</b>			
Will applicant have a vestibule within the establishment?		X	
Will applicant use a storm enclosure?	YES X	NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants?	YES X	NO	
Will applicant comply with the NYC noise code?	YES X	NO	
Will the establishment have any of the following: (check all that apply)	FRENCH DOORS X	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, and garage doors when any music or amplified sound (including televisions) is played?	YES X	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days, even if no music or amplified sound is played?	YES X	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	X NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES X	NO	
Will the kitchen exhaust system extend to the roof?	YES X	NO	
Will the establishment have an illuminated sign?	YES	NO X	
Will the establishment have a canopy extending over the sidewalk?	YES X	NO	existing condition
Where will the air conditioner be located? What type is it?	rear of the restaurant-central air system		
When was the air conditioner installed?	upon opening in 2011		

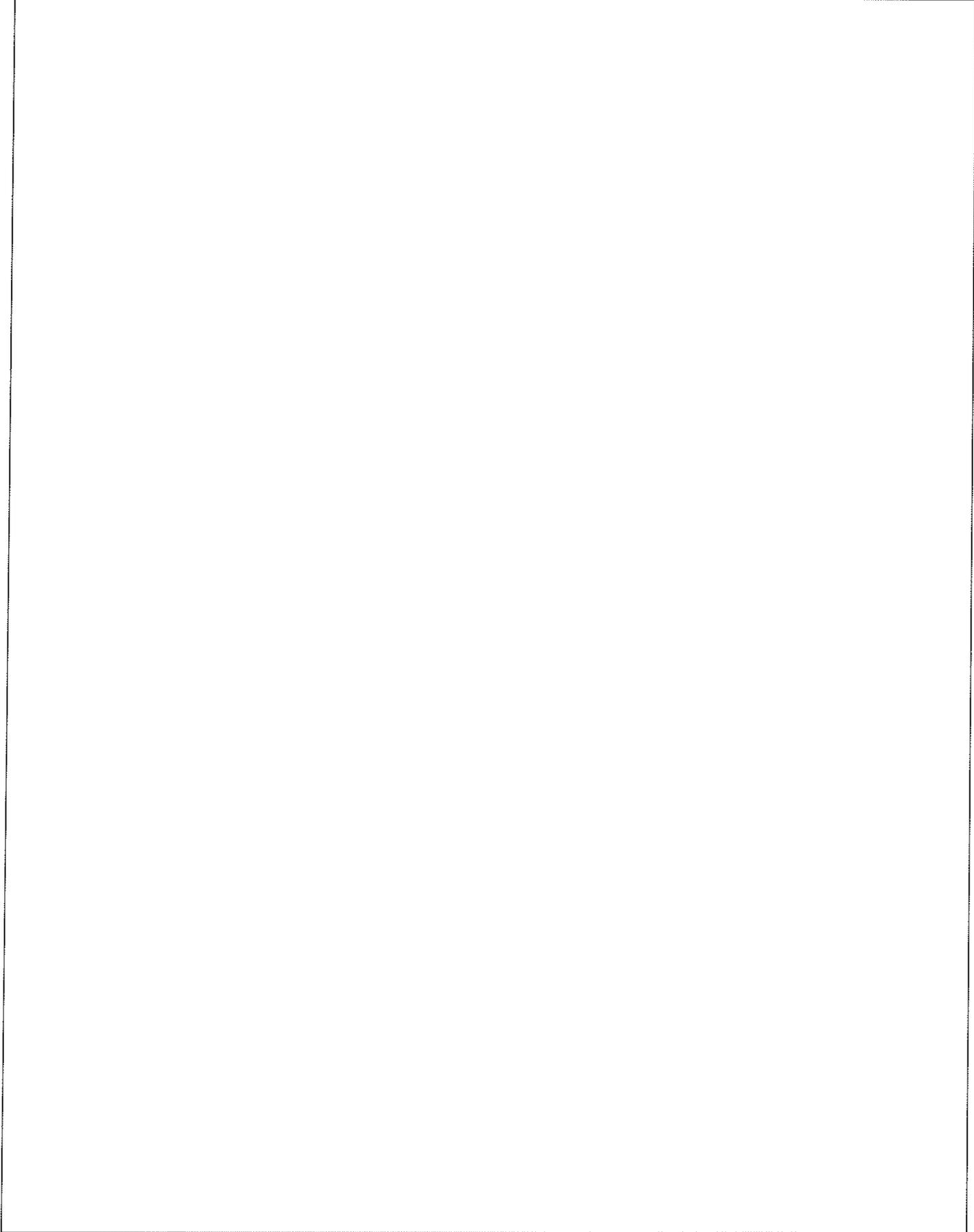
<b>OUTDOOR SPACE- OTHER THAN SIDEWALK CAFÉ</b>			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	N/A
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	"
Are the floorplans for the outdoor space(s) included?	YES	NO	"
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	"
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	"
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	"
Will there be no amplified music, as per the law?	YES	NO	"
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	"
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	"
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	"
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	"
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	"

<b>OUTDOOR SPACE – SIDEWALK CAFÉ</b>			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	N/A
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	"
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	"
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	"
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	"
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	"
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	"
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	"
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	"
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	"
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	"
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	"
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	"
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	YES	NO	"
Will applicant not use umbrellas?	YES	NO	"
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8-foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	"

**PICTURE OF the CURRENT LOCATION (façade including businesses on each side and two floors above)**



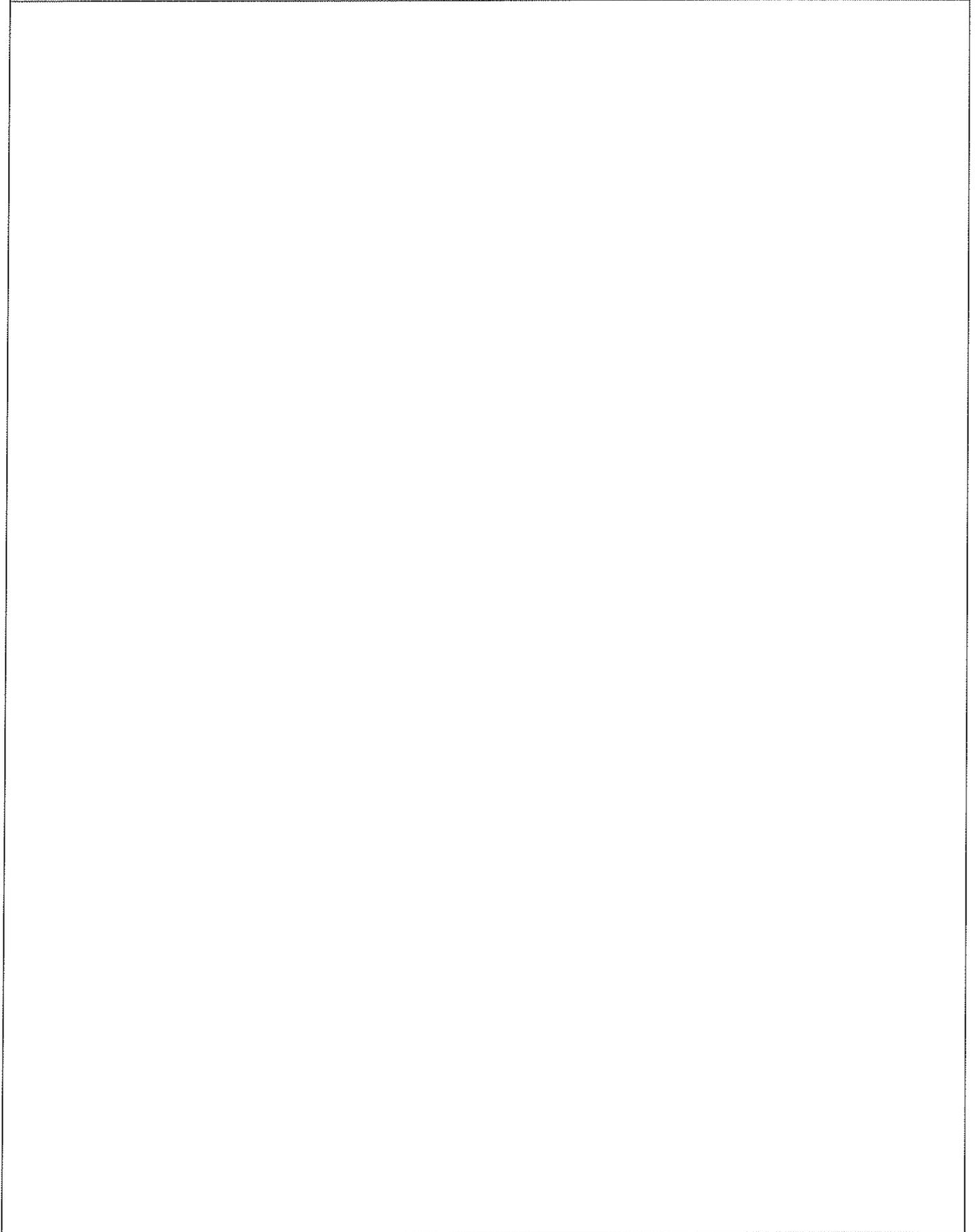
**FLOOR PLAN – FIRST FLOOR**



**FLOOR PLAN – OTHER FLOOR (if applicable)**

A large, empty rectangular box with a thin black border, intended for drawing a floor plan. The box occupies most of the page area below the header.

**FLOOR PLAN – OTHER OUTDOOR SPACE (if applicable)**



**FLOOR PLAN – SIDEWALK CAFÉ (if applicable)**

A large, empty rectangular box with a thin black border, intended for drawing a floor plan of a sidewalk café. The box occupies most of the page below the header.

**OTHER COMMENTS - STIPULATIONS – (office use only)**

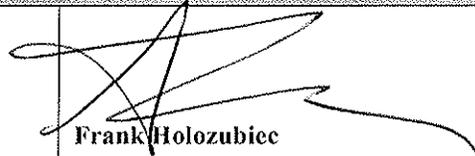
**Manhattan Community Board 4 (MCB4)  
recommends:**

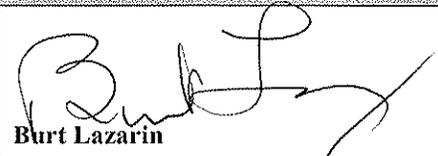
Denial unless all stipulations above are agreed to by  
applicant and is part of the method of operation

Denial    Approval

**CB4 REPRESENTATIVES**

**Nelly Gonzalez**  
*CB4 Assistant District Manager*

  
**Frank Holozubiec**  
*CB4 BLP Committee Co-Chair*

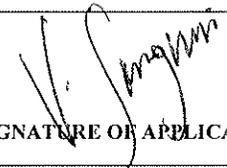
  
**Burt Lazarin**  
*CB4 BLP Committee Co-Chair*

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The written stipulations above constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These written stipulations supersede any oral statements or representations in connection with this application.

**SIGN HERE**

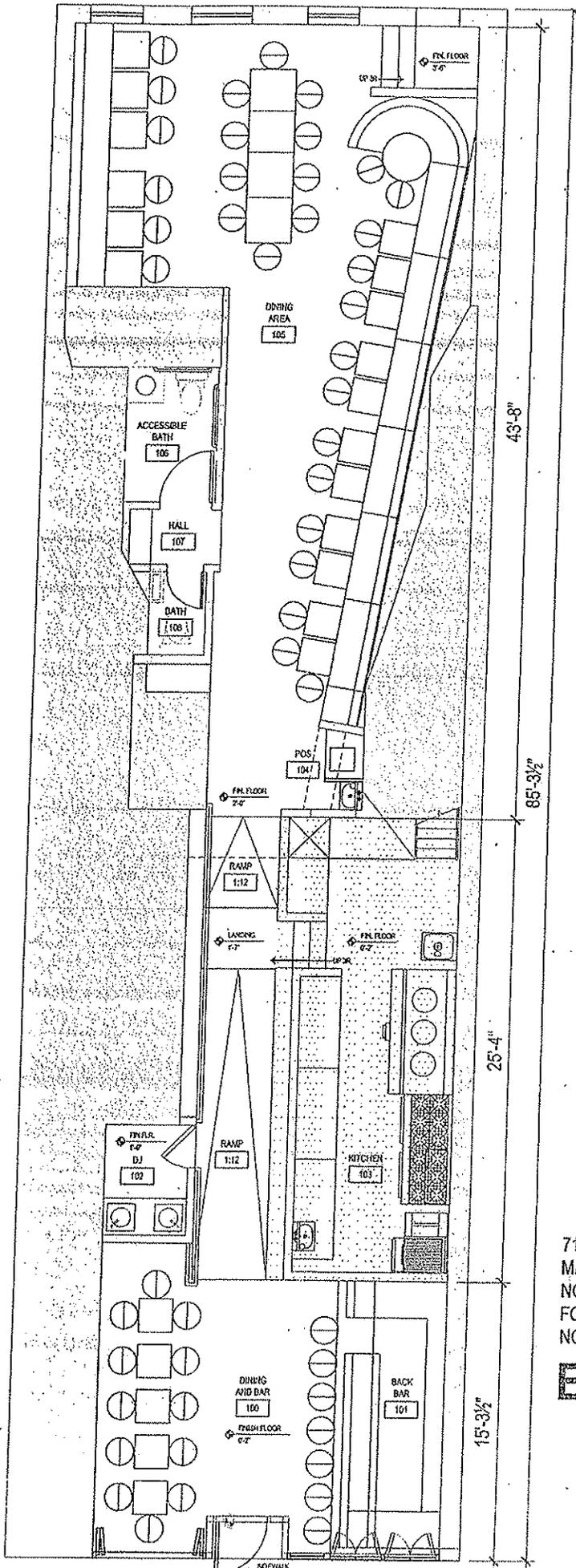


  
SIGNATURE OF APPLICANT

September 8, 2015

DATE

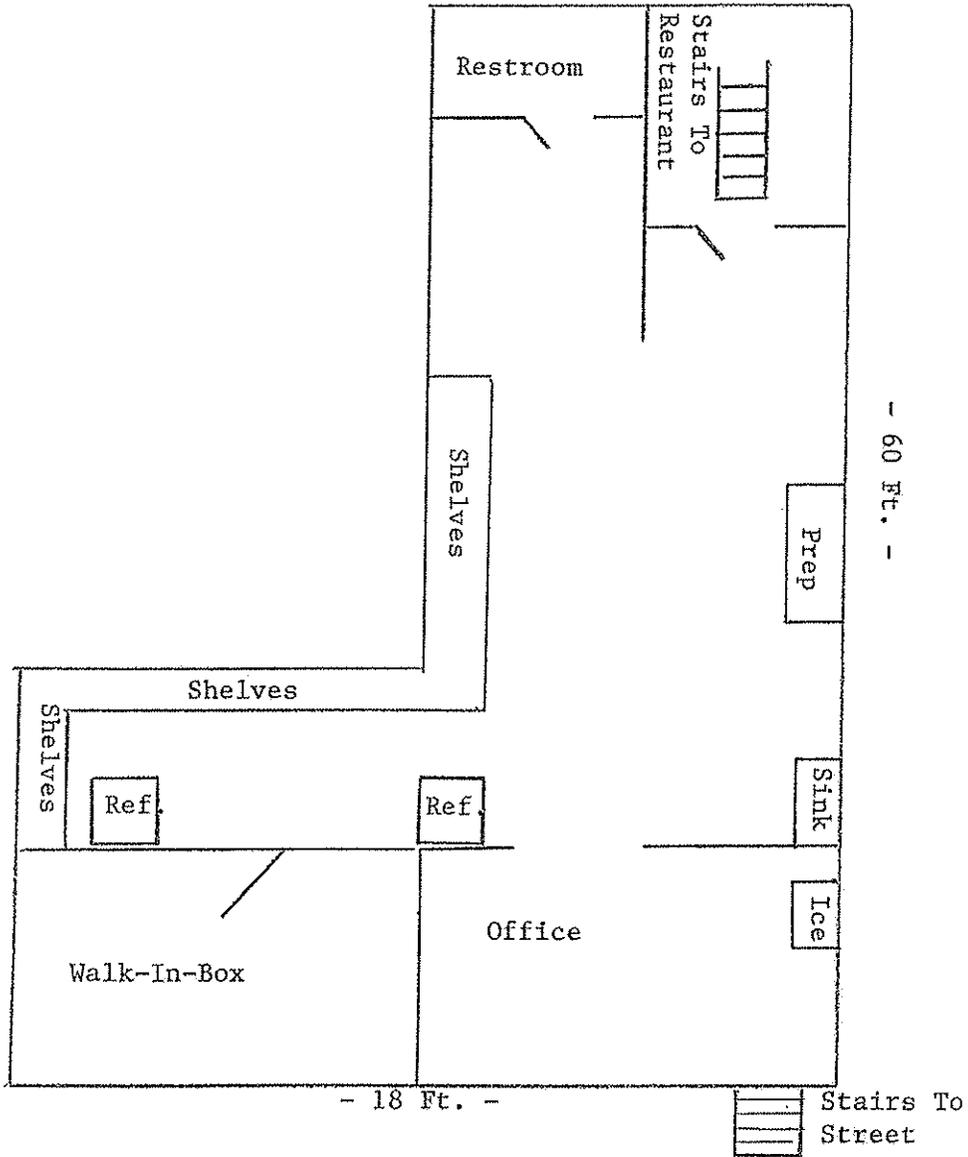
VERASAK SANGSIRI



717 9TH AVE RESTAURANT  
 MARCH 11, 2011  
 NOT TO SCALE  
 FOR REVIEW ONLY  
 NOT FOR CONSTRUCTION

**E-R1**

tug



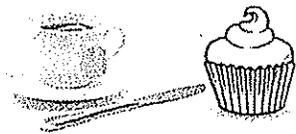
Siam Show Inc.  
 717 9th Avenue  
 New York, N.Y. 10019

**Basement Diagram**

Type New York City restaurant name

GO!

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- Pam Real Thai Food
- V{IV}
- Qi Bangkok Eatery
- Breeze
- Pongsri Thai Restaurant
- Noodles
- Bangkok House
- Chai
- Jing
- Broadway Thai @ Tom & Toon
- Yum Yum Bangkok
- At Nine
- Nanking
- Chill Thai
- Pure Thai Cookhouse
- Wondee Siam II
- Der Krung
- Yum Yum Too
- OBAO
- Thailand Restaurant
- Kare Thai
- Q2 Thai
- Bangkok Thai Street Food
- One Thai Chef
- Siri Thai
- The General's Chicken Rice
- Tuk Tuk Boy
- Puff Cha
- Yum Yum 3
- Thai Street Food
- New York Thai Grill
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\$\$\$ Thai  
 717 9th Ave, New York 10019  
 (Btwn 48th & 49th St)  
 (212) 581-5999

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ADVERTISING

**Lunch Menu Main Course**

*Available Until 4pm. Served With A Starter.*

<p><b>Pad Thai Lunch</b> traditional thai dish of stir-fried thin rice noodles, egg, bean sprouts, scallions and crushed peanuts... go on, you know you love it!</p>	<p>6.95</p>
<p><b>Pad See-Eiw Lunch</b> broad flat rice noodles stir-fried with egg and broccoli in a light brown sauce.</p>	<p>6.95</p>
<p><b>Spicy Noodle Kee-Mao Lunch</b> broad flat rice noodles stir-fried in a spicy chili sauce with onions, scallions, bell peppers and fresh basil.</p>	<p>6.95</p>
<p><b>Slamese Fried Rice Lunch</b> stir-fried jasmine rice with scallions, onions, tomatoes, carrots and egg.</p>	<p>6.95</p>
<p><b>Tom Yum Fried Rice Lunch</b> chef's stir-fried rice in hot chili paste with onions, scallions, bell peppers and egg.</p>	<p>6.95</p>
<p><b>Basil Fried Rice Lunch</b> stir-fried rice in our chili sauce with basil, scallions, onions and bell peppers.</p>	<p>6.95</p>
<p><b>Pineapple Fried Rice Lunch</b> stir-fried jasmine rice with pineapple, onions, scallions, tomatoes, carrots and egg, garnished with roasted cashew nuts, yum!</p>	<p>6.95</p>
<p><b>Queen Of Siam Basil Lunch</b> sautéed with fresh basil, chili, onions, scallions and bell peppers in an exotic thai spicy sauce.</p>	<p>7.95</p>
<p><b>Cashew King Lunch</b> sautéed with cashew nuts, onions, scallions, pineapple, bell peppers and carrots.</p>	<p>7.95</p>
<p><b>Ginger Joy Lunch</b> sautéed with fresh ginger, mushrooms, scallions, onions and bell peppers.</p>	<p>7.95</p>
<p><b>Red Curry Lunch</b> bell peppers, bamboo shoots and basil leaves simmered in coconut milk with red chili paste, blended with thai herbs and spices.</p>	<p>7.95</p>
<p><b>Green Curry Lunch</b> eggplant, bell peppers and fresh basil leaves, partying in a broth of coconut milk with green chili paste, blended with thai herbs and spices.</p>	<p>7.95</p>
<p><b>Avocado Messaman Curry Lunch</b> avocado, potatoes, onions and peanuts simmered in coconut milk with massaman curry paste blend with thai spices.</p>	<p>7.95</p>

**Lunch Menu Attractions**

*Available Until 4pm. Includes Choice Of Appetizer.*

<p><b>Lemongrass Pork Chop Lunch Attraction</b> premium cut of pork marinated with lemongrass and served with steamed veggies. yum!</p>	<p>8.95</p>
<p><b>V{IV} Curry Noodle Lunch Attraction</b> we put our name on it because it's awesomel steamed egg noodles in traditional thai curry with chicken, shrimp, bean sprouts, cilantro and scallions.</p>	<p>8.95</p>

<b>Filet Tilapia Lad Prick Lunch Attraction</b> this crispy filet tilapia is topped with home style sweet chili sauce and garnished with veggies.	9.95
<b>Duck Curry Lunch Attraction</b> roasted duck, pineapple, lychee, tomatoes and bell peppers in coconut red curry.	10.95
<b>Salmon With Panang Curry Lunch Attraction</b> thai herbs and spices blended in panang curry paste with string beans, bell peppers and kaffir lime leaves simmered in coconut milk.	10.95

### Starter

<b>Crispy Spring Rolls</b> mixed vegetables folded in vermicelli lightly fried and served with vinaigrette sweet plum sauce.	5.00
<b>Edumame</b> lightly salted steamed green soy beans with himalayan pink salt.	5.00
<b>Fried Tofu</b> comes with crushed peanut in our special sweet/chili dipping sauce.	5.00
<b>Emerald Dumplings</b> either steamed or fried, these vegetable dumplings are served with sweet soy sauce... off to see the wizard!	6.00
<b>Chicken &amp; Shrimp Dumplings</b> your call, steamed or fried. it's a meat party of both minced chicken and shrimp served with a soy vinaigrette dip.	7.00
<b>Crispy Fish Starter</b> sink the ship with these lightly battered fried fish, served with sweet chili sauce. doesn't our sauce sound bipolar?	6.00
<b>Kru-Pow Puff</b> lightly deep-fried pastry puffs filled with minced chicken, string beans, cheese and basil served with cucumber sauce. pow!	7.00
<b>V{iv} Wing</b> fried marinated chicken wings tossed in caramel garlic sauce, an awesome new take on a favorite!	7.00
<b>Matabu</b> pan-fried roti served with chicken curry dip, yum!	6.00
<b>Crispy Calamari</b> y' all know the drill.	7.00
<b>Crab Rangoon</b> wonton with kani and cream cheese fried with sweet chili sauce.	7.00
<b>Chicken Satay</b> grilled marinated chicken with our special peanut sauce and cucumber vinaigrette.	7.00
<b>Bbq Short Rib</b> hand selected from the market down the street, the shortest of ribs served with our ancient thai secret v{iv} sauce.	9.00
<b>Chiang Mai Sausage</b> you never had sausage like this! this traditional northern style spicy pork sausage comes with special accoutrements: steamed rice vermicelli, carrots, cucumber and fresh greens.	9.00

### Soup \$5

<b>Tom Yum Soup</b> chicken or shrimp. this spicy tom yum broth is on the lighter side, topped with mushroom, galangal, lemongrass, onion, scallion and cilantro.
<b>Tom Kha Soup</b> yes tom kha is super famous! select from chicken or shrimp. both love to party in creamy coconut milk and galangal broth, topped with mushrooms, scallion and cilantro.
<b>Hat-Yai Rice Soup</b> in a parallel universe, this is the thai version of the classic chicken soup! this rice broth soup is topped with minced chicken, fresh ginger, scallion and cilantro.

### Salad

<b>House Salad</b> a variety of fresh garden greens with tomatoes, cucumbers, onions and fried tofu served with your choice of: ginger, peanut or basil dressing.	6.00
<b>Papaya Salad</b> shredded green papaya in a disco dance party, tossed with tomatoes, string beans and peanuts in an exotic thai spicy lime dressing.	7.00
<b>Seafood Avocado Papaya Salad</b> thai fusion-style. kind of like the papaya salad but with seafood and avocado. seriously good.	13.00
<b>Duck Salad</b> crispy boneless duck with green apple, lettuce, cashew nuts, pineapple, red onions and tomatoes tossed in authentic chili lime dressing.	13.00
<b>Beef Num Tok Salad</b> slices of herb-marinated grilled steak tossed with some of our delicious secret ingredients!...well not a real secret but just a lot of ingredients.	11.00
<b>Grilled Chicken Salad</b> grilled marinated chicken and mixed green vegetable with house special light lemon dressing.	10.00

### Fried Rice \$11.95

<b>Sinamese Fried Rice</b> if you please! authentic thai stir-fried rice with scallions, onions, tomatoes, carrots and egg.
<b>Tom Yum Fried Rice</b> stir-fried thai jasmine rice in hot chili paste with onions, scallions, bell peppers and egg.

**Basil Fried Rice** jasmine rice stir-fried in a spicy chili sauce with basil, scallions, onions, bell peppers and egg.

**Pineapple Fried Rice** stir-fried jasmine rice with pineapple, onions, scallions, tomatoes, carrots and egg garnished with roasted cashew nuts.

### Noodles

<b>Pad Thai Noodles</b> traditional thai dish of stir-fried thin rice noodles with chicken, shrimp, egg, bean sprouts, scallions and crushed peanuts... go on, you know you love it!	11.95
<b>Pad See-Eiw Noodles</b> broad flat rice noodles stir-fried with egg, chicken, shrimp and broccoli in a light brown sauce. the sauce may not be "light brown" but it's both "brown" and "light".	11.95
<b>Spicy Noodle Kee-Mao</b> broad flat rice noodles stir-fried with chicken and shrimp mixed with spicy chili sauce, onions, scallions, bell peppers, basil and egg.	11.95
<b>Sriracha Noodle</b> broad flat rice noodles stir-fried with chicken and shrimp frolicking in hot spicy sriracha sauce with scallions, bean sprouts and egg.	11.95
<b>V(iv) Curry Noodle</b> we wouldn't put our name on it if we didn't think it's awesome! steamed egg noodles in traditional thai curry with chicken, shrimp, bean sprouts, cilantro and scallions.	12.95
<b>Khao Soi Noodles</b> the best way to get to chiang mai without getting charged for luggage. northern thai egg noodles in our super special curry broth, chicken shrimp, red onions and dried shallots, topped with crispy noodle.	12.95

### Wok & Stir Fried \$11.95

<b>Kua Gling Wok</b> sautéed with kaffir lime leaves, scallions and cilantro.
<b>Cashew King Wok</b> sautéed with roasted cashew nuts, onions, scallions, pineapple, bell peppers and carrots.
<b>Queen Of Siam Basil Wok</b> sautéed with fresh basil, chili, onions, scallions and bell peppers in an exotic thai spicy sauce.
<b>Pad Prik King</b> sautéed with chili paste, string beans, bell peppers and a hint of kaffir lime leaves.
<b>Ginger Joy Wok</b> sautéed with fresh ginger, mushrooms, scallions, onions and bell peppers.
<b>Sweet &amp; Sour Thai Style Wok</b> sautéed with pineapple, tomatoes, onions, cucumbers, scallions and bell peppers in the bipolar sweet and sour sauce.
<b>Garden Delight Wok</b> sautéed mixed vegetables in a light brown sauce.
<b>Rama 9 Wok</b> steamed mixed vegetables in v(iv)'s house special peanut sauce.

### Curry \$11.95

<b>Red Curry</b> stop! and get this! bell peppers, bamboo shoots and basil leaves simmered in coconut milk with red chili paste, blended with thai herbs and spices.
<b>Green Curry</b> go! and have this too! eggplant, bell peppers and fresh basil leaves in a broth of coconut milk with green chili paste, blended with thai herbs and spices.
<b>Panang Curry</b> string beans, bell peppers and kaffir lime leaves simmered in coconut milk and panang curry paste blended with thai herbs and spices.
<b>Avocado Massaman Curry</b> avocado, potatoes, onions and peanuts simmered in coconut milk with massaman curry paste blended with thai spices.
<b>Kang Om Curry</b> thai northern-style coconut milk-free curry with bell peppers, scallions, lemongrass, kaffir lime leaves, galangal and cilantro.

### Featured Specials

<b>Pla Ahb</b> grilled marinated tilapia fillet with lemongrass, northern-style thai curry paste wrapped in banana leaves.	20.00
<b>Hung Lay</b> both "hung" and "lay." for real? we can't make this stuff up if we try. this tender pork belly dish comes in northern thai style curry with ginger and peanut.	18.00
<b>Mieng Pla</b> try your hand at wrapping up these goodies. grilled fillet tilapia with green lime, rice vermicelli, cucumbers, ginger, carrots, cilantro and chili lime peanut sauce.	15.00
<b>Red Snapper With Mango Salad</b> fried whole red snapper topped with a party of mango, cashew nut, red onions, cilantro and scallions in chili lime dressing.	25.00
<b>Bbq Spare Ribs</b> we "spare" no ribs! these premium pork ribs are marinated in v(iv)'s own blend of herbs and spices served with fresh potato and steamed vegetable.	16.00
<b>Volcano Chicken</b> get ready for your plate tectonics to shift!!!! this grilled marinated cornish hen is topped with thai herbs and zesty bbq sauce served with greens and	15.00

jasmine rice.

### Attractions

<b>Thai Sausage Fried Rice</b> here we got jasmine rice stir-fried in our house special sauce with thai super special sweet pork sausage, onions, scallions and egg.	13.00
<b>Duck Tamarind</b> crispy roasted duck in an aromatic tamarind sauce garnished with dry shallots and cilantro.	20.00
<b>Duck Curry</b> roasted duck, pineapple, lychee, tomatoes and bell peppers swimming in coconut red curry.	20.00
<b>Red Snapper Lad Prick</b> keep your mind on the plate! "prick" in thai really means peppers and not "sharp pain." this crispy whole red snapper is topped with home style spicy and sweet chili sauce, garnished with vegetables.	25.00
<b>Nuc Num Jim - Bbq Beef</b> not the "old" jim but the "new" jim! this is grilled beef steak, marinated with thai spices, sliced to perfection and served with thai chili dipping sauce.	18.00
<b>Lemongrass Pork Chop</b> premium cut of pork marinated with lemongrass, all "chopped" up and served with rice and steamed veggies.	15.00
<b>Pad Ka-Na With Crispy Pork</b> stir-fried asian broccoli with crispy pork belly!!! sounds too simple? well...it's super awesome folks!	15.00

### On The Side

<b>Side Of Peanut Sauce</b>	1.50
<b>Side Of White Rice</b>	1.50
<b>Side Of Brown Rice</b>	2.00
<b>Side Of Sticky Rice</b>	2.00
<b>Side Of Steamed Mixed Vegetables</b>	5.00
<b>Side Of Steamed Noodles</b>	3.00

### Beverages

<b>Soda</b> soda choice: coke, sprite, ginger ale, club soda	2.00
<b>Spring Water</b>	2.00
<b>Thai Iced Tea</b>	3.00

MONDAY August 31, 2015



CHRISTINE BERTHET  
Chair

JESSE BODINE  
District Manager

CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD No. 4  
330 West 42<sup>nd</sup> Street, 26<sup>th</sup> floor - New York, NY 10036  
tel: 212-736-4536 fax: 212-947-9512  
www.nyc.gov/mcb4

### PUBLIC NOTICE

Business Licenses and Permits Committee  
will discuss an application submitted by

Nine Avenue Thai Inc.  
d/b/a VIV  
717 9<sup>th</sup> Avenue

An application for an On-Premise Liquor License

DATE:	Tuesday, Sept. 8, 2015
TIME:	6:30 PM
PLACE:	Intercontinental NY Times Square - 300 West 44 <sup>th</sup> Street

We invite you to attend this meeting and give your comments on this application.  
Alternately, you may mail, fax or email us at the address listed above.  
For more information, please call 212-736-4536.



VIV  
717 9 AVE.

717

717

717

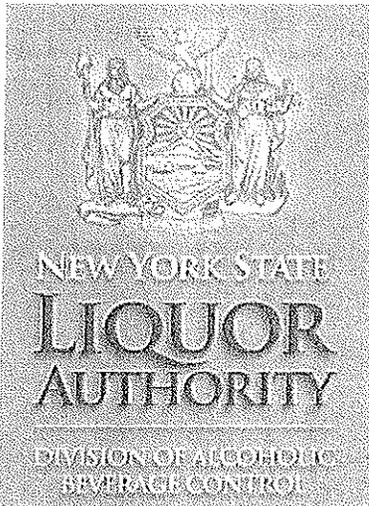
Nine Avenue Thai Inc.  
d/b/a VIV  
717 9<sup>th</sup> Avenue  
New York, NY 10019

### 500 Foot Rule Statement

This establishment will continue to serve the public convenience and advantage by providing the West side community with an authentic Thai dining establishment.

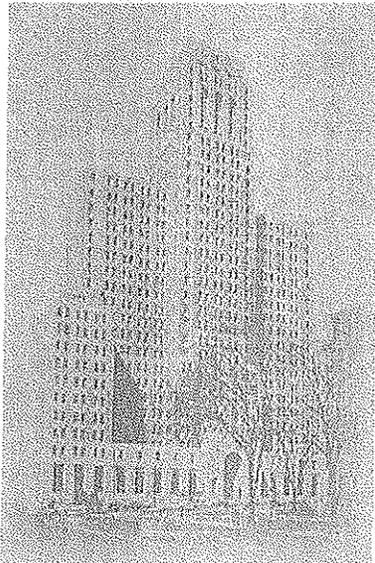
Principal Verasak Sangsiri, an owner since 2011, will remain on as owner and operator of the restaurant. Mr. Sangsiri brings his Thai culinary expertise as he is also the owner of the attached three other Thai restaurants that are critically acclaimed.

As an experienced and seasoned restaurateur Mr. Sangsiri strives to make every dining experience in his establishments a memorable one.



Andrew M. Cuomo, Governor  
 Vincent G. Bradley, Chairman  
 Kevin Kim, Commissioner

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**License Information**

Serial Number: 1249075  
 License Type: ON-PREMISES LIQUOR  
 License Status: License is Active  
 Credit Group: 3  
 Filing Date: 11/08/2010  
 Effective Date: 12/23/2014  
 Expiration Date: 11/30/2016

**Premises Information**

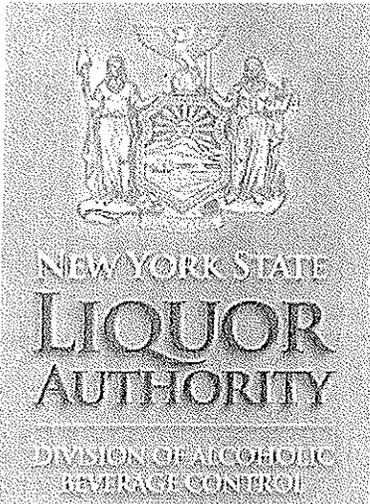
Principal's Name: SANGSIRI, VERASAK  
 Premises Name: SIRILERK INC  
 Trade Name: LEMON GRASS GRILL  
 Zone: 1  
 Address: 156 COURT STREET  
  
 BROOKLYN, NY 11201  
 County: KINGS

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- [Search by License Number](#)
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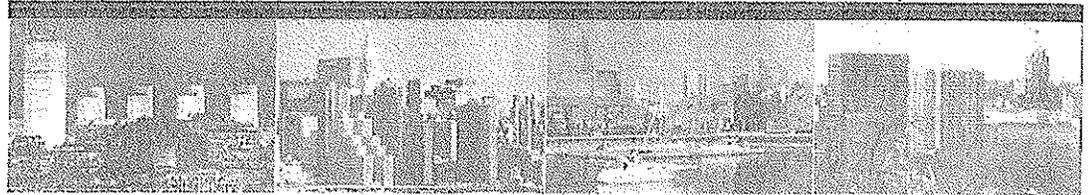
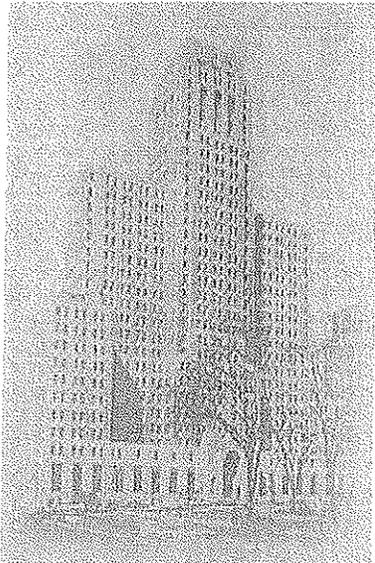
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Andrew M. Cuomo, Governor  
 Vincent G. Bradley, Chairman  
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**License Information**

Serial Number: 1265748  
 License Type: ON-PREMISES LIQUOR  
 License Status: License is Active  
 Credit Group: 2  
 Filing Date: 08/31/2012  
 Effective Date: 11/01/2014  
 Expiration Date: 10/31/2016

**Premises Information**

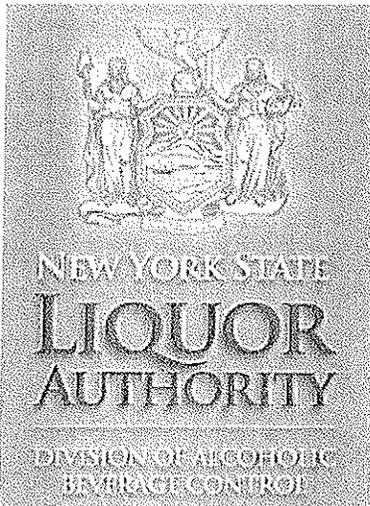
Principal's Name: SANGSIRI, VERASAK  
 PANDHER, THONGPHOON  
 Premises Name: HENG HUAT INC  
 Trade Name: VIV  
 Zone: 1  
 Address: 138 E 34TH ST  
  
 NEW YORK, NY 10016  
 County: NEW YORK

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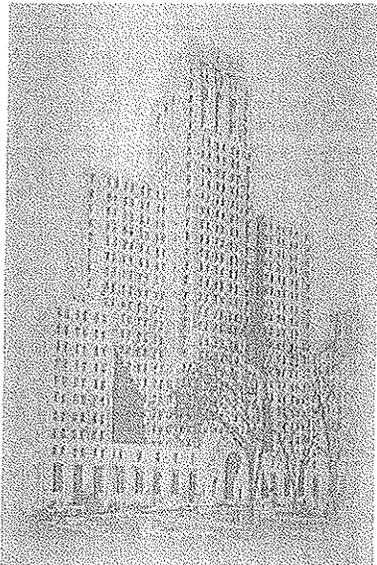
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**License Information**

Serial Number: 1283066  
 License Type: RESTAURANT WINE  
 License Status: Pending  
 Credit Group: 3  
 Filing Date: 12/18/2014  
 Effective Date:  
 Expiration Date:

**Premises Information**

Principal's Name: SANGSIRI, VERASAK  
 Premises Name: HELLS KITCHEN THAI INC  
 Trade Name:  
 Zone: 1  
 Address: 750 9TH AVE  
  
 NEW YORK , NY 10019  
 County: NEW YORK

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