



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval within Saturated Area

I, NAVJOT ARORA, as a qualified representative of Chutney Masala NYC Inc
 located at 175 Avenue B, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) INDIAN
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:
 Mon 5PM-10PM; Tue 5PM-10PM; Wed 5PM-10PM;
 Thu 5PM-10PM; Fri 5PM-10PM; Sat 1PM-11PM; Sun 12PM-10PM.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than 10:00 P.M. all days
- I will employ a doorman/security personnel on the following days: _____
- I will install soundproofing, _____
- I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances. I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs/ promoted events per _____, more than _____ private parties per _____
- I will play ambient recorded background music only.
- I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR I will have happy hour and it will end by _____.
- I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

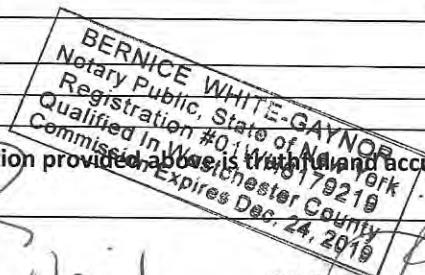
Name: NAVJOT ARORA Phone Number: 646-645-9511

18. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed Navjot Arora Dated 4/28/17

Sworn to this 28th day of April 2017 Notary Public





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Community Board 3 Liquor License Application Questionnaire

Today's Date: 10/28/17

APPLICANT

1. Name of applicant and principle(s): CHUTNEY MASALA NYC, INC. - NAVJOT ARORA, SUSHIL MALHOTRA
2. Premise address: 175 AVE B, NEW YORK, NY 10009
3. Cross streets: 11TH ST, AVE B
4. Trade name (DBA): OLD MONK
5. Check which you are applying to: New liquor licence Alteration of an existing license Sale of assets
6. If alteration, describe nature of alteration: N/A
7. Is location currently licensed? Yes No
8. Type of license: RESTAURANT WINE
9. Previous or current use of the location: RESTAURANT
10. Corporation and trade name of current location: BABU JI NYC INC DBA BABU JI
11. Type of building and number of floors: MULTI-UNIT, 5 FLOORS
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No **12a.** What is the permitted occupancy indoors and outdoors? 50, 24
13. Do you plan to apply for Public Assembly permit? Yes No
14. What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R7A
15. How many licensed establishments are within 1 block? 18
16. How many On-Premise (OP) liquor licenses are within 500 feet? 16
17. Is premise within 200 feet of any school or place of worship? Yes No

PROPOSED METHOD OF OPERATION

18. Describe your method of operation: RESTAURANT WITH WAITER SERVICE
19. Will any other business besides food or alcohol service be conducted at premise? Yes No
20. If yes, please describe what type: N/A
21. What are the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable):
MON-FRI 5PM-10PM, SAT 1PM-11PM
SUN 12PM-10PM sidewalk cafe to close by 10pm all nights
22. Total number of table: 18
23. Total number of seats: 50 inside
24 outside

24. How many stand-up bars/ bar seats are located on the premise? 1 BAR 4 SEATS (A **stand up bar** is any bar or counter, whether with seating or not, over which a patron can order, pay for, and receive an alcoholic beverage.)
25. Describe all bars (length, shape, and location): square bar, 10' , towards back of room
26. Does premise have a full kitchen? Yes No
27. What are the hours kitchen will be open? 11am-11pm
28. What type of food is available for sale? INDIAN
29. Will a manager or principal always be on site? Yes No If yes, which? manager
30. How many employees will there be? 12-15
31. Do you have or plan to install French doors accordion doors or windows?
32. Will there be TVs/monitors? Yes No (If Yes, how many?) _____
33. Will premise have music? Yes No 33a. If Yes, what type of music? Live Music Juke box
 DJ Tapes/CDs/iPod
34. If other type, please describe: n/a
35. What will be the music volume? Background (quiet) Entertainment level
36. Please describe your sound system: IPOD CONNECTED TO SPEAKERS
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? Yes No
38. If Yes, what type of events or performances are proposed and how often? N/A
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
manager will be assigned to monitor outside
40. Will there be security personnel? Yes No 40a. If Yes, how many and when? n/a
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? music will be kept at low volume
42. Do you have sound proofing installed? Yes No 43. If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY see attached for additional licenses

44. Has this corporation or any principal been licensed previously? Yes No If yes, please indicate name of establishment(s): IRVINGTON THAI INC,
45. Address: 4 W MAIN ST, IRVINGTON, NY 10533 47. Community Board # n/a
46. Dates of operation: 4/15/16-present
47. Has any principal had work experience similar to the proposed business? Yes No If yes, explanation of experience or resume.
48. Does any principal have other businesses in this area? Yes No If yes, give trade name and describe type of business: n/a
49. Has any principal had SLA reports or action within the past 3 years? Yes No If yes, attach list of violations and dates of violations and outcomes.

COMMUNITY OUTREACH

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups.

Navjot Arora

754 Livingston Court
Paramus NJ 07652
Home: 914-231-7521
Cell: 646-645-9511
navjot@chutnetymasalabistro.com

Experience

Sambal

Thai and Malaysian, Irvington NY 2016-present
Managing Partner

- Developed the concept and menu
- Oversee the Operation

Chutney Masala Indian Bistro, Irvington, NY

Executive Chef and Managing Partner 2008 - Present

- Developed the restaurant concept and menu.
- Oversee the entire operation..

Café Spice Restaurant Group, NY, NY

2000– 2007

Executive Chef

- Supervised the kitchen.
- Played a pivotal role in the expansion of the concept to a multiple unit company.
- Developed standardized recipes, standard operating procedures and *Haccp* system while setting up and running a state of the art commissary producing ready to eat Indian food.
- Organized, planned and executed all off premises caterings for prestigious clients like PRATHAM, Children's Hope, SAYA, Tamarind Art at many tri state premier venues
- For the food service division developed retail clients including Whole Foods, Stew Leonard's, Shaw Supermarkets, Fairway, Trader Joe's, Aramark and Sodexo

The Taj Group of Hotels, New Delhi, India

1990-2000

Trainee Chef, Chef De Partie, Sous Chef

- Trained and collaborated with master chefs at award-winning restaurants.

Awards and Accolades

- Silver medal for fruit and vegetable carving at the Taj Culinary Olympics
- Award of distinction at the Mango festival organized by Delhi Tourism
- International recognition for developing cuisine on demand for Sahara Airlines in India
- A guest chef at the James Beard House for a dinner celebrating the festival of Holi
- Awarded Best of Westchester 5 years in a row

Education

1987-1990 Three Year Degree in Hotel and Culinary Management

Institute of Hotel Management, New Delhi

1990-1992 Chef Trainee

Taj Group of Hotels New Delhi



Public Query - Results

Found 8 matches for: "'MALHOTRA, SUSHIL'" in Principal Name
Displaying records 1 - 8.

Premises Name	Address	License Class	License Type	Expiration Date	License Status
WELCOME GROUP OF NEW YORK LLC	210 E 58TH ST NEW YORK, NY 10022	252	OP	12/31/2017	License is Active
HANDI INC	230 E POST ROAD WHITE PLAINS, NY 10601	252	OP	06/30/2004	Expired
CAFE SPICE INC	72 UNIVERSITY PLACE NEW YORK, NY 10003	252	OP	05/31/2011	License is Inactive
CAFE SPICE S B INC	100 NICOLLS RD CHARLES B WANG CNTR STONY BROOK, NY 11790	341	RW	05/31/2013	Expired
CHUTNEY MASALA INDIAN BISTRO & LOUNGE INC	4 W MAIN ST IRVINGTON, NY 10533	252	OP	05/31/2016	License is Inactive
IRVINGTON THAI INC	76 MAIN ST IRVINGTON, NY 10533	252	OP		License is Inactive
CHUTNEY MASALA INDIAN BISTRO & LOUNGE INC	76 MAIN ST IRVINGTON, NY 10533	252	OP	05/31/2018	License is Active
IRVINGTON THAI INC	4 W MAIN ST IRVINGTON, NY 10533	252	OP	08/31/2018	License is Active

CAFE SPICE GCT.

→ TO PRESENT
SEP 1994 2004
MARCH - 1999
Community Board 2, Manhattan
JANUARY 2005
→ Dec. 2015
APRIL - 2008 -
→ FEBRUARY - 2016
→ NEVER ISSUED
March 2015 -
to Present
AUGUST - 2016
→ to Present
JUNE 2000
to Present

OLD MONK

Location and name

Located in Alphabet City NY at 175 Avenue B (11th street) **Old Monk** will be taking over the space occupied earlier by the wildly popular and successful Babu Ji

Tarik Currimbhoy (Junoon fame) has been retained to design the interiors and is tinkling with ideas to make a bold design statement

TEAM

President: Sushil Malhotra

Founder of critically acclaimed and very successful restaurant concepts like **Curry in a Hurry, Akbar, Dawat & Café Spice** to name a few, tied up with Chef Navjot to open Chutney Masala in his home town of Irvington NY.

Chef & Managing Partner: Navjot Arora

A culinary school graduate, from the prestigious **IHM PUSA New Delhi**. His training led him to work for the prestigious **Taj Group of Hotels** in India where he honed his skills under master chefs. His vast experience and passion for Indian food brought him to New York, where he headed the kitchen at the critically acclaimed **Café Spice Restaurant Group**. He was a guest chef at the **James Beard House**. He has as strong community ties, Chef Arora hosts cooking classes thru Westchester Community College and works extensively with local charities including The Abbot House, March of Dimes and Tay Bandz

He has won several awards and accolades in his career

Event Planning and Operations: Anu Arora

Working with guests to take care of all their needs is intrinsic to her nature. The experience with The **Welcomgroup Maurya Sheraton** and the **Hyatt Regency Group** in New Delhi reaffirmed her flair for making people feel special and welcomed. She has combined her flair for entertaining and managing detailed logistics to become a successful planner and heads the Catering Division of Chutney Masala

RESTAURANTS

Chutney Masala

Navjot's dream of having his own restaurant was realized in the form of **Chutney Masala in Irvington NY**. The restaurant has lauded favorably by multiple media outlets including a 2 star review (Very Good) in the New York Times and has been voted **Best of Westchester** for the past Five Years in a

row. The restaurant has been featured on neighborhood Eats on ABC 7 and Restaurant Hunter. Chef Arora was invited to the Fox 5 Good day morning show to showcase Chutney Masala.

Sambal

A South East Asian concept with food from Thailand, Malaysia and Singapore. Chef Lucky Thai moved from Las Vegas to Irvington and combines fresh seasonal Hudson valley produce with homemade curry pastes and sambals. Overlooking the Hudson, it is fast becoming the local go to hangout.

TENTATIVE MENU

Small Plates

tikki trio

spinach kebab- beet chop-sweet potato patty- chutneys

pongal arencini

lentil risotto- makhani drizzle

puchka

semolina cups-piquant tamarind water

wild rice jhaal moori

puffed wild rice-rde onions- tangy wasabi mustard

chili chicken

chili sambal-ginger soy

anda garam

chickpea flour batter-hardboiled egg-chaat masala

amritsari fluke

caraway seeds- mint garlic ailo

lamb meat ball slider

preserved lemon-tahini

beef pepper fry taco

flank steak strips-soft flour taco

cream cheese and scallion nan

chahat and aarna's favorite

Mains

Desi Butter Chicken

Lemon rice, homestyle lentils, pickled red onions, green chilies

Tandoori Cornish Hen

Fresh ginger pickle, mint chutney, Homestyle lentils

Duck Chettinad

Nan chips, hearty kachumber

Short Rib Vindaloo

South Indian khichdi

Ginger Lamb chops

Homestyle potato hash, pickled raddish

Coconut curried Prawns

Lemon rice, chickpea salad

Fig, spinach and paneer cheese dumplings

Basmati pulao, phulka

Punjabi Power greens

Corn arepas

Share the love (for the table)

Rajma Chawal (North Indian rice and beans)

Dal Makhani

Kadhi pakoda

Chana pindi

Grilled veggie quinoa

Pachdi

Tandoori Bread basket

Dessert

Moccha Kulfi

Mango Mousse

Cardamom Rice pudding

Jalebi Rabri

www.cafespice.com

www.chutneymasala.com

www.sambalny.com

www.curryinahurry.com

www.tarikcurrimbhoy.com

www.oldmonknyc.com

www.dawatny.com