

Petition to Support Proposed Liquor License

Date: Mar 29/23

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor

to the following applicant/establishment (company and/or trade name) _____

133 Group Inc / Potluck Club

Address of premises: 133 Chrystie Street, New York, NY 10002




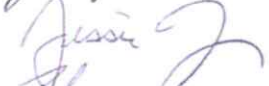






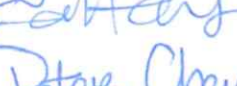


This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

Monday - Friday 12pm - 12AM, Saturday - Sunday 11AM - 12AM

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
1 Brandon Baccellari		131 Chrystie St. Apt 5
2 Robert Bollinger		131 Chrystie St. Apt 5
2 Jennifer Fromen		131 Chrystie St Apt 2
4 Jessie Foong		131 Chrystie St Apt 2
5 Wen Xiang Chen		135 Chrystie St
6 BI Jiao Jiang		137 Chrystie St
1 Mike Seros		73 Chrystie St Apt 14
2 Dennis Lam		38 Delancey St Apt 12B
9 Amber Lam		38 Delancey St Apt 12B
10 PING CHUNG		176 Bowery Apt B
11 Jacky Wang		176 Bowery Apt B
12 Kayla Hodge		161 Mott St Apt 16
13 Peter Chen		161 Mott St Apt 9.

Petition to Support Proposed Liquor License

Date: April 10, 2023

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Other information regarding the license:

Name	Signature	Address and Apt # (required)
1. Milton Lam		334 Beame ST
2. Pi Yu Lam		334 Beame ST
3. Brian Chan		111 Chrystie St.
4. Eugene Tsang		121 Chrystie St
5. Josh Hanover		123 Chrystie St

Potluck Club

Restaurants

Lower East Side

★★★★★

Recommended



Photograph: Courtesy of Geoffrey Chan

ADVERTISING

Time Out says

★★★★★

A fun Cantonese American restaurant with "newish takes on old classics" downtown.

Heat and spice are not necessarily synonymous.

Overheard at Potluck Club, which the team from [Milk & Cream Cereal Bar](#) opened on Chrystie Street in June: "Is this going to be spicy?" It is going to be skillfully seasoned, yes, which does not answer the question, I know. But with few exceptions, Potluck Club's Cantonese American menu items are not intended to be "hot" in the fiery, peppery sense more typically associated with, say, Sichuan cuisine. So, if you're wondering out of caution, do not worry. Otherwise, plan to ignite another day or ask for extra jalapeños with your salt and pepper chicken (\$25).

The reimagined plate could fairly be described as deconstructed, topping boneless fried thighs amplified by white pepper and a five-spice blend with the green pickled slices, capsaicin somewhat reduced from the process. The chicken is crispy and juicy, portioned to fit between scallion biscuits and spread with a bit of accompanying chili-plum jam for a little DIY sandwich. The biscuits arrive in pairs, their photo-ready surface enticingly gold with flecks of

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A few items are plenty to share between a couple, so come with a crowd to try a little more without the commitment to takeout containers at the end of the night. Potluck Club is exceedingly conducive to larger parties. A row of tables easily reconfigured for groups or those even-more-easily-overheard parties of two leads to the bar under a marquee that reads "HERE FOR A GOOD TIME NOT A LONG TIME," and curves toward the wider dining room. The whole space is attractive, with murals and high-gloss finishes and flattering lights and splashes of sea and coral shades. It all looks like the place to be.

There are a dozen items on Potluck Club's dinner menu at press time, with plenty of details to recommend them. The jellyfish tiger salad is daintily arranged with Chinese celery, cilantro, scallions and showered with sesame seeds. A modest tabletop toss mixes its snappy, refreshing flavors. The tea egg supplement (\$3) in the XO fried rice with shrimp and sausage (\$19) is among the best I've had. And the spicy eggplant (\$16) from veggie section is, as billed, one deliberately hot option. Its slices are fried, coated in doubanjiang-garlic sauce and topped with cilantro and fried shallots. It's a great nightshade, firm and tender and a little creamy with enough of that stated bite to assert itself without shouting. The shallots are terrific, too, giving the already ideally-textured dish a dynamic crunch. It's likely suitable for most—perky not tear-springing—and a bit more rice can slake sensitive palates.

One dessert, a tower of swirled pineapple soft serve (\$7) harks back to the team's first operation and, with the additional sprinkle of pineapple bun crumble, the attention to texture that gives some of Potluck Club's best bets that status. There's also a fortune cookie on top, but time flies fast in this fun environment, and you may have already glanced up at the message.

Vitals

The Vibe: Casual, fun and easy (probably easiest when you make a reservation since it's pretty popular) with the room and the mood for groups.

The Food: Cantonese American plates [with](#) a "newish take on old classics."

The Drinks: Beer and wine.

Time Out Tip: Potluck Club is great for large parties, but email events@potluckclubny.com to book for 8 or more.

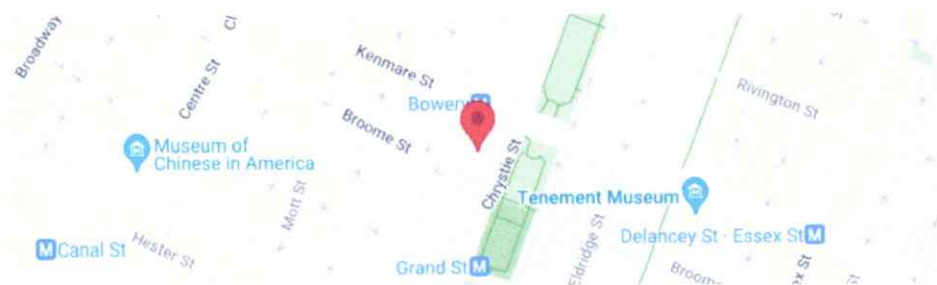
Potluck Club is located at 133 Chrystie Street. It is open Thursday-Sunday from 5:30pm-10pm.



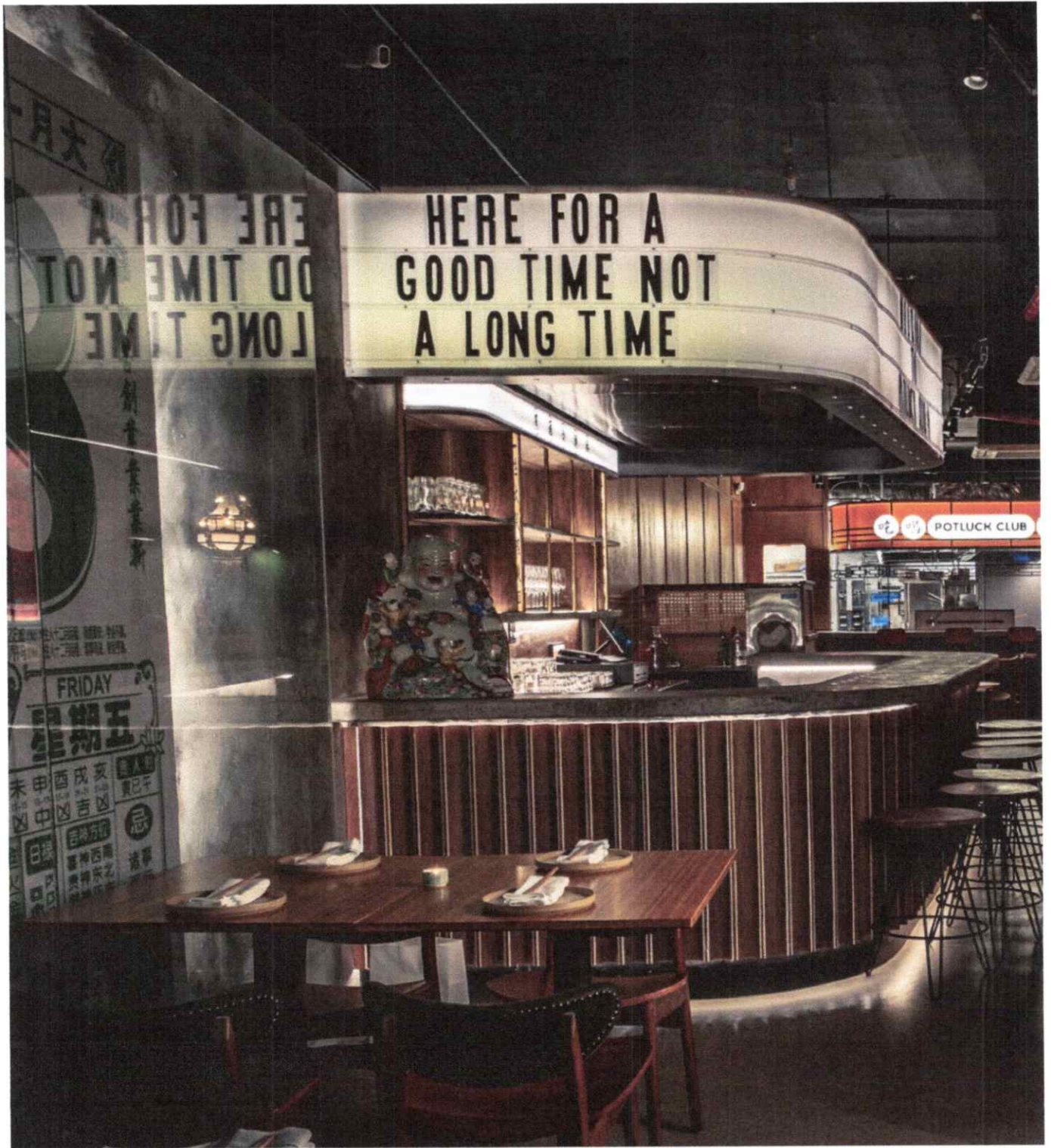
Written by [Amber Sutherland-Namako](#) Monday September 12 2022



Details



133 Chrystie Street
NYC
10002



All photos courtesy of Potluck Club

[Interviews](#) [New York](#)

At Chinatown's Potluck Club, a Revival for Cantonese American Flavors Takes Shape

By [Daphne K. Lee](#) August 5, 2022

[Potluck Club](#)

4.8 · Asian American · \$

Chinatown

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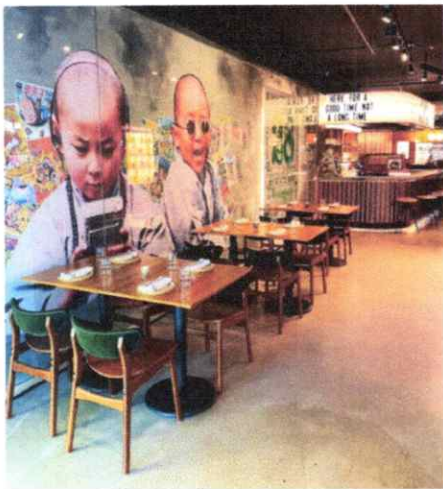
In the past decade, being Cantonese in New York felt like having an identity dreading its eventual extinction: Our food was no longer considered trendy, our pop cultural references were stuck in the '90s, and our language, thought of as a dialect to some, was losing its presence.

It was only in Manhattan's Chinatown, a de facto Cantonese community, where I found any semblance to my Hong Kong roots. It's where my parents met, where my dad played mahjong, and where my mom worked for more than a decade. After we moved from Manhattan to Queens, Chinatown always seemed one train stop too far. I've only returned to Chinatown for food at classic local joints like Taiwan Pork Chop House and Bo Ky.

But now, a newcomer on 133 Chrystie Street — Potluck Club — is adding another compelling reason to visit Chinatown. It is the embodiment of a Cantonese revival — a distinctly American one at that. There's a wall dedicated to Stephen Chow movies, and another to Old Master Q comics. A retro vending machine features Vita soy milk, Pak Fah Yeow, and Nin Jiom herbal cough syrup — all things you might find in a Cantonese household — plus a secret stash of fortune cookies. Those items, and others, are displayed like cultural artifacts throughout the space.

As we walked through the restaurant, Potluck Club co-owner **Cory Ng** pointed at "the landlady," a legendary character from Kung Fu Hustle, saying "That's baojopo, and we have a drink named after her." The beverage he referenced — Sprite mixed with salted plum and strawberries — resembles the most striking feature of baojopo, aka the landlady: a head full of pink hair rollers.

The wall displays aren't the only conversation starter. While a "potluck" refers to a gathering where each guest brings a homemade dish, the restaurant recreates that communal atmosphere with round tables that make it easy to share food and conversations. Potluck Club's fusion dishes challenge our definition of Cantonese American food. They represent a uniquely Cantonese American experience in New York City, one where we get to savor the taste of Chinatown and an entire world of cuisines together.



[Potluck Club](#)

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- [The Wonder of Chinese American Food. In Five Dishes](#)
- [One Family's Story, From Toisan to Wichita](#)

Ng and his childhood friends, co-owners Kimberly Ho, Justin Siu, Tommy Leong, and Ricky Nguyen, as well as executive chef and co-owner Zhan Chen see Potluck Club as a tribute to Chinatown's legacy, while pushing it forward, too. Prior to Potluck Club, they found success with [Milk and Cream Cereal Bar](#), serving ice cream infused with different kinds of cereal.

I recently spoke with Ng about the creative process behind Potluck Club, what it means to be Cantonese American, and the current challenges and opportunities for Chinatown businesses.

Note: This interview has been lightly edited for length and clarity.

Resy: What inspired the idea for Potluck Club?

Ng: We really wanted to open a restaurant that serves Cantonese American food. I don't know how to define that because not much of it has been done. We grew up eating Cantonese food, but we were also influenced by being Americans in New York City. We grew up here, and not in Asia, so being Asian and American blended together for us, and we don't really separate the two identities. So we wanted our restaurant to reflect this: heavily Asian rooted, but not just within the confines of being Chinese.

Cantonese food in New York hasn't really evolved in the past 30 to 40 years. Now we have modern Vietnamese, Korean, Shanghainese, and Sichuanese restaurants that are experimenting with different types of fusion, but there hasn't been as much representation of Cantonese American food. [Bonnie's](#) in Brooklyn is doing it right now, but I don't see much of it elsewhere in New York.



From left to right: Sous chef Peter Chen, executive chef Zhan Chen, and co-owner Cory Ng.

So what does “Cantonese American” mean to you?

Cantonese American, to me, is New York Chinatown. Most of the New York Chinatown population — especially when I was growing up — was Cantonese American and [Toisanese American](#) people. A majority of those people have been here since the '60s, and the population is starting to shrink, unfortunately. This has nothing to do with food, but I see this shrinkage of Chinatown as a result of gentrification and the pandemic. It's terrible that we're witnessing old institutions being closed down, but I see it as a gift and a curse.

When our parents and grandparents came, they had no shot of being really educated — they only had the task of survival. They just had to just work, work, work, work, and work. I would say 90% of Cantonese American families had the goal of working really hard so that my generation of kids can go to college and get an office job.

As a community, many of us have risen out of poverty in one generation. That was our parents' goal and they fulfilled their wildest dreams. If you look at the old Chinatown restaurants, like [Noodletown](#), [Wo Hop](#), and Big Wong, none of the owners there were ever saying “Yo, my son is working here.” They worked open-to-close until 4 a.m. so that their kids would be “successful” in New York.

When you're making a good enough income, you're not living in Chinatown anymore. In the '90s, all those apartments in Chinatown were tenement homes — very, very small apartments where the shower is in the same room as the kitchen. When you're successful, you'll move and probably move your parents out eventually.

All of the young kids have moved out of the nest, so what's left in Chinatown are really the grandparents. I asked my grandma to move to Brooklyn, where there's a backyard and more space. She said, “No, no, no. I'm living here because I know where to buy my groceries. I know the bakery. I know my friends. I go to the park and I do my exercise. This is my community.”

Your team has done some fun projects that repackage nostalgia in a way, like putting mini mooncakes in a Vita box for Lunar New Year in 2021, and raising funds for the local Chinatown community. How are you channeling that creativity into the restaurant?

We want to take old traditional things like mooncakes and joong (rice dumplings) — foods that are tied to traditional holidays — and give our spin on it. We want to have fun with it and bring new flavors, but we also want to continue to teach our culture to Asian Americans who want to celebrate it, and maybe bring new culture to people who are not Asian but want to learn about it or celebrate it in a fun, young, and modern way.

What does the name Potluck Club mean?

A potluck usually means everyone brings a dish to dinner. But what we mean by Potluck Club is that everyone brings something to the table, whether it be conversations, stories, food, or music. We want everyone to come together at the table and have a good time in our space.

A Look at the Dishes from Potluck Club

A full spread of dishes from Potluck Club, where the food is distinctly Cantonese American.

Photo courtesy of Potluck Club

The endive salad has dragonfruit, blood orange, pistachio, and pecorino.

Photo courtesy of Potluck Club



Oyster mushroom rice noodles get sauteed with an optional addition of hangar steak.

Photo courtesy of Potluck Club

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What kinds of dishes can we expect?

Our executive chef, Zhan Chen, and sous chef, Peter Chen, are brothers. Their culinary training is in Italian and Mediterranean cuisine. Zhan worked at Jams under Jonathan Waxman and at Pheasant with Vincent Fraissange, while Peter worked at Freemans, but they've never been able to professionally cook Chinese food, even though they cook it at home. This is their first stab at being able to represent their culture and who they are.

Chefs Zhan and Peter created a classic Cantonese dish, salt-and-pepper chicken, but they're pairing it with Southern-style scallion biscuits. The scallion biscuit is a familiar flavor, like scallion pancakes, but you're eating in a different, unfamiliar format. It's served with a surprisingly savory jam, mostly made of chile and plum sauce. Plum sauce is a common ingredient in Cantonese cooking and pairs nicely with fatty or fried foods. Most tables keep the jam even after they've finished the chicken and biscuits.

Our dessert is influenced by our favorite American and Chinese snacks: soft serve with bolo bao (pineapple bun) crumble. Thanks to Milk and Cream, we've learned a lot about ice cream and desserts over the last five years and have been able to apply them to projects like the Potluck Club.

What does it mean to open a hip restaurant in Chinatown right now, when the neighborhood is facing the intersection of gentrification, pandemic recovery, and anti-Asian violence?

My partners and I are so proud to open Potluck Club in Chinatown now. We want to say, "Hey, this is the new Chinatown." We're not our parents' generation. We've always been here. We're not making char siu over rice, even though I can eat that three times a day, but we're making dishes that we think are Chinese American.

We're all kids from Chinatown. It gave us everything growing up. I'm happy that we're opening a new, revitalized business here. I would love to continue seeing my generation of Asian Americans or Chinese Americans open businesses back into Chinatown, because we're going to lose it. It's inevitable, but let's really show people who we are as a generation and continue to pay honor to our community.

Some of the newer modern Chinese restaurants are not opening in Chinatown. They're opening in Brooklyn or in Queens. But for me, where else would I go besides here, to represent our community and to represent our culture?

Potluck Club



Potluck Club evokes an underground movie theater or perhaps a rock club.

FIRST LOOK

Potluck Club Joins a Wave of Next-Generation Cantonese Restaurants in NYC

Adjacent to Chinatown, it's a fun addition to the mix

by [Robert Sietsema](#) | Aug 25, 2022, 12:06pm EDT

Photography by [Robert Sietsema](#)

A few months ago, I wrote a piece about the [local resurgence of Cantonese food](#): The four places I mentioned had modernized the cuisine, adding premium ingredients, and contemporary flourishes from Hong Kong and Guangdong — the province where Cantonese food originated. One of these places, [Uncle Lou](#), was located in central Chinatown, and provided a hopeful sign for the neighborhood's revival. Another prominent example in the vicinity is [August Gatherings](#) (that's temporarily closed due to kitchen renovations), perhaps too far west to be considered Chinatown, but still revamped Cantonese cuisine by incorporating distinguished ingredients.



Potluck Club opened recently on a blighted block of Chrystie Street.

While Uncle Lou looks as much like an art gallery as a traditional Chinatown restaurant, newcomer **Potluck Club** is more daring when it comes to the restaurant's design. Open one month and standing among faded storefronts on Chrystie, Potluck Club lies just beyond the fringes of Chinatown, a block north of such hotspots as **Wah Fung Fast Food** and **Spicy Village**. With its rows of concentric lights, the entrance feels like *The Matrix*, but once inside the walls are a shiny collage of martial-arts movie figures and jumbled comic strips. Further in, a kiosk with a movie-theater marquee reads, "Here For A Good Time Not A Long Time."

The restaurant is owned by a team that opened Mott Street's **Milk and Cream Cereal Bar**, which includes Cory Ng, Kimberly Ho, Justin Siu, Tommy Leong, Ricky Nguyen, and Zhan Chen — the latter serving as the chef here. The menu is short, featuring about a dozen dishes plus white rice and a single dessert: no noodles. The dishes often reference those found in the banquet palaces of Sunset Park, Flushing, or Chinatown — a restaurant genre that has been shrinking, as evidenced by the downscaling of the largest of them all, **Jing Fong**.

A standout example of Potluck Club's approach to Cantonese is salt-and-pepper chicken (\$25). August Gatherings serves a rendition using eel instead of poultry, but here chicken remains the focus, with soy-marinated large morsels, that offer deep flavor. They are sided with – of all things – chive-flecked baking powder biscuits, a spicy plum jam, and pickled jalapenos. "Hey, these biscuits are better than Popeyes," my dining companion said. This subversive and delicious entree might be best described as Cantonese meets soul food — and the result is love.

NEW! Save this review to a list**CARINA FINN**

OCTOBER 18, 2022

Potluck Club is a Cantonese-American restaurant that reflects the intersectional nature of its surroundings. Situated at the nexus of Chinatown, Nolita, and the LES, it pens a love letter to a shifting landscape. This is a cool concept in and of itself, but the fact that the food is awesome makes it even cooler.

From the moment you enter the space, you know there's something different happening here. Is it a bar, a lounge, a restaurant, the concessions section of an imaginary movie theater? The room is large, pleasantly noisy, and full of things that briefly catch your attention before you notice another interesting detail on the other side of the restaurant.



There's a sort-of chef's counter at the back, separated from the kitchen only by a marquee and a pane of glass, that's held for walk-ins. These are the best seats in the house—unless you're here with a big group, in which case the curved corner booth in the back right corner is the table you want. But if you're here on a date, the two-tops scattered throughout the space (equally good for intimate conversation and eavesdropping) are also great.

The unequivocal best thing on the menu is salt & pepper fried chicken with scallion biscuits and chili crisp jam. It feels like a cheeky nod to the Popeyes down the block, but also to the boba shops that sell paper boxes of Taiwanese fried chicken, the neighborhood grocery stores where you can walk out with five kinds of chili crisp in tow.



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Other menu items toe a similar line. A pretty endive salad would be at home on the menu of any sleek little wine bar, except here, it has dragon fruit. Deeply savory rice rolls are chopped up, kissed with wok hei, and given the “eat your vegetables” treatment. Dessert reminds you that the people who run this place cut their teeth at the popular soft serve spot Milk & Cream bar.

This is a restaurant with a strong sense of place, and that's just as present at the end of the meal as it is at the beginning. For anyone who's ever clutched a bolo bao and a milk tea wandering the neighborhood early in the morning, the crumble on top of the Dole Whip will bring a moment of pure comfort.

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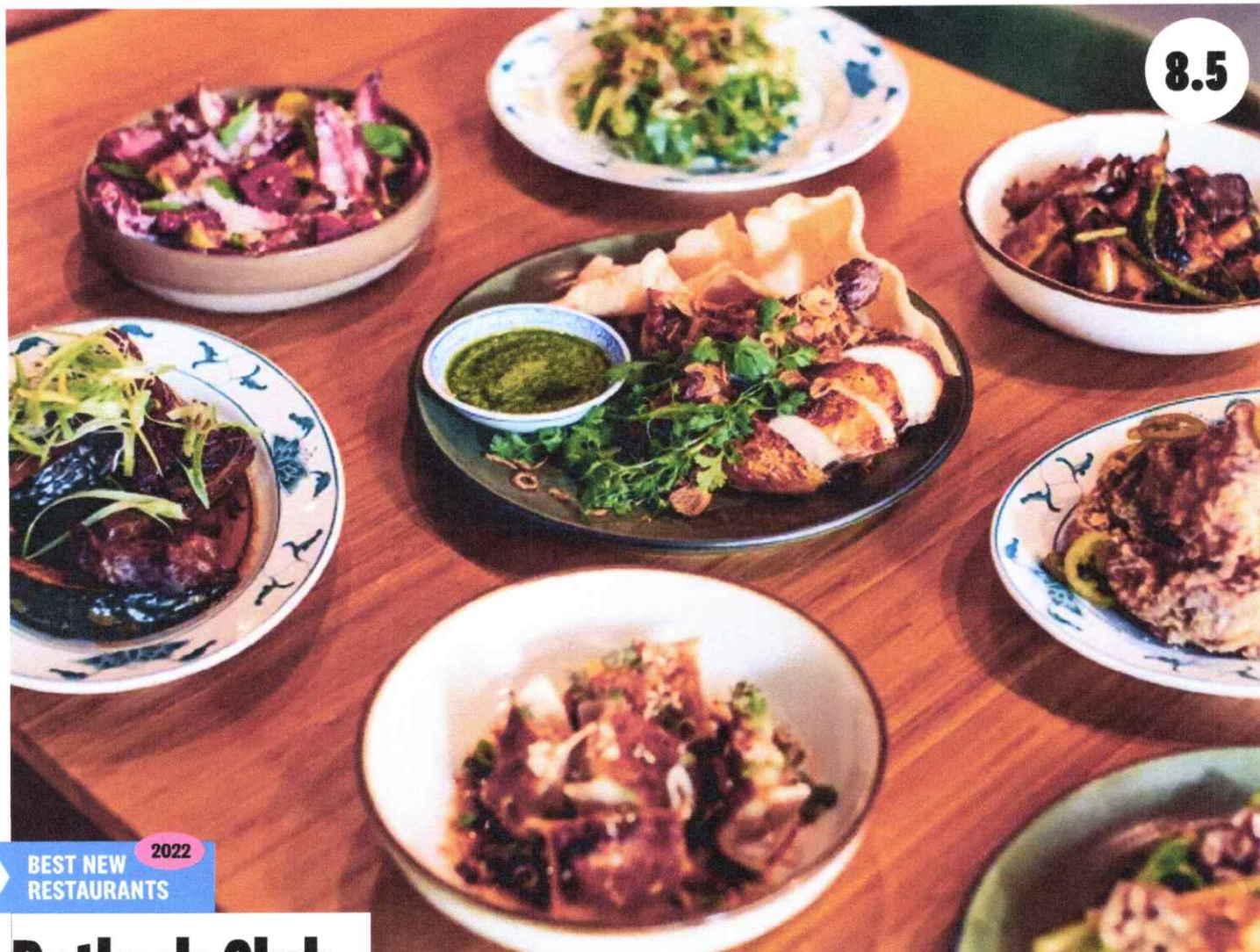
Food Rundown



after-work drinks, yet special enough for a birthday dinner. Most importantly, the food is consistently excellent. We also love desserts here, and might cry if they ever take their banana mille feuille off the menu.

RATINGS FAQ

8.5



2022
BEST NEW
RESTAURANTS

Potluck Club

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SAVE TO A LIST

If there's one dish we could eat every single day, it would be the salt and pepper chicken with scallion biscuits from Potluck Club. This restaurant on the Chinatown/LES border does fun, modern takes on Cantonese American cuisine in a space that feels like a chaotic movie theater in all the best ways. There are faux movie theater displays that also dispense fortune cookies at the beginning of the restaurant and a vibrant bar with a lighted sign that says "Here for a good time, not a long time." It's the kind of place that's just as good for date nights as it is for big group dinners, and since they reserve an entire section for walk-ins, it's not impossible to get a table.

2022
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PHOTO CREDIT: DAVID A. LEE • RATINGS FAQ