



AGENDA ITEM EXECUTIVE SUMMARY

Agenda Item number: 4b

Title:	Recommendation to Approve a Proposal for a Class B liquor License Application for New Owners to take over Taste of Himalayas located at 110 N 3 rd Street, St. Charles
Presenter:	Chief Keegan, Police Department

Meeting: Government Operations Committee Date: April 17, 2017

Proposed Cost: \$ Budgeted Amount: \$ Not Budgeted:

Executive Summary *(if not budgeted please explain):*

This is a request for a class B liquor license for Taste of Himalayas located at 110 N 3rd Street, St. Charles. This is a long standing St. Charles restaurant of which the current owner has decided to sell this business to new owners who are seeking this license. Everything about the current business operations will remain the same and no late permit is being requested.

All paper work is in order, background checks have been completed by the Police Department and city staff recommends approval for this application to move forward to the Government Operations Committee meeting.

Pursuant to posting this item on the Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., April 17 (same day) to process this request for a Class B liquor license and to move it forward before this committee, to seek approval so it can go before the May 1, 2017 City Council for final approval.

Attachments *(please list):*

- Liquor License Application
- Background Check
- Site Plan
- Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a proposal for a Class B liquor license application for new owners to take over Taste of Himalayas located at 110 N 3rd Street, St. Charles.

City of St. Charles, Illinois Liquor Control Commissioner
CITY RETAIL LIQUOR DEALER LICENSE APPLICATION
APPLICATION FEE IS NON-REFUNDABLE



Incomplete applications will not be accepted.
Completed applications may be submitted to:
 Two East Main Street, St. Charles, IL 60174-1984

Date Application Received: _____ New Application Renewal Application

APPLICATION CHECKLIST

Check items to confirm all are attached to this application

	Applicant	Office Use Only
Application Fee	<input type="checkbox"/>	<input type="checkbox"/>
Completed Application for all questions applicable to your business.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Copy of Lease/Proof of Ownership	<input type="checkbox"/>	<input type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input type="checkbox"/>	<input type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Completed B.A.S.S.E.T. (Beverage Alcohol Sellers & Servers Training) form – filled out for all employees. A copy of the B.A.S.S.E.T. certificate is only needed for each manager. It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for all of their employees.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> 1 of 2
Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating).	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Copy of Floor Plan for Establishment (Drawn to scale and must include the layout of the establishment with tables, chairs, aisles, displays, cash register, bar, and lounge area with dimensions, percentage, and square footage noted for each space). Be sure to also include all fixed objects, such as pool tables, bar stools, vending/amusement machines; as well as all exits.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Copy of Business Plan, to include: <input checked="" type="checkbox"/> Hours of Operation <input checked="" type="checkbox"/> Copy of Menu <input checked="" type="checkbox"/> Whether or not live music will be played at this establishment <input checked="" type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <input checked="" type="checkbox"/> Do not include a marketing or financial plan with this business plan	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Are any building alterations planned for this site? If not sure, please contact Building & Code Enforcement at 630.377.4406 and/or Fire Prevention Bureau at 630.377.4458 to discuss whether or not a walk-thru and/or permit are necessary for this business.	<input type="checkbox"/>	<input type="checkbox"/>
All managers have been fingerprinted who are employed by your establishment. When new management is hired, it is imperative you contact the Mayor's office to be fingerprinted so the City's business files are appropriately updated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>

OFFICIAL USE ONLY

Approved* Denied Date Approved/Denied: _____ Customer Number: _____

Signature of Mayor, Liquor Control Commissioner _____ Date Issued _____

***ISSUANCE OF THIS LICENSE IS CONTINGENT ON MEETING ALL REQUIRED BUILDING AND FIRE DEPARTMENT REQUIREMENTS.**

APPLICANT INFORMATION

A. Type of Business: Individual Partnership Corporation Other (explain):

B. Business Name: TASTE OF HIMALAYAS (PARENT CORPORATION: TBX FOODS, LLC)

C. Business Address: 110 N 3RD ST SAINT CHARLES IL 60174

D. IL Tax ID Number: 82-0723550	E. Business Phone: 331-333-0150	F. Business E-mail: jay.gulati@hotmail.com	G. Business Website: www.tasteofhimalayas.com
H. Contact Person: ABHISHEK GULATI		I. Title: PRESIDENT	J. Phone No.: [REDACTED]

K. If Corporation, Corporation Name: TBX FOODS, LLC

L. Corporation Address (city, state, zip code): 1611 SOUTHRIDGE TRAIL ALGONQUIN IL 60102

BUSINESS ESTABLISHMENT LOCATION INFORMATION

A. Type of Establishment: Package Restaurant Tavern Hotel/Banquet/Arcada/Q-Center Other

B. Address applying for liquor license (exact street address): 110 N 3 RD ST SAINT CHARLES IL 60174		C. Number of Parking Spaces: 5	D. Outside Dining s.f. [17.20.020-R]: ~ 750 sq ft	E. Holding Bar s.f. [5.08.010-F]: ~ 100 sq ft	
F. Total Building s.f.:	G. Total Number of Seats:	H. Number of Bar Seats:	I. Sale Counter s.f.:	J. Live Entertainment Area s.f. [5.08.010-H]:	
K. Kitchen s.f.:	L. Cooler s.f.:	M. Dry Storage s.f.:	N. Seating Area s.f.:	O. Retail/public Area s.f.:	P. Service Bar s.f. [5.08.010-O]:

Q. Brief Business Plan description based on type of establishment listed above:
GRANDFATHERED FROM PREVIOUS APP

MANAGER INFORMATION

Full Name, include middle initial: KRISHNA P CHITTURI Title: MANAGER

Birthdate: 12/20/60 Birthplace: VIJAYAWADA, INDIA Driver's License#: [REDACTED] Phone: [REDACTED]

Home Address: [REDACTED] BOLINGBROOK IL

Full Name, include middle initial: Title:

Birthdate: Birthplace: Driver's License#: Home Phone:

Home Address:

Full Name, include middle initial: Title:

Birthdate: Birthplace: Driver's License#: Home Phone:

Home Address:

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY

Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:

CLASS B LICENSES

1. Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (*check off once complete*):
 - a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;
 - b. The designated use of each room or segregated area (i.e. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);
 - c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**
2. The site drawing is subject to the approval of the Local Liquor Control Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any license by noting the same on the approved site drawing or as provided on the face of the license.
3. A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.
4. It shall be unlawful for any Class B licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.

CLASS C LICENSES

1. Every application for a Class C license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale, showing the following (*check off once complete*):
 - a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;
 - b. The designated use of each room or segregated area (e.g. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas, where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);
 - c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.**
2. The site drawing is subject to the approval of the Local Liquor Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any licensee by noting the same on the approved site drawing or as provided on the face of the license.
3. A copy of the approved site drawing shall be attached to the approved license and is made a part of said license.
4. It shall be unlawful for any Class C licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing.

****THE FIRE PREVENTION BUREAU WILL FURNISH ALL FINAL, PERMITTED OCCUPANCY NUMBERS FOR THIS LICENSE.**

9.	<p>Does applicant have any outstanding debt with the City of St. Charles, including, but not limited to, utility bills, alcohol tax, and permit fees, for any current or previous establishment owned, operated or managed by the applicant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please note the City of St. Charles requires all debt to be paid in full before consideration of a new or renewed liquor license is issued.</p>
10.	<p>Are any improvements planned for the building and/or site that will require a building permit? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, has a building permit been applied for? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date building permit was applied for with Building & Code Enforcement:</p>
11.	<p>Has applicant applied for a similar or other license on the premises other than the one for which this license is sought (5.08.070-7)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, what was the disposition of the application? Explain as necessary:</p>
12.	<p>Has applicant (and all persons listed on page 1 of this application) ever been convicted of a felony under any Federal or State law, or convicted of a misdemeanor opposed to decency or morality (5.08.070-8)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Is applicant (and all persons listed on page 1 of this application) disqualified from receiving a liquor license by reason of any matter contained in Illinois State law and/or City of St. Charles Municipal Ordinances? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
13.	<p>List previous liquor licenses issued by any State Government or any subdivision thereof (5.08.070-9). Use additional paper if necessary.</p> <p>Government Unit:</p> <p>Date: _____ Location, City/State: _____</p> <p>Special Explanations:</p> <p>Government Unit:</p> <p>Date: _____ Location, City/State: _____</p> <p>Special Explanations:</p>
14.	<p>Have any liquor licenses possessed ever been revoked (5.08.070-9)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, list all reasons on a separate, signed letter accompanying this application.</p> <p>Has any director, officer, shareholder, or any of your managers, ever been denied liquor license from any jurisdiction?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.</p>

15.	<p>Complete ONLY if yes was answered to the questions above (14):</p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p>Date of Incorporation (Illinois Corporations) (5.08.070-10): MARCH 8th 2017</p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): MARCH 8th 2017</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p>Mandatory: All individual owners, partners, officers, directors, and/or persons holding directly or beneficially more than five (5) percent in interest of the stock of owners by interest listed on page 1 of this application must be fingerprinted by the City of St. Charles Police Department (5.08.070-A12).</p> <p>Has this been done? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date(s): 4/10/17</p>
19.	<p>Mandatory: Has the applicant attached proof of Dram Shop Insurance to this application or already furnished it to the City of St. Charles (5.08.060)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If already furnished, date of delivery: _____</p> <p>NOTE: Insurance must be issued from May 1, 20XX – April 30, 20XX in accordance with City code 5.08.060. Request a prorated rate from your insurance company if you are applying for a new license during this timeframe.</p>

20.

Mandatory: Is the premises within 100 feet of any real property of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands, or children; and/or any military or naval station (5.08.230)?

Yes No

COMMENTS/ADDITIONAL INFORMATION

B.A.S.S.E.T. TRAINING

Please list employees required to have B.A.S.S.E.T training on this page – include all managers, assistant managers, bartenders, and clerks who are permitted to make alcoholic liquor sales. Include copies of certificates for managers only and mark Manager if applicable. Add another page, if needed.

Name: KRISHNA CHITTURI PRASAD
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: BOLINGBROOK IL 60490
Date of Course: 03/07/2017 Place Course was Taken: 360TRAINING.COM
Birthdate: [REDACTED] Certificate Granted: 03/07/2017 Expiration: 03/08/2018

Name: (First) (Last) (Middle) Manager
Home Street Address:
City, State, Zip:
Date of Course: Place Course was Taken:
Birthdate: Certificate Granted: Expiration:

Name: (First) (Last) (Middle) Manager
Home Street Address:
City, State, Zip:
Date of Course: Place Course was Taken:
Birthdate: Certificate Granted: Expiration:

Name: (First) (Last) (Middle) Manager
Home Street Address:
City, State, Zip:
Date of Course: Place Course was Taken:
Birthdate: Certificate Granted: Expiration:

NEW MANAGEMENT REQUIREMENTS

Whenever a new manager comes on board, the City must be notified and that person must be fingerprinted.
It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for their employees.

APPLICATION FOR LATE NIGHT PERMIT

SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C

To: **St. Charles Liquor Control Commission**

Date: 04/05/17

I now possess or have applied for a liquor license Class

Applicant's Name:

Name of Business:

Business Address:

Business Phone:

N/A

SUPPLEMENTAL PERMIT APPLIED FOR

Payment of Late Night Permit fee is required at the time the permit is issued.

1:00 a.m. Late Night Permit – fee of \$800.00

2:00 a.m. Late Night Permit – fee of \$2,300.00

NOTE: Other permits that may be available upon request include:

- Class E – Special Event License (1 to 3-day event @ \$100.00 per day)
- Outdoor Dining Permit (Contact Community & Economic Development @ 630.377.4443)

SIGNATURES

Applicant's Signature

Liquor Commissioner hereby directs City Clerk to issue permit indicated above.

Liquor Commissioner's Signature

Date

ADDENDUM TO RETAIL LIQUOR LICENSE APPLICATION

To be completed by the City of St. Charles Police Department

Date: 04/05/2017

Name of Applicant: KRISHNA P CHITTURI

Name of Business: TBX FOODS, LLC DBA TASTE OF HIMALAYAS

Address of Business: 110 N 3RD ST SAINT CHARLES IL 60174

Ward Number:

To Liquor Control Commissioner, City of St. Charles, Illinois

Pursuant to the provision of the City of St. Charles Municipal Code, Chapter 5.08, Alcoholic Beverages, the following guide shall be in effect for the investigation of an applicant for a Retail Dealer's Liquor License:

1.	Date on which applicant will begin selling retail alcoholic liquors at this location: JULY 1ST 2017
2.	Is the location within 100 feet of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands or children; or any military or naval station? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
3.	If the answer to question 2 is yes, answer the following: Is applicant's place of business a hotel offering restaurant service, a regularly organized club, a restaurant, a food shop, or other place where the sale of alcoholic liquors is not the principal business? <input type="checkbox"/> Yes <input type="checkbox"/> No <p style="text-align: center;">N/A</p> <p>If yes, answer a, b and c:</p> <p>a. State the kind of such business:</p> <p>b. Give date on which applicant began the kind of business named at this location:</p> <p>c. Has the kind of business designated been established at this location for such purpose prior to February 1, 1934, and carried on continuously since such time by either the applicant or any other person?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p style="text-align: center;">N/A</p>
4.	If premises for which an alcoholic liquor license is herein applied for are within 100 feet of a church, have such premises been licensed for the sale of alcoholic liquor at retail prior to the establishment of such church? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <p>If yes, have the premises been continuously operated and licensed for the sale of alcoholic liquor at retail since the original alcoholic liquor license was issued therefore? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p style="text-align: center;">N/A</p>
5.	Is the place for which the alcoholic liquor license is sought a dwelling house, flat, or apartment used for residential purposes? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
6.	Is there any access leading from premises to any other portion of the same building or structure used for dwelling or lodging purposes and which is permitted to be used or kept accessible for use by the public? (Connection between premises and such other portion of building or structure as is used only by the applicant, his/her family and personal guests not prohibited.) <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
7.	If applicant conducts or will conduct in the same place any other class of business in addition to that of City Retailer of Alcoholic Liquor, state the kind and nature of such business: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No RESTAURANT

8. Are all rooms where liquor will be sold for consumption on the premises continuously lighted during business hours by natural light or artificial white light so that all parts of the interior shall be clearly visible? Yes No

9. Are premises located in any building belonging to or under the control of the State of Illinois or any other political subdivision thereof, such as county, city, etc.? Yes No

10. Are the premises for which license is herein applied for a store or place of business where the majority of customers are minors of school age or where the principal business transacted consists of school books, school supplies, food or drinks for such minors? Yes No

11. It is required by the City of St. Charles that all employees undergo BASSET training. Provide a copy of the certificate of training completion for each manager. All certificates for managers have been submitted: Yes No

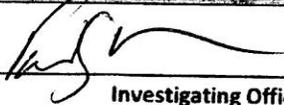
12. From your observation and investigation, has applicant—to the best of your knowledge—truthfully answered all questions?
 Yes No
 If no, state exceptions:

13. Have all persons named in this application been fingerprinted? Yes No
 Fingerprinted by: CSO BREWER #397 Date: 041017

14. Other necessary data:

**SIGNATURES
 ENDORSEMENTS AND APPROVALS**

INVESTIGATING OFFICER

 Investigating Officer Signature 346 / CMOR. Badge Number & Rank

ENDORSEMENT OF THE CHIEF OF POLICE

Recommend Issuing Liquor License: Yes No

 Signature Of Chief of Police

 Date

ENDORSEMENT OF THE LIQUOR CONTROL COMMISSIONER

Recommend Issuing: Yes No Date: _____

Comments

Liquor Commissioner

ENDORSEMENT OF THE FIRE CHIEF

Recommend Issuing: Yes No Date: _____

Comments:

Fire Chief

ENDORSEMENT OF THE BUILDING COMMISSIONER

Recommend Issuing: Yes No Date: _____

Comments:

Zoning Classification: _____

Building Commissioner

ENDORSEMENT OF THE FINANCE DIRECTOR

Recommend Issuing: Yes No Date: _____

Comments:

Finance Director

APPROVAL OF THE CITY COUNCIL

Approved for Issuing: Yes No Vote: Ayes _____ Nays _____

Attested to by City Clerk Date: _____



Memo

Date: 4/12/2017
To: The Honorable Ray Rogina, Mayor - Liquor Commissioner
From: James Keegan, Chief of Police
Re: Background Investigation – Taste of Himalayas

The purpose of this memorandum is to document and forward to your attention the results of the background investigation conducted by members of the St. Charles Police Department concerning the above mentioned establishment.

As you are aware, this site has operated as a longstanding St. Charles restaurant. Recently, the ownership group has decided to sell their business and the new owners are seeking a liquor license.

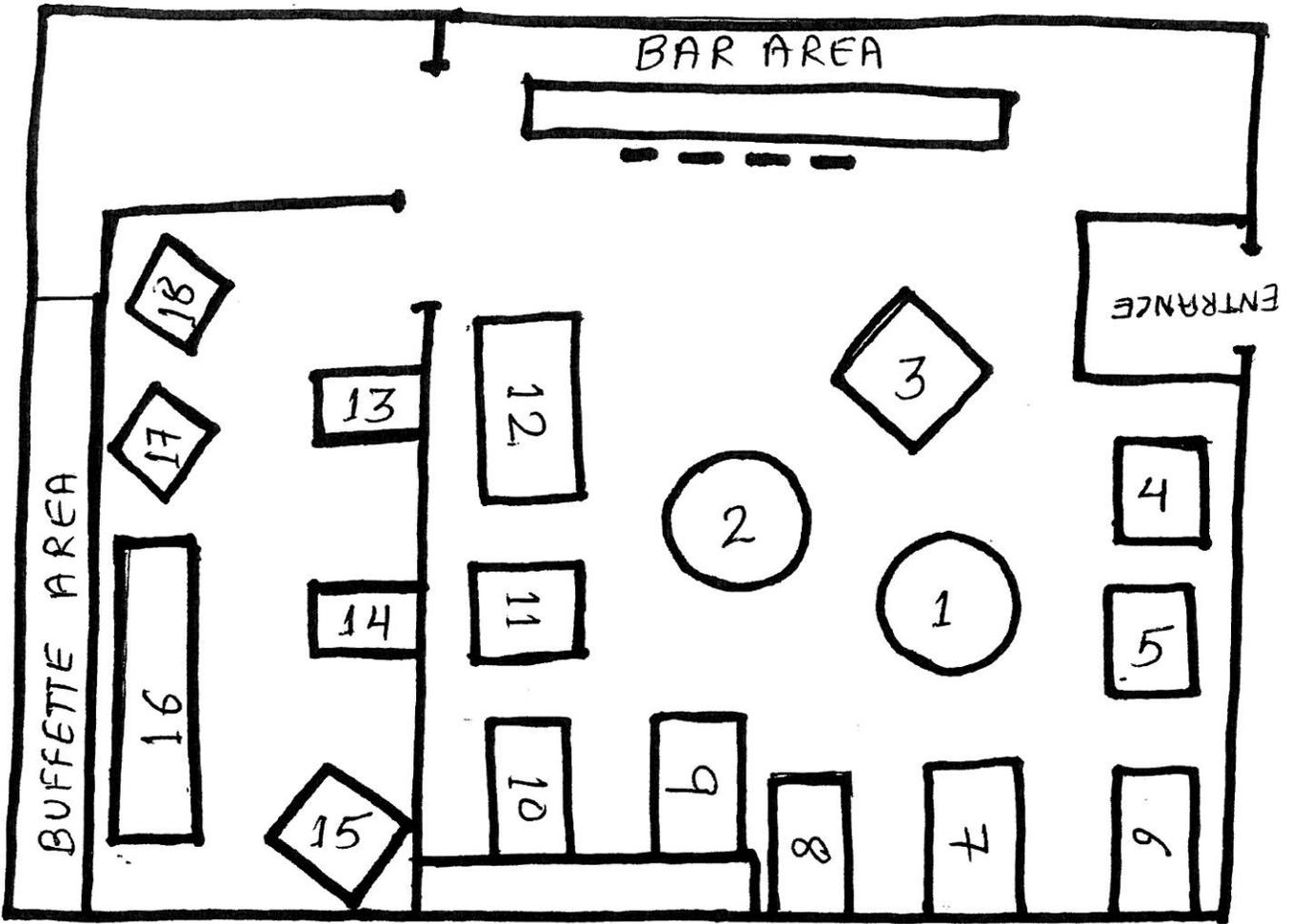
The site location/floor plans and the corresponding application materials were reviewed by my staff. We found nothing of a derogatory nature that would preclude either the site location or the applicants from moving forward with an on-site consumption license, subject to City Council approval.

Thank you in advance for your consideration in this matter.

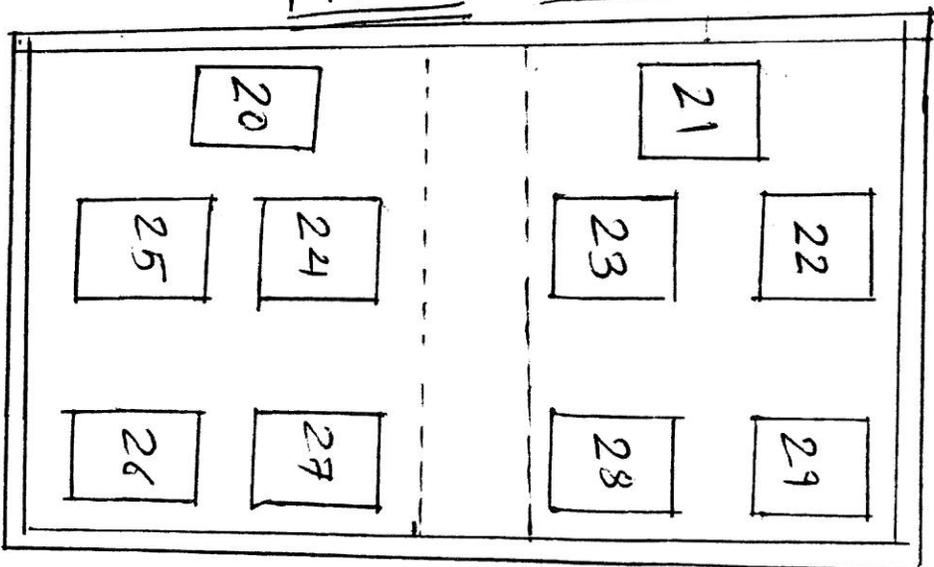
Class B Request

110 N. 3rd Street

TASTE OF HIMALAYAS



PATIO-SEATING



Taste of Himalayas
 Restaurant & Bar
 110 North 3rd street,
 St. Charles, IL 60174
 Phone: 630-444-1575
www.tasteofhimalayas.com



HOME ABOUT US OUR MENU TESTIMONIALS GALLERY FEEDBACK CONTACT US

Our Menu

[Download PDF](#)

Vegetarian Appetizers

1. Vegetable Samosa (2 pieces).....\$3.99
Crispy pastry stuffed with green peas, potatoes, fresh coriander leaves with mild spice and herbs.
2. Pancer Pakora.....\$6.99
Homemade cottage cheese cubes marinated in our mild spice dipped in batter of chickpeas flour and deep fried.
3. Chilli Pakora.....\$5.99
Finger chilli peppers dipped in a chick peas flour with our own spices and herbs than deep fried.
4. Mixed vegetable Pakora.....\$5.99
Fresh assorted vegetables deeped with mild spices chick peas flour and deep fried
5. Chef's Special assorted Appetizer (for 2 People).....\$11.99
Assortments of fresh vegetable pakora, samosa, chilli pakora and paneer pakora .

Non - Vegetarian Appetizers

6. Keema Samosa(2 pieces).....\$5.99
Crispy pastry stuffed with minced lamb, peas, fresh coriander leaves with mild spice and herbs.
7. Chicken Pakora.....\$7.99
Mildly spice of boneless chicken pieces dipped in batter and deep fried.
8. Tandoori mixed Grill (For 2 people).....\$19.99
A mixed platter of our chosen tandoori presentations which includes chicken tikka, shish kabab, tandoori



Lunch (Buffet)

Tuesday-Friday
11:30 am - 2:30 pm

Saturday - Sunday
12:00 pm - 3:00 pm

Dinner ((Ala Carte)

Tuesday-Saturday
5:00 pm - 10:00 pm

Sunday
5:00 pm - 9:00 pm

* Restaurant closed on Monday

chicken, malayi kabab and tandoori shrimp, served on hot sizzling platter.

9. Chicken Mo Mo (Nepali style Appetizer).....\$9.99
Minced chicken mixed with our own Nepalese spices stuffed in a thin flour wrap, steamed and served with Nepali chutney.
10. Chhoela from Himalayas (Nepali style Appetizer).....\$10.99
Boneless chicken marinated with our own Nepalese style and roasted in a clay oven, served with touch of fresh ginger, garlic, onion & cilantro.
11. Khashi ko Bhutuwa (Nepali style Appetizer).....\$11.99
Boneless goat meat cubes stir fried with Nepalese spices and herbs, Garnished with cilantro.
12. Chilli Chicken Dry (Nepali style Appetizer).....\$10.99
Fried Marinated Boneless Chicken stir fried with green peppers, onions and Nepalese spices and herbs. It's our own perfection

Accompaniments

13. Himalayas Garden Salad.....\$5.99
Fresh garden salad with cucumbers, carrots, tomatoes and lettuce garnished with cilantro and serve with our own dressing raita
14. Mixed Raita.....\$2.99
Chilled homemade yogurt blended with cucumber and garnished with roasted cumin seeds and fresh cilantro.

Tandoori Specialties

Tandoor is a barrel shaped Indian clay oven which is used for roasting lamb, chicken, sea foods and baking breads with fired charcoal or a gas at a temperature of 600 degrees (approximately). Tandoori foods are low in Cholesterol, which recommended for all. All tandoori items serve on hot sizzling platter.

15. Achari Chicken (Nepali style dish).....\$16.99
Tender bite size of boneless chicken cubes marinated with blended pickle and seasoning spice in a sour base and roasted in clay oven.
16. Tandoori Chicken (Full - Half).....\$17.99 / \$9.99
The tastiest way to clay oven whole or half chicken marinated in blended yogurt and seasoning spice and herbs to its perfection.
17. Chicken Tikka.....\$16.99
Tender bite size of boneless chicken cubes marinated in blended yogurt and mild spices roasted in clay oven.
18. Chicken Malayi Kabab.....\$16.99
Tender boneless chicken cubes marinated in a low fat sour cream and our mild spices, roasted to get perfect taste.
19. Reshmi Kabab.....\$16.99
Minced white chicken supreme marinated in a low fat sour cream, light Indian spices and cooked in clay oven to its perfection.
20. Shish Kabab.....\$18.99
Minced lamb with our own combination of herbs and spices, roasted in a clay oven.
21. 21. Lamb Tikka.....\$19.99
Boneless cubes of tender lamb marinated in blended yogurt, garlic, and ginger with mild spices and roasted in a clay oven.
22. Tandoori Prawn.....\$24.99
Finest jumbo shrimp marinated with mild spices and cooked in a clay oven.
23. Tandoori Mixed (Chef's special for 2 people)..... \$26.99
An assortment of tandoori chicken, chicken tikka, reshmi kabab, shish kabab , lamb tikka Malayi Kabab and tandoori shrimp serve on hot sizzling platter.

Poultry Dishes (Includes Basmati Rice)

24. Chicken Curry.....\$12.99
Boneless chicken cooked with a delicately spiced curry sauce.
25. Chicken Makhani (Mild).....\$14.99
Tandoori boneless chicken cooked with creamy tomato sauce, butter and mild spices.

26. Chicken Tikka Masala (Mild).....\$14.99
Marinated boneless chicken roasted & cooked with delicious sauce, garnished with ginger & Cilantro
27. Chicken Palak (Mild).....\$14.99
Tender boneless chicken cooked with fresh spinach (Saag) in a rich blend of north Indian spices.
28. Chicken Korma (Mild).....\$14.99
Boneless pieces of chicken cooked in a rich and delicious almond flavored creamy sauce.
29. Chicken chilli Masala (Hot).....\$13.99
Boneless chicken pieces cooked with green chilli, onions and hot Indian spices.
30. Chicken Vindaloo (Hot).....\$13.99
Delicious combination of chicken and potatoes sautéed with cumin seeds, onion, cilantro and cooked with firey south Indian delight.
31. Chicken Jalfrazie.....\$13.99
Marinated chicken sautéed with fresh green vegetables, garnished with ginger, cilantro, spices and herbs.
32. Kukhura ko Masu (Nepali style dish).....\$12.99
Bone in chicken cooked with typical Nepalese village style spices and herbs.

Lamb Dishes (Includes Basmati Rice)

33. Lamb Curry.....\$14.99
Tender lamb cubes cooked in a traditional flavorful curry sauce.
34. Keema Matter.....\$14.99
Minced lamb meat cooked with green peas, chopped onions, tomatoes, ginger and Indian spices, garnished with fresh cilantro.
35. Lamb Tikka Masala (Mild).....\$15.99
Tandoori roasted boneless lamb cubes cooked with our chef's special creamy sauce.
36. Lamb Pasanda (Mild).....\$15.99
Tender pieces of boneless lamb meat cooked with rich creamy sauce and garnished with saffron, nuts and herbs.
37. Lamb Palak (Mild).....\$15.99
Boneless pieces of lamb cooked with fresh spinach (Saag) and Indian sauce, garnished with ginger.
38. Lamb Vindaloo (Hot).....\$14.99
Delicious combination of boneless lamb and potatoes sautéed with onion, cumin seeds, cilantro and cooked with firey South Indian delight.
39. Lamb Rogan Josh.....\$14.99
Tender lamb pieces cooked in traditional Indian spices and a saffron flavored gravy sauce.
40. Khasi ko Masu (Nepali style dish).....\$13.99
Bone in goat meat cooked with traditional Nepalese village style spices and herbs.

From The Fresh Water (Includes Basmati Rice)

41. Jhinge machha ko Tarkari (Nepali style dish).....\$19.99
Carefully seasoned shrimp with an exotic blend of Himalayas curry sauce.
42. Shrimp Chilli Masala (Hot).....\$19.99
Seasonal shrimp cooked with fresh green chilli and rich sauce, with touch of garlic and ginger.
43. Tandoori Prawn Masala (Mild).....\$22.99
Clay oven roasted jumbo shrimp cooked in a very special mild seasoned sauce.
44. Shrimp Madras (Hot).....\$19.99
Seasonal shrimp cooked in a medium spicy gravy sauce along with coconut flavor.

Fresh from the Garden (Includes Basmati Rice)

45. Matter Paneer (Mild).....\$13.99
Fresh Homemade cottage cheese cooked with green peas, tomatoes, ginger, garlic and creamy mild sauce
46. Palak Paneer (Mild).....\$13.99
Delicately flavored spinach cooked with fresh homemade cottage cheese, garnished with chopped ginger, an exotic delight.

47. Paneer Makhani (Mild).....\$13.99
Fresh homemade cottage cheese cooked with our chef's delightful tomatoes creamy sauce.
48. Dal Makhani (Mild).....\$11.99
Delicately assorted whole lentils beans cooked with creamy sauce and garnished with garlic and herbs.
49. Aloo Gobhi.....\$11.99
Fresh cauliflower and potatoes cooked with seasoned perfection, garnished with fresh cilantro along with ginger.
50. Chana Masala.....\$11.99
Delicious chickpeas cooked in an exotic blend of north Indian spices and herbs, garnish with cilantro.
51. Jeera Aloo.....\$11.99
Potatoes simmered with cumin seeds, onion, ginger, tomatoes and garlic, spiced with exotic mixed masala.
52. Bhindi Masala.....\$11.99
Fresh Okra sautéed with onions, tomatoes and north Indian spices and herbs
53. Baigan Bharta (Mild).....\$12.99
Tender, mashed eggplant blended with onions, tomatoes and green peas, cooked to richness of the spices
54. Himalayas Vegetable Korma (Mild).....\$12.99
Combination of fresh garden vegetable mix cooked with mild blended cashew nut sauce.
55. Palungo Ko Saag (Nepali style dish).....\$11.99
Fresh garden spinach cooked with chopped tomatoes, onions, garlic and ginger to get real Nepalese taste.
56. Jhane Ko Dal (Nepali style dish).....\$11.99
Yellow lentils cooked to perfection in a traditional wok with own Nepalese spices and herbs.
57. Himalayas Vegetable Kofia\$12.99
Fresh home made cottage cheese mixed with garden vegetable formed in ball and cooked with fresh blended tomatoes and gravy sauce.
58. Bhuteko Cauli (Nepali style dish).....\$11.99
Fresh garden cauliflower sautéed with very own Nepalese herbs and spices, garnished with cilantro and ginger.
59. Himalayas Mix Vegetables\$11.99
Baby potatoes cooked with fresh garden peas, cut beans, lima beans along with tender carrots.

Basmati Rice Specialties

60. Steam Basmati\$4.99
Fine quality long grained basmati rice especially imported from India.
61. Pulav Rice.....\$5.99
Saffron Rice with fresh garden peas and cumin seeds.
62. Vegetable Biryani (It's a meal by itself).....\$13.99
Basmati rice and fresh vegetables flavored with saffron and cooked with a special sauce.
63. Chicken Biryani (It's a meal by itself).....\$15.99
Aromatic basmati rice mixed with boneless chicken, cooked with delicately spiced including saffron,exotic sauce and herbs.
64. Lamb Biryani (It's a meal by itself).....\$17.99
Aromatic basmati-rice mixed with boneless lamb, cooked with delicately spiced including saffron, exotic sauce and herbs.
65. Prawn Biryani (It's a meal by itself).....\$18.99
Basmati rice mixed with shnmp, cooked with mild Indian spices on low heat to rich real flavored and taste.
66. Chef's Special Biryani (It's a meal by itself).....\$19.99
Combination of chicken, lamb and shrimp cooked with our own chef's special spices and sauce.
67. Khasi ko Biryani (Nepali style dish).....\$15.99
Pure basmati rice with bone in goat meat, richly flavored with saffron and cooked in aromatic Nepalese Style spices.

68. Kukhura ko Biryani (Nepali style dish).....\$13.99
Pure basmati rice with bone in chicken, richly flavored with saffron and cooked in aromatic Nepalese style apices.
69. Chef's Special Veg-Thali (Nepalese style value meal for 1 person).....\$17.99
A complete combination of vegetarian platter with Vegetable Korma, Garden Spinach, Jhaneko dal, Mix Vegetables, serve with Rice, Roti, Raita and Kheer.
(This item is not available for Carry-out)
70. Chef's Special Non Veg-Thali (Nepalese style value meal for 2).....\$30.99
A complete combination of non vegetarian platter with Chicken tikka, Lamb tikka, Tandoori chicken, Khasi ko masu, Kukhura ko masu, Jhaneko dal serve with Rice, Roti, Raita, Salad and Kheer.
(This item is not available for Carry-out)

Freshly Tandoori Baked Breads

71. Tandoori Naan.....\$2.99
Popular Indian style soft flour bread baked on the wall lining of the clay oven.
72. Tandoori Roti.....\$2.99
Traditional Indian wheat bread baked in our clay oven.
73. Garlic Naan..... \$3.99
Naan made from refined flour with a subtle touch of garlic.
74. Tandoori Paratha.....\$3.99
Multi-layered wheat bread cooked in our clay oven and garnished with pure butter.
75. Garlic And Basil Naan.....\$3.99
Naan made from refined flour with a subtle touch of garlic and basil.
76. Onion Kulcha.....\$3.99
Soft flat bread stuffed with freshly chopped onion and cilantro, baked in our clay oven.
77. Aloo Paratha.....\$3.99
Whole wheat bread stuffed with mashed potatoes, green peas, cilantro and spices.
78. Pooi (2 pieces).....\$3.99
Tender and puffy wheat bread deep fried in pure vegetable oil, it gets great taste with chana masala.
79. Bhatoora.....\$2.99
Soft leavened and fermented bread deep fried in pure vegetable oil, it gets great test with chana masala.
80. Bread Basket.....\$16.99
Assortments of Naan, Roti, Garlic naan, Paratha and Onion kulcha.

Sweets and Desserts

81. Kheer (Nepali style Dessert).....\$2.99
Aromatic basmati rice pudding, sprinkled with almond and pistachios.
82. Kulfi (Indian Ice Cream)\$2.99
Traditional home made Indian ice cream, your choice of Mango or Pistachios.
83. Gulab Jamun.....\$3.99
Golden fried milk pastry ball dumplings in sweet hot saffron syrup and serve hot.
84. Gajar Halwa.....\$2.99
Grated carrots cooked gently in milk and generously sprinkled with nuts and serve hot.

Kids Friendly Meal

85. Chicken tender fried pakora, Butter chicken, Rice, A Dessert and choice of juice or soda, Very mild food for all kids, Yummy they will love it.....\$7.99
(This item is not available for Carry-out)
86. Macaroni & Cheese meal, Which includes A dessert and choice of juice or soda. It's very healthy and favorite food for all Kids.....\$6.99
(This item is not available for Carry-out)

Chef's Creations

Kadai Specials

Your choice of meat or sea food cooked with onions, chopped tomatoes, bell peppers and chefs special sauce.

Chicken..... \$14.99

Lamb.....\$15.99

Shrimp.....\$19.99

Pudina Masala Specials

Your choice of meat or sea food cooked with mint, tomatoes and onions base gravy sauce

Chicken..... \$14.99

Lamb.....\$15.99

Shrimp.....\$19.99

Danshak Specials

Your choice of meat or sea food cooked with yellow lentils and masala sauce

Chicken..... \$14.99

Lamb.....\$15.99

Shrimp.....\$19.99

* Our goal is to provide all varieties of food with in this menu, but if you don't see anything you like to have it please feel free to ask with our manager and we will try to accommodate you.

* Gratuity of 18% will be charge on your total bill if the party is five or more.

* Don't forget our all you can eat lunch buffet six days a week. If you want to order Ala Crate during lunch hours please feel free to ask our server. We are here to accommodate all your needs as we can.

Thank you for your co-operation and support towards us.
Prices and Menu Items are subject to change without prior notice

We Do Catering For Any Occasion. Please inquire with the Manager for more details.
We Accept All major Credit Cards