



Legacy Business Registry Staff Report

HEARING DATE DECEMBER 12, 2016

VIP COFFEE AND CAKE SHOP

Application No.: LBR-2015-16-044
Business Name: VIP Coffee and Cake Shop
Business Address: 671 Broadway
District: District 3
Applicant: Henry Chen, Owner
Nomination Date: May 2, 2016
Nominated By: Supervisor Aaron Peskin
Staff Contact: Richard Kurylo
legacybusiness@sfgov.org

BUSINESS DESCRIPTION

VIP Coffee and Cake Shop was established in 1985 by Henry Chen, a pastry chef from Hong Kong, and his wife, Colleen. It was one of the first Hong Kong-style cafés in the country, offering traditional Cantonese cuisine with British influences such as cheese and tomato sauced dishes, pork chops marinated with soy sauce, and milk tea and iced lemon ice. It is located on Broadway between Stockton and Grant where Chinatown meets North Beach. The exterior and interior appearance of VIP Coffee and Cake Shop remains virtually the same since its opening. Chen was inspired to open the combination neighborhood bakery, café, and sit-down restaurant when a significant number of immigrants from Hong Kong settled in San Francisco following China's annexation of the territory from the United Kingdom. VIP Coffee and Cake Shop offered familiar flavors to its patrons and continues to cater to a largely immigrant and low-income community, including senior citizens and longtime residents. Chen is committed to keeping prices affordable for his customers, often employs new immigrants, and keeps the café open late to serve workers getting off work. He trains each of his pastry chefs himself, teaching them the traditional Chinese art of culinary pastry baking, and insists that the restaurant's Hong Kong-style dishes be served as they are in Hong Kong, in thick and heavy serving ware. The business is an important community institution, catering large neighborhood events such as family association gatherings, election night parties, and Sing Tao Daily's anniversary parties, and contributes to the neighborhood's identity as a gateway for Chinese immigrants.

CRITERION 1: Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?

Yes, the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

671 Broadway from 1985-Present (31 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?





Yes, the applicant has contributed to the Chinatown and North Beach neighborhoods' history and identity.

The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community:

- VIP Coffee and Cake Shop is associated with the culinary arts of Hong Kong, particularly of dishes characteristic of Hong Kong cafes, such as baked cheesy rice, hot milk teas, and pastries.
- VIP Coffee and Cake Shop has contributed to the Chinatown and North Beach community's history and identity by offering a taste of home to Hong Kong immigrants and contributing to Chinatown's identity as an immigrant gateway.
- The 1907 property has been previously evaluated by the Planning Department for potential historical significance. The property is considered a "Category A Property." Further evaluation is needed to determine if the business or building is associated with significance events or persons.
- The business has been cited in the following publications:
 - Chinese Food Magazine, "Best in the US" issue.
 - SF Weekly, "Very Important Pastries."

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?

Yes, VIP Coffee and Cake Shop Heritage is committed to maintaining the physical features or traditions that define its culinary arts associated with Hong Kong-style cafés, which can be described as traditional Cantonese cuisine with British influences such as cheese and tomato sauced dishes, pork chops marinated with soy sauce, milk tea and iced lemon ice, and of course, the bakery's signature Chinese pastries.

HISTORIC PRESERVATION COMMISSION RECOMMENDATION

The Historic Preservation Commission recommends that VIP Coffee and Cake Shop qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.

Physical Features or Traditions that Define the Business:

- Commitment to serving a familiar flavor that is affordable and characteristic of its Hong Kong character.
- Traditional Hong Kong café layout, including customary booth seating, opened round tables for large parties, and large party seating.
- Hong Kong fare, including baked cheesy rice, hot milk teas, and pastries.
- Traditional Hong Kong style café serving ware (thick white clay serving ware).
- Function as a social hub.
- Freshly baked in-house pastries.
- Location in Chinatown.

STAFF RECOMMENDATION

Staff recommends that the San Francisco Small Business Commission include VIP Coffee and Cake Shop currently located at 671 Broadway in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Manager
Legacy Business Program





Small Business Commission Draft Resolution

HEARING DATE DECEMBER 12, 2016

VIP COFFEE AND CAKE SHOP

LEGACY BUSINESS REGISTRY RESOLUTION NO. _____

Application No.: LBR-2015-16-044
Business Name: VIP Coffee and Cake Shop
Business Address: 671 Broadway
District: District 3
Applicant: Henry Chen, Owner
Nomination Date: May 2, 2016
Nominated By: Supervisor Aaron Peskin
Staff Contact: Richard Kurylo
legacybusiness@sfgov.org

ADOPTING FINDINGS APPROVING THE LEGACY BUSINESS REGISTRY APPLICATION FOR VIP COFFEE AND CAKE SHOP, CURRENTLY LOCATED AT 671 BROADWAY.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

WHEREAS, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included in the Registry, faces a significant risk of displacement; and

WHEREAS, the subject business has contributed to the neighborhood's history and identity; and

WHEREAS, the subject business is committed to maintaining the physical features and traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 12, 2016, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore



SMALL BUSINESS COMMISSION

MARK DWIGHT, PRESIDENT
REGINA DICK-ENDRIZZI, DIRECTOR



CITY AND COUNTY OF SAN FRANCISCO

EDWIN M. LEE, MAYOR

BE IT RESOLVED that the Small Business Commission hereby includes VIP Coffee and Cake Shop in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

BE IT FURTHER RESOLVED that the Small Business Commission recommends safeguarding the below listed physical features and traditions at VIP Coffee and Cake Shop:

Physical Features or Traditions that Define the Business:

- Commitment to serving a familiar flavor that is affordable and characteristic of its Hong Kong character.
- Traditional Hong Kong café layout, including customary booth seating, opened round tables for large parties, and large party seating.
- Hong Kong fare, including baked cheesy rice, hot milk teas, and pastries.
- Traditional Hong Kong style café serving ware (thick white clay serving ware).
- Function as a social hub.
- Freshly baked in-house pastries.
- Location in Chinatown.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on December 12, 2016.

Regina Dick-Endrizzi
Director

RESOLUTION NO. _____

Ayes –
Nays –
Abstained –
Absent –



SMALL BUSINESS ASSISTANCE CENTER / SMALL BUSINESS COMMISSION
1 DR. CARLTON B. GOODLETT PLACE, ROOM 110, SAN FRANCISCO, CALIFORNIA 94102-4681
Small Business Assistance Center (415) 554-6134 / Small Business Commission (415) 554-6481



**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2015-16-044
Business Name: VIP Coffee and Cake Shop
Business Address: 671 Broadway
District: District 3
Applicant: Henry Chen, Owner
Nomination Date: May 2, 2016
Nominated By: Supervisor Aaron Peskin

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? X Yes No

671 Broadway from 1985-Present (31 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? X Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? X Yes No

NOTES: NA

DELIVERY DATE TO HPC: October 17, 2016

Richard Kurylo
Manager, Legacy Business Program



Member, Board of Supervisors
District 3



City and County of San Francisco

AARON PESKIN
佩斯金市參事

October 17, 2016

Director Regina Dick-Endrizzi
San Francisco Office of Small Business
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102

Dear Director Dick-Endrizzi

It is my honor and privilege to nominate VIP Coffee and Cake Shop for inclusion on the Legacy Business Registry.

VIP Coffee and Cake Shop is a family-owned business that has existed for over 30 years at the convergence of San Francisco's Chinatown and North Beach neighborhoods. VIP Coffee and Cake Shop was one of the nation's first Hong-Kong style cafés, which is itself a spin on traditional Cantonese cuisine with British influences. VIP Coffee and Cake Shop has been featured on the front page Chinese Food Magazine "Best in the US" issue and SF Weekly's column of "Very Important Pastries". Most importantly, VIP Coffee and Cake Shop is a part of the neighborhood that many Chinatown residents know and associate with a taste of home.

The family-run VIP Coffee and Cake Shop continues to serve authentic Hong-Kong style fare to the Chinatown community, and I hope for its continued success and growth as part of the Legacy Business Registry.

Sincerely,

A handwritten signature in blue ink, appearing to read "Aaron Peskin".

Aaron Peskin

Section One:

Business / Applicant Information. Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

| | | |
|--|-----------------------|-------------------|
| NAME OF BUSINESS: | | |
| VIP - Coffee and Cake Shop | | |
| BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business) | | |
| Henry Chen. | | |
| CURRENT BUSINESS ADDRESS: | | TELEPHONE: |
| 671 Broadway. San Francisco, CA 94133 | | (415) 989-7110 |
| | | EMAIL: |
| | | |
| WEBSITE: | FACEBOOK PAGE: | YELP PAGE: |
| | | |

| | |
|--|--|
| APPLICANT'S NAME | |
| Henry Chen | <input checked="" type="checkbox"/> Same as Business |
| APPLICANT'S TITLE | |
| Owner | |
| APPLICANT'S ADDRESS: | TELEPHONE: |
| 671 Broadway. San Francisco, CA 94133 | (415) 271-1010 |
| | EMAIL: |
| | dragoncitybakery@gmail.com |

| | |
|---|--|
| SAN FRANCISCO BUSINESS ACCOUNT NUMBER: | SECRETARY OF STATE ENTITY NUMBER (if applicable): |
| | |

| | |
|---|----------------------------|
| OFFICIAL USE: Completed by OSB Staff | |
| NAME OF NOMINATOR: | DATE OF NOMINATION: |
| | |

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

| ORIGINAL SAN FRANCISCO ADDRESS: | ZIP CODE: | START DATE OF BUSINESS |
|---|------------------------------------|------------------------|
| 671 Broadway, San Francisco, CA | 94133 | 8/1985 |
| IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS? | DATES OF OPERATION AT THIS LOCATON | |
| No <input type="checkbox"/> Yes <input checked="" type="checkbox"/> | 8/1985 - present | |

| OTHER ADDRESSES (if applicable): | ZIP CODE: | DATES OF OPERATION |
|----------------------------------|-----------|--------------------|
| | | Start: |
| | | End: |

| OTHER ADDRESSES (if applicable): | ZIP CODE: | DATES OF OPERATION |
|----------------------------------|-----------|--------------------|
| | | Start: |
| | | End: |

| OTHER ADDRESSES (if applicable): | ZIP CODE: | DATES OF OPERATION |
|----------------------------------|-----------|--------------------|
| | | Start: |
| | | End: |

| OTHER ADDRESSES (if applicable): | ZIP CODE: | DATES OF OPERATION |
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| OTHER ADDRESSES (if applicable): | ZIP CODE: | DATES OF OPERATION |
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| | | Start: |
| | | End: |

| OTHER ADDRESSES (if applicable): | ZIP CODE: | DATES OF OPERATION |
|----------------------------------|-----------|--------------------|
| | | Start: |
| | | End: |

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Henry Chen
Name (Print):

10/03/2010
Date:

Signature:

VIP Coffee and Cake Shop Narrative

Criterion 1

a). Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the businesses' founding and/or headquartered location) and the opening dates and locations of all other locations.

VIP Coffee and Cake Shop is a neighborhood bakery and cafe that opened in 1985. During the 80s, there weren't any Hong Kong style cafes (a spin on traditional Cantonese cuisine with British influences, cuisine that included Hong-Kong-style Western dishes such as cheese and tomato sauced dishes, pork chops marinated with soy sauce, and milk tea and iced lemon tea to accompany meals). Owner, Henry Chen, with a background as pastry chef, decided to make baked goods and pastries an a la carte item bought on the go in conjunction with a sit down restaurant---adding a new flare to the traditional cafes seen overseas in Hong Kong and Macau. Henry first started the café with his wife Colleen, who continues to help manage the store front as well as waitressing herself till this day.

b). Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

VIP Coffee and Cake Shop has been in business since its opening date, 1985, and has not ceased operations.

c). is the business a family owned business? If so, give the generational history of the business.

Yes, the business is family owned. Owner Henry Chen and his wife Colleen both own and operate the business by producing in house pastries and waitressing since 1985.

d). describe the ownership history when the business ownership is not the original owner of a family owned business.

See answer above.

e). when the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years.

See answer above.

f). Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

While the business location itself does not have particular standout historical associations, it is located directly across from old World Theater site used to be (a theater that screened Hong

Kong films from 1960s to 1990s) and is adjacent to the Royal Pacific Motor Inn, the first motel in the neighborhood.

Criterion 2

a). describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

VIP Coffee and Cake Shop is the first café of its kind in the United States. In the mid to late 80s influx of immigrants from Hong Kong entered the US due to the territory being returned back to China from the UK—San Francisco was one main starting point where Hong Kong immigrants set root in the States. Noticing that there was a demand for a café that offered flavors close to home, Henry opened VIP Coffee and Cake Shop was opened which helped continue to shape the identity of the neighborhood of Chinatown as an immigrant gateway.

b). Is the business (or has been) associated with significant events in the neighborhood, the city, and/or the business industry?

VIP Coffee and Cake Shop catered many large neighborhood events including family association, election night parties, and Singtao News Daily's anniversary parties (another longtime 30+ year operation that has been in Chinatown).

c). has the business ever been reference in an historical context? Such as in a business trade publication, media, historical documents?

The business has been featured on Chinese Food Magazine on the front page as the Best in the US and SF Weekly under the foodie column and has been specifically highlighted for the delightful taste of its pastries. Notably the title of the column notes "[...] Very Important Pastries," an ode to the variety of Western and Chinese pastries that VIP Coffee and Cake Shop offers.

d). is the business associated with a significant or historical person?

Owner Henry Chen recites how he had once serviced Bruce Lee and Song May-Ling, the wife of Chiang Kai Shek (the first president of the Republic of China). When Song May-Ling discovered Henry's cakes, she asked him to personally bake a cake for her every year for her birthday with different flavors each year. And even until this day, his skills in the kitchen do not go unnoticed. He showed a recent picture of him alongside a Hong Kong celebrity, Joe Junior, who told Henry "whenever I'm in town, I always make a point to stop and eat here." However Henry has remained humble to his roots and rarely tell the tale of his famous clients that have patronized the café.

e). How does the business demonstrate its commitment to the community?

Chinatown has always been a gateway for new immigrants to establish their roots in the United States. The neighborhood's demographic makeup is largely new immigrant families and long-time residents who are now senior citizens—both groups tend to be of low income and limited English speaking abilities. The business employs newly immigrated individuals and operates

with the community in mind—keeping prices low and portions large. It also offers late night hours that serves workers getting off late, tourists, and North Beach patrons.

VIP Coffee and Cake Shop is committed to keeping prices as affordable as possible for its largely low income patrons—most of who are local residents of the neighborhood. Since its opening, prices have remained relatively the same with about 90% of its menu items below \$10. The café is committed to serving a familiar flavor that is truly affordable to its community members and maintaining its true Hong Kong style character.

f). Provide a description of the community the business serves.

As mentioned above, the Chinatown community is largely low income with an arguably equal balance of young immigrant families and seniors. That being said, customers of all ages and parts of the Bay Area patronize VIP Coffee and Cake Shop. Those who have patronized the café as a young child and moved away to other areas of the city or neighboring towns, still continue to make the trip into Chinatown with their young children while also introducing their friends who are unfamiliar with the neighborhood to their childhood favorite.

g). Is the business associated with a culturally significant building/structure/site/object/or interior?

The business models after the traditional Hong Kong style café layout with customary booth seating (the first of its kind in Chinatown) and opened round tables for large family gatherings and large party seating.

h). How would the community be diminished if the business were to be sold, relocated, shut down, and etc?

If VIP Coffee and Cake Shop closed, the community would lose a part of the neighborhood that they know and associate with a taste of home. When the business first opened, there weren't any cafes that offered popularized Hong Kong style dishes. And although the number of Hong Kong style cafes have grown in Chinatown, VIP Coffee and Cake Shop still has a loyal fan base that continues to patronize the café for its famous baked cheesy rice, hot milk teas, and pastries. It is not only a great place for a meal close to home but it has essentially become a way of life for many residents; sitting down at VIP with a cup of coffee in one hand and a pastry in the other chatting away in the early morning or grabbing a late night bite and sharing dishes with friends and families before heading home; it is ultimately a social hub where neighbors and families get together in a neighborhood where space is precious and limited.

Criterion 3

a). Describe the business and the essential features that define its character.

Reminiscent of Hong Kong cafes? In San Francisco it doesn't get any closer than that of VIP Coffee and Cake Shop. VIP Coffee and Cake Shop continues to offer favorites that are essentially unmatched; arguably offering the smoothest hot milk tea in town and the tastiest baked seafood rice. It remains true to its Hong Kong style café character in which everything is done to the greatest of details. Traditional Hong Kong milk teas are prepared with a thin silky

cloth bag that is used to repeatedly filter the tea and this technique is ultimately sets the VIP apart from other cafes that have unsuccessfully tried to duplicate its milk teas. Henry also does not sway from using traditional Hong Kong style café serving ware. He continues to use only thick white clay serving ware because it maintains the temperature and flavor of the food and/or drink.

b). How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g. business model, goods and services, craft, culinary, or art forms).

VIP Coffee and Cake Shop bakes all of their pastries in house and produces it fresh every morning. Owner Henry Chen personally trains all of the pastry chefs in house and follows the traditional Chinese art of culinary pastry baking and are made with quality ingredients. He commits to personally train the chefs himself so that the skill is kept in its purest form without any shortcuts. And as mentioned, the Hong Kong style dishes and drinks continue to be served in thick and heavy serving ware that can still be found in typical cafes in Hong Kong today. Although Henry has to routinely replace these serving wares because of its short life span, he states that it is absolutely worth it and would never compensate the taste to save money.

c). How has the business demonstrated a commitment to maintain the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.) Does the building occupied by the business relate to the immediate neighborhood?

Since the opening of VIP Coffee and Cake Shop, the entire exterior and interior including signage and layout has remained the same. Signage has been intact since 1985 with a few maintenance repairs but nothing has been removed or changed.

d). When the current ownership is not the original owner and has owned the business for less than 30 ears; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms.

Not applicable. Owner Henry Chen and his wife Colleen have owned and operated the business since it was founded in 1985.

MUST BE POSTED CONSPICUOUSLY AT THE BUSINESS LOCATION

READ REVERSE SIDE NOTIFY THE TAX COLLECTOR IN WRITING OF ANY CHANGE IN OWNERSHIP OR ADDRESS - P.O. BOX 7425, SAN FRANCISCO, 94120 - 7425


City & County of San Francisco
Office of the Treasurer & Tax Collector

License Certificate

1 Dr. Carlton B. Goodlett Place
City Hall, Room 140
San Francisco, CA 94102

| | | |
|---|---|-------------------------|
| Business Account Number 401127 | Period Covered 04/01/2016 - 03/31/2017 | Fee Paid \$1,365.00 |
| Class Account H26 - 148152 | Description RESTAURANT >2K SQFT | |
| Business Name VIP COFFEE & CAKE SHOP | Business Location 671 BROADWAY ST | Permit Number 030639 |

TOTAL INC
671 BROADWAY ST
SAN FRANCISCO CA 94133-4405


José Cisneros
Treasurer

See reverse side for additional information
Please post conspicuously at the business location

BUSINESS REGISTRATION

See reverse side for additional information
Please post conspicuously at the business location

BUSINESS REGISTRATION CERTIFICATE

RENEW BY DATE
05-31-2016

EXPIRATION DATE
06-30-2016

BUSINESS ACCOUNT NUMBER
0401127

LOCATION ID
0401127-01-001

TRADE NAME (DBA)
VIP COFFEE & CAKE SHOP

BUSINESS LOCATION
671 BROADWAY ST

OWNERSHIP
TOTAL INC

TAXPAYER SIGNATURE

**CITY AND COUNTY OF SAN FRANCISCO
OFFICE OF THE TREASURER & TAX COLLECTOR**



**José Cisneros
Treasurer**



**David Augustine
Tax Collector**

**TOTAL INC
671 BROADWAY ST
SAN FRANCISCO CA 94133-4405**

Read reverse side. To update addresses or to close a business, go to www.sftreasurer.org/accountupdate.

FY 2015-16

POST CLEARLY VISIBLE AT THIS BUSINESS LOCATION

嘉賓閣咖啡餅店

喜慶蛋糕

V.I.P. Coffee & Cakes Shop

BREAKFAST · LUNCH · DINNER · SNACKS

671

CREAM
雪糕

671

Espresso
OPEN
TEL.415-989-7118

親級豆粽
親着生粽
親級水粽

ACCESS
INSPECTED

park

嘉賓閣咖啡

嘉賓閣
咖啡餅店
蛋糕
生日蛋糕
鬆化蛋糕
麵包
婚禮餅

名廚主理
燃手西餐



V.I.P. Coffee & Cakes

BREAKFAST · LUNCH · DINNER

671

FINE DESSERT & ICE CREAM
精美甜品 美味雪糕



ESPRESSO

TEL.415

和城豆漿
親花生漿
親鹹水綠



嘉賓閣
咖啡餅店
全蛋麵包 生日蛋糕
婚禮餅 鬆化蛋糕

嘉賓閣咖啡餅店
V.I.P. Coffee & Cakes Shop
BREAKFAST · LUNCH · DINNER · SNACKS
蛋糕 麵包



671

208
FINE DESSERT & ICE-CREAM
精美甜品 美味雪糕

OPEN

TEL.415-989-7118

ACCESS
INSPECTED

親臨至親
親友生祭
龍鳳大禮





| 快餐 | 特餐 | 午市別墅 | 特價早飯 |
|--|--|--|--|
| <ul style="list-style-type: none"> 加味雞扒 豉汁牛腩 豉汁蒸魚 豉汁炒飯 | <ul style="list-style-type: none"> 鮮魚蝦蟹 豉汁炒飯 豉汁炒飯 豉汁炒飯 | <ul style="list-style-type: none"> 豉汁炒飯 豉汁炒飯 豉汁炒飯 豉汁炒飯 | <ul style="list-style-type: none"> 豉汁炒飯 豉汁炒飯 豉汁炒飯 豉汁炒飯 |



NO SMOKING







如需要幫忙，請向職員求助
IF YOU NEED ASSISTANCE, PLEASE ASK STAFF MEMBER

MAXIMUM ROOM CAPACITY PERIODS

Various cakes and pastries displayed in the background.

NO [Symbol]

OCTOBER 1, 2011

Handwritten Chinese text on a whiteboard or menu.



Handwritten price tag for the first tray.

Handwritten price tag for the second tray.

Handwritten price tag for the third tray.

Cup Cake 0.50

Handwritten price tag for the fourth tray.

Handwritten price tag for the fifth tray.

Handwritten price tag for the sixth tray.

Handwritten price tag for the seventh tray.

Handwritten price tag for the eighth tray.

Handwritten price tag for the ninth tray.

Handwritten price tag for the tenth tray.

Handwritten price tag for the eleventh tray.



各式燴飯 Rice Plates

可選飯或麵
Choice of Steamed Rice, or Noodle

| | | |
|----------------|---------------------------------|---------|
| 108. 鮮果甜酸雞 | Sweet & Sour Chicken w/ Fruit | \$6.75 |
| 109. 西蘭花炒雞球 | Chicken w/ Broccoli | \$6.50 |
| 110. 椒鹽雞翼 | Salt & Pepper Chicken Wings | \$6.75 |
| 111. 四季豆炒牛肉/雞球 | Beef or Chicken w/ String Beans | \$6.50 |
| 112. 滑蛋牛肉 | Scramble Egg & Beef | \$6.50 |
| 113. 涼瓜牛肉 | Beef w/ Bitter Melon | \$6.50 |
| 114. 露筍炒牛肉 | Beef w/ Asparagus (seasonal) | \$6.75 |
| 115. 芥蘭炒牛肉 | Beef w/ Chinese Broccoli | \$6.50 |
| 116. 什菜炒牛肉 | Beef w/ Mixed Vegetable | \$6.50 |
| 117. 豉椒炒牛肉 | Beef w/ Black Bean Sauce | \$7.00 |
| 118. 蠔油炒牛肉 | Beef w/ Oyster Sauce | \$7.00 |
| 119. 菜心炒牛肉 | Beef w/ Baby Bok Choy | \$7.00 |
| 120. 西生菜牛腩 | Beef Stew w/ Lettuce | \$7.00 |
| 121. 豆腐炒牛肉 | Beef w/ Tofu | \$7.00 |
| 122. 紅燒豆腐 | Braised Tofu | \$6.00 |
| 123. 麻婆豆腐 | Ma Po Tofu | \$6.00 |
| 124. 椒鹽豆腐 | Salt & Pepper Tofu | \$6.00 |
| 125. 翡翠海鮮 | Braised Mixed Seafood | \$8.00 |
| 126. 露筍炒蝦仁 | Shrimp w/ Asparagus (seasonal) | \$8.00 |
| 127. 鮮奶炒海鮮 | Mixed Seafood w/ Cream Sauce | \$8.00 |
| 128. 豆腐燴海鮮 | Seafood w/ Tofu | \$8.00 |
| 129. 滑蛋蝦仁 | Scrambled Egg w/ Shrimp | \$8.00 |
| 130. 豆腐炒魚片 | Sliced Fish w/ Tofu | \$8.00 |
| 131. 鮮果甜酸蝦 | Sweet & Sour Prawns w/ Fruit | \$8.00 |
| 132. 西蘭炒魚片 | Sliced Fish w/ Broccoli | \$8.00 |
| 133. 蝦龍糊 | Prawns w/ Lobster Sauce | \$8.00 |
| 134. 椒鹽多春魚 | Salt & Pepper Smelt | \$8.00 |
| 205. 香煎三文魚 | Pan Fried Salmon | \$10.80 |

各式炒飯 Fried Rice

| | | |
|----------------|---|--------|
| 135. 海鮮炒飯 | Seafood Fried Rice | \$8.00 |
| 136. 瑤柱芥蘭粒蛋白炒飯 | Scallop & Egg Fried Rice | \$8.00 |
| 137. 大蝦仁炒飯 | Shrimp Fried Rice | \$7.50 |
| 138. 生炒牛肉飯 | Beef Fried Rice | \$6.50 |
| 139. 生炒火腿雞絲飯 | Ham & Shredded Chicken Fried Rice | \$6.50 |
| 140. 揚州炒飯 | Bang Chow Fried Rice | \$6.50 |
| 141. 咸魚雞粒炒飯 | Salted Fish & Diced Chicken Fried Rice | \$7.00 |
| 142. 餐肉蛋炒飯 | Spam & Egg Fried Rice | \$6.50 |
| 143. 薑蔥炒飯 | Ginger & Onion Fried Rice | \$6.50 |
| 144. 什菜炒飯 | Mixed Vegetable Fried Rice | \$6.50 |
| 145. 西炒飯 | French Fried Rice | \$6.50 |
| 146. 生炒雞絲飯 | Shredded Chicken Fried Rice | \$6.50 |
| 202. 叉燒雞絲炒飯 | BBQ Pork Fried Rice w/ Shredded Chicken | \$6.50 |

炒麵類 Fried Noodle

可選伊麵, 意粉, 河粉, 烏冬或米粉
Choice of Rice Noodle, Flat Noodle, Udon, Mein or Yee Mein

| | | |
|--------------|--|--------|
| 147. 海鮮炒烏冬 | Seafood Fried Udon | \$8.00 |
| 148. 蝦仁炒河 | Shrimp Chow Fun | \$7.00 |
| 149. 魚片炒河 | Fish Chow Fun | \$7.00 |
| 150. 蟹肉燴伊麵 | Crab Meat Braised Yee Mein | \$7.00 |
| 151. 乾燒伊麵 | Fried Yee Mein | \$6.50 |
| 152. 乾炒牛河 | Beef Chow Fun | \$7.00 |
| 153. 乾炒雞麵 | Fried Chicken Noodle | \$6.50 |
| 154. 黑椒乾炒牛肉麵 | Black Pepper Beef Fried Noodle | \$7.00 |
| 155. 乾炒雞絲意粉 | Shredded Chicken Fried Spaghetti | \$6.50 |
| 156. 星洲炒米 | Singaporean Fried Thin Vermicelli | \$6.50 |
| 157. 星洲炒粿仔 | Singaporean Fried Thick Rice Noodle | \$6.50 |
| 158. 雪菜肉絲炒米 | Pickled Cabbage w/ Shredded Pork Fried Rice Noodle | \$6.50 |
| 159. 炸菜肉絲炒米 | Preserved Vegetable w/ Shredded Pork Fried Rice Noodle | \$6.50 |

熱飲 Hot Drinks

| | | |
|---------------|------------------------------|--------|
| 160. 淨飲清茶或水每位 | Hot or Iced Water Only | \$1.00 |
| 161. 咖啡(每位) | Coffee (per Person) | \$2.20 |
| 162. 茶或茶包奶茶 | Tea (Lipton or Green Tea) | \$1.25 |
| 163. 熱鮮奶 | Milk | \$2.00 |
| 164. 朱古力 | Chocolate | \$2.00 |
| 165. 杏仁奶 | Almond Milk | \$2.00 |
| 166. 好立克 | Horlick | \$2.00 |
| 167. 阿華田 | Ovatine | \$2.00 |
| 168. 港式奶茶 | V.I.P. Tea (Hong Kong Style) | \$2.20 |
| 169. 檸檬茶 | Lemon Tea | \$2.00 |
| 170. 檸檬可樂 | Lemon Coke | \$2.50 |
| 171. 熱柚蜜 | Citron Honey | \$2.50 |
| 172. 豆漿 | Soy Milk | \$2.50 |
| 173. 檸檬加薑 | Lemon Coke w/ Ginger | \$3.00 |

甜奶另加\$0.30
Add Condensed Milk \$0.30

凍飲 Cold Drinks

| | | |
|---------------|-----------------------------------|-----------------------|
| 174. 橙汁 | Bottle Orange Juice | \$1.00 (S) \$2.00 (L) |
| 175. 蘋果汁 | Apple Juice | \$1.25 |
| 176. 各式汽水(每罐) | Soft Drinks (per can) | \$1.25 |
| 177. 礦泉水 | Bottle Water (16.9 oz) | \$1.25 |
| 178. 凍奶 | Cold Milk | \$2.50 |
| 179. 凍豆漿 | Cold Soy Milk | \$2.50 |
| 180. 凍朱古力 | Iced Chocolate | \$2.80 |
| 181. 凍咖啡 | Iced Coffee | \$2.80 |
| 182. 凍奶茶 | Iced Milk Tea | \$2.80 |
| 183. 凍檸檬茶 | Iced Lemon Tea | \$2.80 |
| 184. 凍檸檬樂 | Iced Lemon Coke | \$2.80 |
| 185. 凍好立克 | Iced Horlick | \$2.80 |
| 186. 凍阿華田 | Iced Ovatine | \$2.80 |
| 187. 凍檸檬蜜 | Iced Lemon Tea w/ Honey | \$3.50 |
| 188. 凍柚蜜 | Iced Citron H | \$3.80 |
| 205. 蜜瓜珍珠 | Melon Juice w/ Pearl Tapioca | \$3.80 |
| 206. 芒果珍珠 | Mango Juice w/ Pearl Tapioca | \$3.80 |
| 207. 西瓜珍珠 | Watermelon Juice w/ Pearl Tapioca | \$4.50 |

甜品 Desserts

分杯或另上加 \$0.75 Split order add \$0.75
外來飲食品每項 \$0.75
Drinks / Food from outside per item / person

| | | |
|-------------------|---|-----------|
| 189. 各式西餅 | Various Cake (per piece) | \$2.00 up |
| 190. 雪糕(一球) | Ice Cream (one scoop) | \$3.50 up |
| 191. 玉泉忌廉蘇打 | Schweppes Cream Soda | \$2.50 |
| 192. 紅豆冰 | Snow Red Bean | \$2.80 |
| 193. 什果冰 | Snow Mix Fruit | \$2.80 |
| 194. 菠蘿冰 | Snow Pineapple | \$2.80 |
| 195. 珍珠奶茶 | V.I.P. Tea w/ Pearl Tapioca | \$3.50 |
| 196. 紅豆冰雪糕 | Snow Red Bean w/ Ice Cream | \$3.50 |
| 197. 什果冰雪糕 | Snow Mixed Fruit w/ Ice Cream | \$3.50 |
| 198. 菠蘿冰雪糕 | Snow Pineapple w/ Ice Cream | \$3.50 |
| 199. 鮮栗子蛋糕 | Chestnuts Cream Cake | \$3.50 |
| 200. 涼粉雪糕 | Grass Jelly w/ Ice Cream | \$3.50 |
| 201. 珍珠香芋或椰子或蜜瓜奶飲 | Pearl Tapioca w/ Coconut or Honey Dew or Taro | \$3.80 |



嘉賓閣

V.I.P. COFFEE & CAKES SHOP

咖啡餅店



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(415) 989-7118

沙律類 Salads

| | | |
|---------|----------------------|--------|
| 1. 薯仔沙律 | Potato Salad | \$4.00 |
| 2. 什菜沙律 | Vegetable Salad | \$4.50 |
| 3. 火腿沙律 | Ham Potato Salad | \$5.50 |
| 4. 雞肉沙律 | Chicken Potato Salad | \$5.50 |
| 5. 蝦沙律 | Prawns Potato Salad | \$6.50 |

湯類 Soups

| | | |
|------------|--|--------|
| 6. 羅宋湯 | Russian Borsch | \$3.50 |
| 7. 各式忌廉湯 | Cream Soup (Chicken or Mushroom or Sweet Corn) | \$3.80 |
| 8. 牛尾湯 | Ox-Tail | \$4.00 |
| 9. 周打魚湯 | Fish Chowder | \$4.80 |
| 10. 嘉賓閣特色湯 | V.I.P. Soup | \$4.80 |
| 11. 周打蟹肉湯 | Crab Meat Chowder | \$5.00 |
| 12. 焗洋蔥湯 | Baked French Onion (25 mins) | \$5.50 |

蛋類 Eggs

| | | |
|------------|----------------------------|--------|
| 13. 火腿奄列 | Ham Omelet | \$4.80 |
| 14. 火腿煎蛋 | Ham & Eggs | \$4.30 |
| 15. 雞肉奄列 | Chicken Omelet | \$4.80 |
| 16. 西班牙奄列 | Spanish Omelet | \$5.00 |
| 17. 牛肉洋蔥奄列 | Minced Beef & Onion Omelet | \$5.00 |
| 18. 煙肉煎蛋 | Bacon & Eggs | \$4.80 |
| 19. 腸仔煎蛋 | Sausage & Eggs | \$4.80 |
| 20. 蝦仔奄列 | Shrimps Omelet | \$5.50 |

更換飲品照餐牌價目另加
Add the different price if beverage is changed.

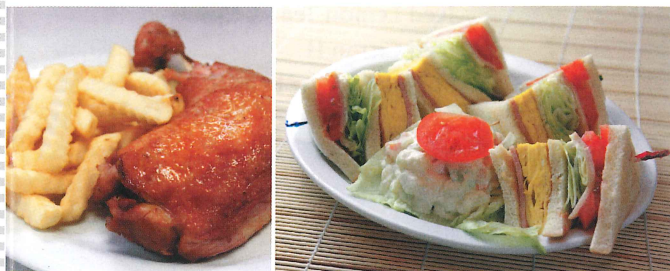
咖喱類(飯或意粉) Curry (Rice or Spaghetti)

| | | |
|-----------|---------------------------|--------|
| 21. 咖喱雞球飯 | Chicken Curry (Dark Meat) | \$6.50 |
| 22. 咖喱牛肉飯 | Beef Curry | \$6.50 |
| 23. 咖喱牛利飯 | Ox Tongue Curry | \$6.50 |
| 24. 咖喱豬扒飯 | Pork Chop Curry | \$6.50 |
| 25. 咖喱什菜飯 | Mixed Vegetables Curry | \$6.50 |
| 26. 咖喱雞翼飯 | Chicken Wings Curry | \$7.00 |
| 27. 咖喱大蝦飯 | Prawns Curry | \$7.00 |
| 28. 咖喱海鮮飯 | Seafood Curry | \$7.50 |

Steamed Rice \$1.50 加白飯 \$1.50
Change to Fried Rice \$2.00 改炒底 \$2.00

三文治(烘底)/小食 Sandwich (Toasted) & Snack

| | | |
|-----------|---|--------|
| 29. 各式多士 | Various Toast | \$2.00 |
| 30. 炸薯條 | French Fries | \$3.50 |
| 31. 西多士 | French Toast | \$3.50 |
| 32. 蒜茸包 | Garlic Bread | \$3.50 |
| 33. 豬扒包 | Pork Chop Bun | \$3.50 |
| 34. 吉列豬扒 | Pork Chop Cutlet w/ French Fries | \$3.50 |
| 35. 炸洋蔥圈 | Fried Onion Rings | \$4.00 |
| 36. 牛油炒玉米 | Stir Fried Sweet Corn w/ Butter | \$3.50 |
| 37. 炸雞肚 | Fried Chicken Drumstick w/ Potato Salad or French Fries | \$4.00 |
| 38. 火腿西多士 | French Toast w/ Ham | \$4.00 |
| 39. 雞蛋三文治 | Egg Sandwich | \$4.00 |
| 40. 芝士三文治 | Cheese Sandwich | \$4.00 |
| 41. 炸雞翼 | Fried Chicken Wings w/ French Fries | \$5.50 |



| | | |
|---------------|-----------------------------|--------|
| 42. 炸魷魚圈 | Fried Squid Rings | \$4.50 |
| 43. 煎豬扒腸仔 | Grilled Pork Chop & Sausage | \$4.50 |
| 44. 炸魚柳薯條 | Fish Stick & Fries | \$5.00 |
| 45. 炸鵪鶉鳥 | Fried Quail (2 pcs) | \$5.50 |
| 46. 火腿蛋三文治 | Ham & Egg Sandwich | \$4.80 |
| 47. 餐肉三文治 | Luncheon Pork Sandwich | \$4.50 |
| 48. 鮮牛肉三文治 | Beef Sandwich | \$5.50 |
| 49. 煙肉番茄生菜三文治 | B.L.T. Sandwich | \$5.50 |
| 50. 大蝦多士 A | Prawns Toast (3 pcs) | \$5.50 |
| 51. 公司三文治 A | V.I.P. Sandwich | \$6.00 |

湯通粉 / 米粉或即食麵(另加\$0.50) / 粗麵(另加\$1.00) Rice Noodles / Macaroni / Instant Noodles (In Soup)

| | | |
|-----------|-------------------------|--------|
| 50. 加蛋一隻 | Extra Egg (w/ Order) | \$0.80 |
| 51. 雞肉湯通粉 | Chicken Macaroni | \$4.00 |
| 52. 火腿湯通粉 | Ham Macaroni | \$4.00 |
| 53. 腸仔湯通粉 | Polish Sausage Macaroni | \$4.00 |
| 54. 雙蛋湯通粉 | Eggs Macaroni (2 Eggs) | \$4.00 |

| | | |
|------------|---|--------|
| 55. 牛肉湯通粉 | Beef Macaroni | \$5.00 |
| 56. 餐肉湯通粉 | Luncheon Pork Macaroni | \$4.50 |
| 57. 公司湯通粉 | V.I.P. Macaroni (w/ Egg, Hot Dog, & Ham) | \$4.50 |
| 58. 雪菜肉絲湯米 | Pickled Cabbage w/ Shredded Pork Rice Noodle Soup | \$4.50 |
| 59. 炸菜肉絲湯米 | Preserved Vegetable w/ Shredded Pork Rice Noodle Soup | \$4.50 |
| 60. 雲吞麵 | Wonton Noodle Soup | \$4.50 |
| 61. 牛腩湯麵 | Beef Stew Noodle Soup | \$5.25 |
| 62. 炸魚片湯烏東 | Fried Fish w/ Udon Noodle Soup | \$5.25 |
| 63. 豬扒湯麵 | Pork Chop Noodle Soup | \$5.25 |
| 64. 大蝦湯麵 | Prawn Noodle Soup | \$7.25 |
| 65. 海鮮湯麵 | Seafood Noodle Soup | \$8.25 |

飯或意粉 Rice/Spaghetti At least 25 mins for all baked items 焗飯需時25分鐘起

| | | |
|--------------|--|--------|
| 66. 火腿煎蛋飯 | Ham & Eggs (Tomato Sauce or Soy Sauce) | \$5.50 |
| 67. 餐肉煎蛋飯 | Luncheon Meat & Fried Egg w/ Rice | \$6.00 |
| 68. 免治牛肉飯 | Minced Beef Rice | \$6.50 |
| 69. 雞皇飯 | Chicken A La King Rice | \$6.50 |
| 70. 番茄牛肉飯 | Sauteed Tomato Beef w/ Rice | \$6.50 |
| 71. 燴牛利飯 | Braised Ox Tongue w/ Rice | \$6.50 |
| 72. 燴豬扒飯 | Sauteed Pork Chop (Tomato Sauce) | \$6.50 |
| 73. 焗豬扒飯/意粉 | Baked Pork Chop | \$7.25 |
| 74. 焗肉焗意粉 | Baked Minced Beef Spaghetti | \$6.50 |
| 75. 燴蝦球飯/意粉 | Sauteed Prawn w/ Rice | \$6.50 |
| 76. 焗海鮮飯/意粉 | Baked Seafood w/ Rice | \$7.25 |
| 77. 焗牛扒飯/意粉 | Baked Steak w/ Rice | \$7.50 |
| 78. 焗牛利飯/意粉 | Baked Ox Tongue Rice | \$7.25 |
| 79. 焗蝦球飯/意粉 | Baked Prawn Rice | \$7.25 |
| 80. 黑椒豬扒飯/意粉 | Baked Chop w/ Black Pepper Sauce | \$6.50 |
| 81. 黑椒雞球飯/意粉 | Chicken w/ Black Pepper Sauce | \$6.50 |



| | | |
|--------------|-----------------------------------|--------|
| 82. 黑椒牛肉飯/意粉 | Black Pepper Beef Rice | \$6.50 |
| 83. 吉列豬扒飯/意粉 | Pork Chop Outlet | \$6.50 |
| 84. 洋蔥豬扒飯/意粉 | Pork Chop w/ Onion | \$6.50 |
| 85. 沙丹豬扒 | Sultan Pork Chop | \$6.75 |
| 86. 蒜茸豬扒 | Pork Chop w/ Garlic Sauce | \$6.50 |
| 87. 焗雞扒飯 | Baked Chicken Steak Rice (1pc) | \$7.00 |
| 88. 焗肉醬飯 | Baked Minced Beef over Fried Rice | \$7.00 |
| 89. 焗石班飯 | Baked Fish Filet over Fried Rice | \$7.00 |



| | | |
|---------------|--|---------|
| 90. 黑椒燴牛扒飯 | Baked Black Pepper Beef Steak w/ Rice | \$7.00 |
| 91. 焗鰻魚飯 | Baked Eel w/ Rice | \$7.50 |
| 92. 鮮菠蘿船焗飯 | Baked Fried Rice in Half Cut Pineapple | \$7.50 |
| 93. 燴牛尾飯 | Stewed Ox-Tail Rice | \$7.75 |
| 94. 焗牛尾飯 | Baked Ox-Tail Rice | \$8.25 |
| 208. 焗三文魚飯/意粉 | Baked Salmon Rice/ Spaghetti | \$13.80 |

鐵板類(配飯, 意粉或餐包)

Sizzling Platter w/ Rice, Spaghetti or Butter Bun

套餐配餐羅宋湯及熱茶 (或咖啡)

| | | |
|--|---------------|---------|
| Set Dinners Include: Russian Borsch & Coffee (or Lip ton Tea) | A La Carte 單餐 | Set 套餐 |
| 95. 黑椒雞扒 | \$8.20 | \$11.20 |
| Black Pepper Chicken Steak (2 pcs) | | |
| 96. 什扒 | \$8.20 | \$11.20 |
| Mix Grill (Pork Chop, Minute Steak, Ham, Bacon & Polish Sausage) | | |
| 97. 串燒雞柳 | \$8.20 | \$11.20 |
| Chicken Skewer | | |
| 98. 黑椒牛扒 | \$11.95 | \$14.95 |
| N.Y. Steak Black Pepper Sauce | | |
| 99. 蒜茸牛扒 | \$11.95 | \$14.95 |
| N.Y. Steak Garlic Sauce | | |
| 100. 洋蔥牛扒 | \$11.95 | \$14.95 |
| N.Y. Steak Onion Sauce | | |
| 101. 蘑菇牛扒 | \$11.95 | \$14.95 |
| N.Y. Steak Mushroom Sauce | | |
| 102. 公司牛扒 | \$11.95 | \$14.95 |
| V.I.P. Style N.Y. Steak | | |
| 103. 黑椒牛柳 | \$15.95 | \$18.95 |
| Fillet Mignon Black Pepper Sauce | | |
| 104. 蒜茸牛柳 | \$15.95 | \$18.95 |
| Fillet Mignon Garlic Sauce | | |
| 105. 洋蔥牛柳 | \$15.95 | \$18.95 |
| Fillet Mignon Onion Sauce | | |
| 106. 公司牛柳 | \$15.95 | \$18.95 |
| V.I.P. Fillet Mignon (Onion, Green Onion & Garlic Mix) | | |
| 204. 鐵板羊扒 | \$15.95 | \$18.95 |
| Lamb in Sizzling Platter | | |



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Vip Coffee & Cake Shop

671 Broadway, San Francisco, CA 94133
Phone: 415-989-7118

Since its opening in 1985, VIP Coffee & Cake Shop has been spreading the knowledge of traditional Chinese culture to San Francisco residents and tourists. Quality is definitely of importance at VIP Coffee & Cake Shop in San Francisco. The 4,000 square foot restaurant seats up to 100 people and...

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SZECHUAN GARDEN

4804 San Juan Ave, Fair Oaks, CA 95628, Fair Oaks, CA 95628
Phone: 916-961-9381

For those living in Fair Oaks, California, Szechuan Garden is the ideal place to go for palatable food and friendly service. Opened its door in 2006, this enchanting establishment has been pleasing the local residents since its grand opening. It offers dine-in and take-out services to better serve its customers....

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CRAZY BUFFET

830 E. El Camino Real, Sunnyvale, CA 94087
Phone: 408-736-0388

Crazy Buffet is the place to go for people looking for a top-notch all-you-can-eat buffet in Sunnyvale, California. The restaurant is a large 7,000 square feet and can seat up to 250 diners. The ambiance is calm and romantic, perfect for a relaxing dinner. Soothing Western and traditional Chinese music...

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Fu Yuan Restaurant

7562 Pacific Ave., Stockton, CA 95207
Phone: 209-952-2888

The dining room is clean and inviting with tables prepared in advance for customer arrival. The carpet is clean. Condiments, linens, plates and silverware are clean and

undamaged. The women's restroom is clean, stocked and odorless. A Health Department Certificate is clearly visible by the register area. The outside of...

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Hong Kong Restaurant

430 N MAIN ST, MANTECA, CA 95336-3912
Phone: 209-823-6080

Since its opening in 1991, Hong Kong Restaurant has been spreading the knowledge of traditional Chinese culture to Manteca residents and tourists. The restaurant serves a combination of Cantonese, Hunan and Szechuan cuisine and provides a relaxing atmosphere for anyone walking through the doors. Owner, Mr. Chen chose the soothing...

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Los China Bistro

2059 1St St, Livermore, CA 94550-4405
Phone: 925-455-6878

As you stroll in Downtown Livermore, enjoying its beautiful streetscape, you will discover a dine-in restaurant named Lo's China Bistro on 2059 1st Street. Opening in 2004, Lo's China Bistro has become famous for its outstanding, friendly, and family-oriented dining atmosphere and the exquisite taste and flavor of its dishes. Lo's...

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Ming's Chinese Restaurant

2653 Pleasant Hill Rd, Pleasant Hill, CA 94523-2033
Phone: 925-934-9393

While the décor of Ming's Chinese restaurant is not what one would call luxurious, it eludes tasteful class and style. From every chair to every tile, owner Su personally chose each design element and only chose the best quality materials. The dining room is filled with wooden chairs and desks...

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Ching Yen

1207 Columbus St, Bakersfield, CA 93305-2009
Phone: 661-871-5292

Ching Yen has come a long way since it's opening in 1987. Now after 23 years it has become one of the most well-known restaurants in Bakersfield, California. At 8,000 square feet and with a 300-person capacity, the successful establishment promises an enjoyable and memorable time for business conferences, wedding...

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China Great Buffet

11860 Valley Blvd, El Monte, CA 91732-3040
Phone: 626-575-8828

China Great Buffet serving Chinese, Japanese, Thai cuisine was recognized as 2012 Top100 Chinese Restaurants. It has around 190 seats area that is divided into three main dining areas with 50 to 80 seats each. About 15 of the tables are booths, that would be comfortable for no more than...

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Kingdom Of Dumpling

1713 Taraval St, San Francisco, CA 94116-2308
Phone: 415-566-6143

Kingdom of Dumpling is a hidden gem located at 1713 Taraval St. San Francisco. Though it's a small establishment with basic décor, customers are willing to wait for

20-30 minutes to be seated. The name of this enchanting eatery implies that it mainly serves various kinds of dumplings. Dumpling (Jiaozi...

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1

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Moutai May Flower Seafood Restaurant

Partners: ChineseMenu | Asian Restaurant News | National Restaurant Association | Healthy Dining Finder

Organizer: Chinese Restaurant Foundation | Chinesemenu.com | Chinese Restaurant News



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Vip Coffee & Cake Shop


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671 Broadway, San Francisco, CA, 94133 

Phone: **415-989-7118** Fax: 415-361-2169 Susan

Site: [415-981-1198 传真](#)

Type: **Full service**

Cuisine: **American-Chinese , Chinese Food (Cantonese, Szechuan, Hunan, Mandarin, Special Noodle)**



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Since its opening in 1985, VIP Coffee & Cake Shop has been spreading the knowledge of traditional Chinese culture to San Francisco residents and tourists. Quality is definitely of importance at VIP Coffee & Cake Shop in San Francisco. The 4,000 square foot restaurant seats up to 100 people and specializes in dine-in and take-out service. Because VIP Coffee & Cake Shop serves both dine-in and take-out customers, it attracts both business people with just a small amount of time on their hands and people looking for a casual, leisurely dinner. According to owner Mr. Henry Chen, take-out orders are filled in less than ten minutes to save customers as much time as possible; and the service is always efficient and friendly for the customers looking to dine in. Either way, no matter where you eat it, the food at VIP Coffee & Cake Shop is delicious. The two most popular dishes on the menu are the Bake Chop Rice and Fish Rice. But no matter what customers order, they can be sure they are being served food that is always fresh and healthy. "We update our dishes daily, and customers can recognize how fresh our food is," says Chen. With more than a decade's worth of managerial experience, Chen knows that to manage a restaurant well, customers need to be treated perfectly and the staff should always be respected.

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VIP Coffee & Cake Shop

671 Broadway
San Francisco, CA 94133
North Beach/ Chinatown
415-989-7118
www.vipbakery.com

Bakery, Restaurants



Restaurant Details

Peer over the frosting flowers in the window of this bakery-cafe to the tables and you'll see giant pork chops served on platters the size of hubcaps and bowls of macaroni seeded with cubes of Spam. Yep, it's a Hong Kong-style tea shop, where baked rice and spaghetti dishes share space with curry chicken. The savory food's aimed at nostalgic Hong Kongers, but the desserts -- cakes covered in whipped cream and fruits, puff-pastry turnovers egg custard tarts -- are some of Chinatown's best. The most astonishing of them are the cheesecakes, which look like Twinkies but melt in the mouth with a haunting cream-cheese flavor.

Features: Delivery, Kid Friendly, Takeout, Breakfast, Dinner, Lunch, Snack Food, No Alcohol, Street Parking, Reservations Not Accepted

Price: \$, \$\$

Payment Type: All Major Credit Cards, cash

Parking: Street

Reservations: Not Accepted

Attire: Casual

REVIEWS/COMMENTS

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Roll over stars and click to rate.

cityseeker

V.I.P Coffee & Cakes Shop



by [Calgary Reviews](#)

Taste Diaries From Honk Kong

Known for its delectable and authentic dishes which are reminiscent of food in Honk Kong, V.I.P Coffee & Cakes Shop is a haunt for hungry shoppers and locals throughout its working hours. The place is quite small and is furnished with simple booths and tables that make comfortable seating spaces. The service is friendly and the waiters can be relied upon for suggestions if you are in a dilemma about orders. The most popular dishes at V.I.P Coffee & Cakes Shop are the minced meat with rice, baked seafood on rice, scrambled egg with rice, baked pork chop with rice and the chicken wings. The place also serves an array of baked goods, of these the pineapple buns, egg tarts and pastries are moreish. Their portions are huge and the prices make the meal appear like a steal, hence every visit to V.I.P Coffee & Cakes Shop is a win-win.

671 Broadway Street
San Francisco, CA
+1 415 989 7118

**Legacy Business Registry
November 16, 2016 Hearing**

2016-014209LBR; 2016-013529LBR; 2016-013530LBR; 2016-013557LBR;
2016-014320LBR; 2016-013558LBR; 2016-013561LBR; 2016-013587LBR;
2016-013588LBR; 2016-014214LBR; 2016-013591LBR; 2016-013782LBR;
2016-013785LBR; 2016-013788LBR; 2016-013922LBR

Filing Date: October 17, 2016
Case No.: 2016-013788LBR
Business Name: VIP Coffee and Cake Shop
Business Address: 671 Broadway
Zoning: CCB (Chinatown-Community Business)
65-N Height and Bulk District
Block/Lot: 0161/032
Applicant: Henry Chen
671 Broadway
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin, District 3
Staff Contact: Desiree Smith - (415) 575-9093
desiree.smith@sfgov.org
Reviewed By: Tim Frye – (415) 575-6822
tim.frye@sfgov.org

BUSINESS DESCRIPTION

VIP Coffee and Cake Shop was established in 1985 by Henry Chen, a pastry chef from Hong Kong, and his wife, Colleen. It was one of the first Hong Kong-style cafés in the country, offering traditional Cantonese cuisine with British influences such as cheese and tomato sauced dishes, pork chops marinated with soy sauce, and milk tea and iced lemon ice. It is located on Broadway between Stockton and Grant Avenue in the area where Chinatown meets North Beach, where the family business has continuously operated for 31 years. Housed within a small two-story residential or commercial building, the exterior and interior appearance of VIP Coffee and Cake Shop remains virtually the same since its opening in 1985. Chen was inspired to open the combination neighborhood bakery, café, and sit-down restaurant in the mid-1980s when a significant number of immigrants from Hong Kong settled in San Francisco following China's annexation of the territory from the United Kingdom. VIP Coffee and Cake Shop offered familiar flavors to its patrons and to this day, it continues to cater to a largely immigrant and low-income community, including senior citizens and longtime residents. Chen is committed to keeping prices affordable for his customers, often employs new immigrants, and keeps the café open late to serve workers getting off work. He trains each of his pastry chefs himself, teaching them the traditional Chinese art of culinary pastry baking, and insists that the restaurant's Hong Kong-style dishes be served as they are in Hong Kong, in thick and heavy serving ware. The business is an important community institution, catering large neighborhood events such as family association gatherings, election night parties, and Sing Tao Daily's anniversary parties, and contributes to the neighborhood's identity as a gateway for Chinese immigrants.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

1985

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes, VIP Coffee and Cake Shop qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. VIP Coffee and Cake Shop has operated for 31 years.
- ii. VIP Coffee and Cake Shop has contributed to the Chinatown and North Beach community's history and identity by offering a taste of home to Hong Kong immigrants and contributing to Chinatown's identity as an immigrant gateway.
- iii. VIP Coffee and Cake Shop Heritage is committed to maintaining the physical features or traditions that define its culinary arts associated with Hong Kong-style cafés, which can be described as traditional Cantonese cuisine with British influences such as cheese and tomato sauced dishes, pork chops marinated with soy sauce, milk tea and iced lemon ice, and of course, the bakery's signature Chinese pastries.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

The organization is associated with the culinary arts of Hong Kong, particularly of dishes characteristic of Hong Kong cafes, such as baked cheesy rice, hot milk teas, and pastries.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. The 1907 property has been previously evaluated by the Planning Department for potential historical significance. The property is considered a "Category A Property." Further evaluation is needed to determine if the business or building is associated with significance events or persons.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. VIP Coffee and Cake Shop has been featured on the front page of Chinese Food Magazine's "Best in the US" issue and SF Weekly's column of "Very Important Pastries."

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 671 Broadway

Legacy Business Registry
November 16, 2016 Hearing

2016-014209LBR; 2016-013529LBR; 2016-013530LBR; 2016-013557LBR;
2016-014320LBR; 2016-013558LBR; 2016-013561LBR; 2016-013587LBR;
2016-013588LBR; 2016-014214LBR; 2016-013591LBR; 2016-013782LBR;
2016-013785LBR; 2016-013788LBR; 2016-013922LBR

Recommended by Applicant

- Commitment to serving a familiar flavor that is affordable and characteristic of its Hong Kong character
- Traditional Hong Kong café layout, including customary booth seating, opened round tables for large parties, and large party seating
- Hong Kong fare, including baked cheesy rice, hot milk teas, and pastries
- Traditional Hong Kong style café serving ware (thick white clay serving ware)
- Function as a social hub
- Freshly baked in-house pastries

Additional Recommended by Staff

- Location in Chinatown



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution

HEARING DATE NOVEMBER 16, 2016

Case No.: 2016-013788LBR
Business Name: VIP Coffee and Cake Shop
Business Address: 671 Broadway
Zoning: CCB (Chinatown-Community Business)
65-N Height and Bulk District
Block/Lot: 0161/032
Applicant: Henry Chen
671 Broadway
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin, District 3
Staff Contact: Desiree Smith - (415) 575-9093
desiree.smith@sfgov.org
Reviewed By: Tim Frye - (415) 575-6822
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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR VIP COFFEE AND CAKE SHOP, CURRENTLY LOCATED AT 671 BROADWAY (BLOCK/LOT 0161/032).

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the Chinatown and North Beach neighborhood's history and identity; and

WHEREAS, the subject business is committed to maintaining the physical features and traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on November 16, 2016, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that VIP Coffee and Cake Shop qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for VIP Coffee and Cake Shop.

Location (if applicable)

- 671 Broadway

Physical Features or Traditions that Define the Business

- *Commitment to serving a familiar flavor that is affordable and characteristic of its Hong Kong character*
- *Traditional Hong Kong café layout, including customary booth seating, opened round tables for large parties, and large party seating*
- *Hong Kong fare, including baked cheesy rice, hot milk teas, and pastries*
- *Traditional Hong Kong style café serving ware (thick white clay serving ware)*
- *Function as a social hub*
- *Freshly baked in-house pastries*
- *Location in Chinatown*

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2016-013788LBR to the Office of Small Business.

I hereby certify that the foregoing Resolution was ADOPTED by the Historic Preservation Commission on November 16, 2016.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED: