

CITY COUNCIL REPORT



Meeting Date: *January 13th, 2025*
General Plan Element: *Land Use*
General Plan Goal: *Support a diversity of businesses.*

ACTION

Liquor License Request for 92-LL-2025 Din Tai Fung (368392). To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a New Application Series 12 (Restaurant) State liquor license for a new location and new owner.

OWNER

Din Tai Fung (Manhattan LLC)

APPLICANT CONTACT

Navayogasingam Thuraisingam

LOCATION

7014 E Camelback Rd, #0608

REQUEST

The applicant is seeking a favorable recommendation on a Series 12 (Restaurant) liquor license for a new location and new owner.

This liquor license allows the licensee to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

The applicant has indicated that this establishment will serve liquor between the hours of 10:30 am and 10 pm Tuesday through Thursday, 10:30 am to 10:30 pm on Friday, 10 am to 10:30 pm on Saturday, 10 am to 10 pm on Sunday and 10:30 am to 10 pm on Monday; however, due to state liquor license processing requirements, they are not required to notify the city or the state if they change their hours of operation.

IMPACT ANALYSIS

Reliability and Location

A.R.S. Section 4.-203.A and R19-1-702 Granting a License for a New Owner and Location

The capability, qualifications and reliability of the applicant has been shown, and the public convenience and best interest of the community will be substantially served by the issuance.

Restaurant

A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations

This owner intends to operate this location as a restaurant. This establishment is 15,305 sq. ft. in size. The bar service area is 160 sq. ft. or 1% of gross floor area, and the kitchen area is 5,429 sq. ft. or 36% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

Zoning

This site is zoned Downtown/Downtown Regional Use-2, Planned Block Development Overlay District (D/DRU-2 PBD). The D/DRU-2 PBD district allows restaurants as a permitted use. The applicant has been notified of the city's expectation that the business will operate as a restaurant.

Parking and Traffic

The surrounding street network provides sufficient access.

Public Safety

Police Department: No Opposition.

Major life safety issues: None noted.

Public Notice and Proximity

A.R.S. Section 4-201. B. Petitions from Persons in Close Proximity

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

The City Council has the option of recommending approval, disapproval or no recommendation to the Arizona Department of Liquor Licenses and Control.

Staff Recommendation

Staff advises that the license request meets the criteria imposed for determining that the community's best interest is substantially served by the issuance of the liquor license and advises that the license request meets the criteria imposed for determining the capability, qualifications, and reliability of the applicant.

Next Steps

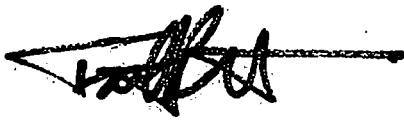
The City Council's recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

RESPONSIBLE DEPARTMENT(S)

Caitlin Clark, Planning Technician, cclark@scottsdaleaz.gov
Planning and Development Services

Matt Evans, Commander, mevans@scottsdaleaz.gov
Special Operations Division

APPROVED BY

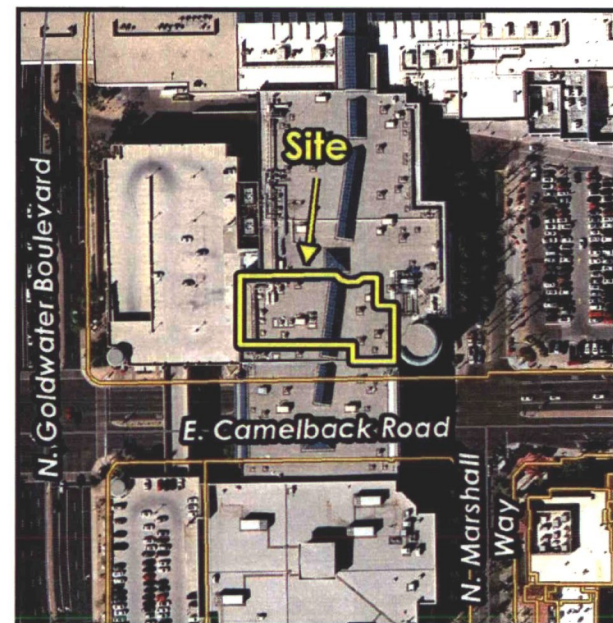
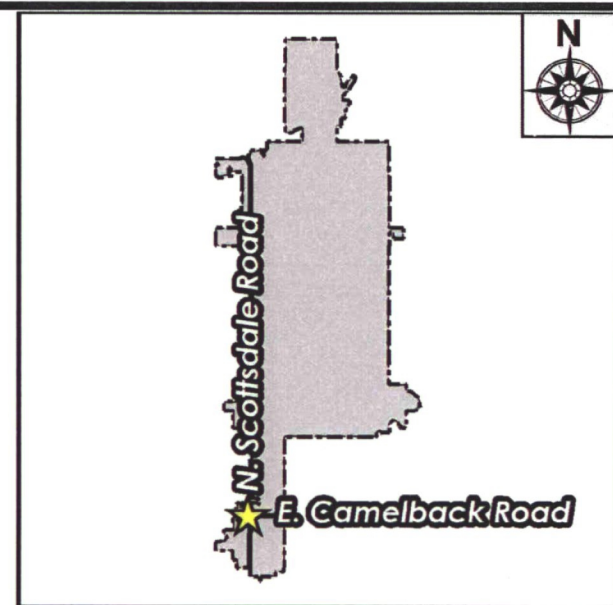
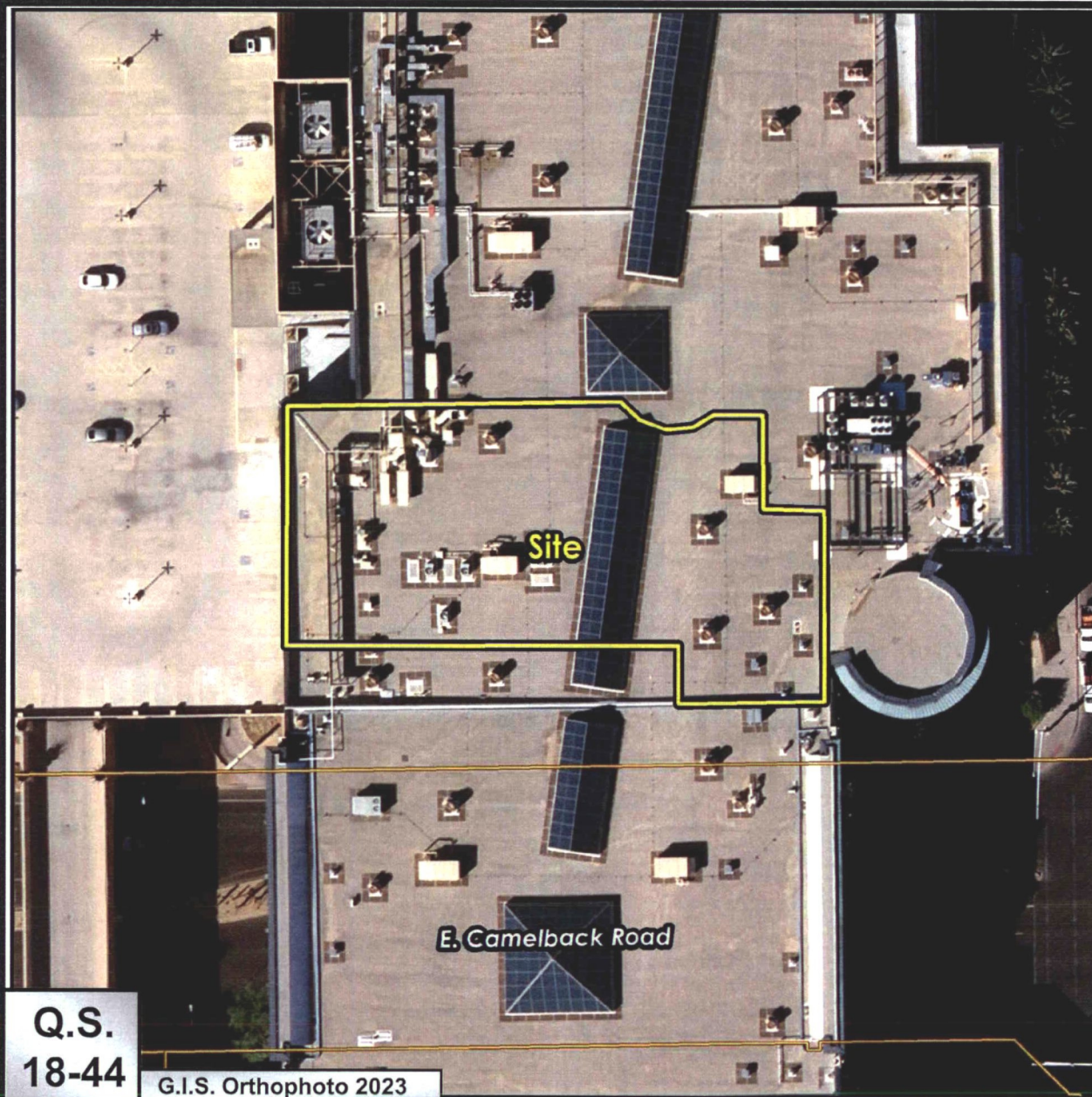


Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov

12/22/2025
Date

ATTACHMENTS

1. Map
2. City of Scottsdale Applicant Questionnaire
3. State Application (Front Page, including menu)
4. Floor Plan



92-LL-2025

Din Tai Fung (368392)

Liquor License Questionnaire**(New Location)****Restaurants & Bars (Series 3, 6, 7, 11, 12, 13)**

Please complete all questions and return within 3 business days.

Name of Business: **DIN TAI FUNG (MANHATTAN), LLC**Business Address: **7014 E. Camelback Rd., Space #0608, Scottsdale, AZ 85251**Total Gross Square Footage of Establishment (Minus the Patio): **15,305**Is this business under construction or being remodeled? Yes ☒ No ☐Does this business have an existing patio? Yes ☐ No ☒ Dimensions of patio: Does this business have a proposed patio? Yes ☐ No ☒ Dimensions of patio: Was liquor sold at this location prior to this application? Yes ☐ No ☒If yes, what type of license? Is this business currently open? Yes ☐ No ☒If yes, is this business operating with an interim license? Yes ☐ No ☐If no, what is the proposed opening date? **December****For Restaurants, Bars and Restaurants/Bars:**Will the bar service area be less than 15% of the gross floor area? Yes ☒ No* ☐Gross square footage of the bar service area? **Bar dining 60 sqft., Bar area standing 50 sqft., Employee bar 50 sqft.**
(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks. **NOT** kitchen/backroom storage)Will the kitchen be less than 15% of the gross floor area? Yes* ☐ No ☒Gross square footage of kitchen: **5429**Will the kitchen close before 9:00 p.m.? Yes* ☐ No ☒Will less than 40% of gross revenues be derived from the sale of prepared food? Yes* ☐ No ☒During what hours will the establishment offer liquor sales? **For admittance:**Will age verification be required/requested at any time during business operations? Yes* ☐ No ☒**For admittance:**Is a cover charge required at any time during business operations? Yes* ☐ No ☒***May require a Conditional Use Permit**

Please check one of the following that best describes the primary business operation:

- | | | | | |
|--|---|---|---|--|
| ☐ Packaged Retail | ☒ Restaurant | ☐ Bar | ☐ Personal Service | ☐ Education Service |
| ☐ Manufacturing | ☐ Hotel/Tourist Accomodation | ☐ Residential Facility | ☐ Sports/Theater | |

Planning and Development Services7447 E. Indian School Road, Suite #105, Scottsdale, AZ 85251 • www.ScottsdaleAZ.gov

Liquor License Questionnaire

(New Location)

Restaurants & Bars (Series 3, 6, 7, 11, 12, 13)



Please complete all questions and return within 3 business days.

Will this business feature any of the following:

Patrons Dancing?	Yes* ☐ No ☒	Karaoke?	Yes* ☐ No ☒
Live Bands?	Yes* ☐ No ☒	DJ?	Yes* ☐ No ☒
Amplified Music?	Yes* ☐ No ☒	Games?	Yes* ☐ No ☒
Adult Entertainment?	Yes* ☐ No ☒	Four or more pool tables?	Yes* ☐ No ☒
After Hours?	Yes* ☐ No ☒		

*May require a Conditional Use Permit

Definition of [Live Entertainment](#)

Applicant Narrative:

ARS 4-201-G: Except for a person to person transfer of a transferable license for use at the same location and as otherwise provided in section 4-203, subsection A, in all proceedings before the governing body of a city or town, the board of supervisors of a county or the board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of a license.

1. I have the capability, qualifications and reliability to hold a liquor license because:

I have the capability, qualifications, and reliability to hold a liquor license because I bring proven experience in operating a respected, customer-focused dining establishment. At Din Tai Fung, we uphold world-class standards in service, hospitality, and compliance, and I am committed to extending those same values to the responsible sale and service of alcoholic beverages. I understand the importance of strict adherence to all state and local alcohol regulations, proper staff training, and the prioritization of guest safety. With a track record of integrity, professionalism, and dedication to creating a safe and welcoming dining environment, I am fully qualified to responsibly manage and uphold the standards expected of a liquor license holder at Din Tai Fung.

2. The best interest of the community will be substantially served by the issuance of the liquor license because:

Din Tai Fung is a world-renowned restaurant that provides a high-quality, family-friendly dining experience, built on decades of culinary excellence and hospitality. The issuance of a full liquor license will allow the restaurant to responsibly offer a complete selection of cocktails, spirits, wine, and beer that thoughtfully complement its menu, creating a well-rounded experience for both local residents and visitors. The full liquor license will elevate the dining experience by allowing guests to pair handcrafted cocktails and premium beverages with Din Tai Fung's signature cuisine. Serve communal convenience by reducing the need for residents and visitors to travel outside the area for comparable full-service dining experiences. Promote economic vitality by increasing foot traffic, supporting local tourism, creating employment opportunities, and generating additional tax revenue for the city. Ensure responsible service of alcohol in a safe, controlled, and professionally managed environment, consistent with Din Tai Fung's strong reputation for operational integrity. Enrich the cultural and social fabric of the community by offering a gathering space where people can enjoy exceptional food, beverages, and hospitality in one setting. Din Tai Fung has consistently demonstrated reliability, professionalism, and community stewardship in every market it operates. A full liquor license will enable the restaurant to further serve the community's interests while maintaining the highest standards of responsibility and hospitality.

3. Please describe your business:

Din Tai Fung is an internationally renowned restaurant group best known for its authentic Taiwanese and Chinese cuisine, particularly its world-famous xiao long bao (soup dumplings). The business originated in Taiwan in 1972 and has since grown into a global brand with locations across Asia, North America, the Middle East, and Australia. Din Tai Fung is celebrated for its consistency, high-quality ingredients, and refined dining experience. Key Aspects of Din Tai Fung's Business: Cuisine Focus: Specializes in handcrafted dumplings, noodles, steamed buns, and traditional Taiwanese dishes, all prepared with precision and freshness. Signature Dish: The xiao long bao (soup dumpling), meticulously made with a delicate wrapper, seasoned filling, and flavorful broth. Service Style: Full-service dining with an emphasis on hospitality, efficiency, and cleanliness. Ambiance: Upscale yet approachable atmosphere designed for both family gatherings and business dining. Reputation: Known worldwide for culinary craftsmanship, consistency, and a commitment to providing a high-quality dining experience. Global Presence: Operates in major cities such as Los Angeles, New York, Sydney, Hong Kong, Tokyo, Singapore, and London.

The City's forwarding of a recommendation to the AZ Department of Liquor Licenses and Control does not waive and is not a substitute for the Licensee's obligation to comply with all state, local and federal laws, policies and regulations applicable to the license. The Recommendation is not a permit or regulatory approval to hold any events or construct or demolish any improvements. Zoning processes, building permit processes, and similar regulatory requirements may apply to Licensee's contemplated improvements and are completely separate from the Recommendation. Licensee shall be responsible to, separate and apart from this Recommendation, directly obtain all necessary permits and approvals from any and all governmental or other entities including the City's having standing or jurisdiction over the subject areas. For more information regarding zoning processes, building permit processes, and similar regulatory requirements and approvals please call 480-312-2611.

Frank Yang
Print Name

Agent/Applicant Signature

10/06/2025
Date

Planning and Development Services

7447 E. Indian School Road, Suite #105, Scottsdale, AZ 85251 • www.ScottsdaleAZ.gov

State of Arizona
Department of Liquor Licenses and Control

Created 12/04/2025 @ 03:46:59 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	DIN TAI FUNG		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	7014 E CAMELBACK ROAD #0608 SCOTTSDALE, AZ 85251 USA		
Mailing Address:	408 LANDMARK DRIVE WILMINGTON, NC 28412 USA		
Phone:	(480)329-0149		
Alt. Phone:			
Email:	NAVASINGAM@MSN.COM		

AGENT

Name:	NAVAYOGASINGAM THURASINGAM
Gender:	Male
Correspondence Address:	408 LANDMARK DRIVE WILMINGTON, NC 28412 USA
Phone:	(480)329-0149
Alt. Phone:	
Email:	NAVASINGAM@MSN.COM

OWNER

Name:	DIN TAI FUNG (MANHATTAN LLC)		
Contact Name:	NAVAYOGASINGAM THURASINGAM		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:	23873470	State of Incorporation:	CA
Incorporation Date:	07/12/2021		
Correspondence Address:	408 LANDMARK DRIVE WILMINGTON, NC 28412 USA		
Phone:	(480)329-0149		
Alt. Phone:	(480)696-3079		
Email:	NAVASINGAM@MSN.COM		

Officers / Stockholders

60th Day
2-2-2026

APPETIZERS

CUCUMBER SALAD 8.5 | SEAWEED & BEANCURD SALAD 8.5 | SOY NOODLE SALAD 8.5
 WOOD EAR MUSHROOMS IN A VINEGAR DRESSING 8.5 | SWEET & SOUR PORK BABY BACK RIBS 15
 HOT & SOUR SOUP with soft tofu, cage-free eggs, Kurobuta pork, bamboo shoots and wood ear mushrooms 13.5
 STEAMED SOUP clear broth served in an individual ramekin
 Bone-in Chicken 11.5 | Bone-in Beef Short Ribs 12.5

XIAO LONG BAO [sheǎu-lóng-bǎo]

Our soup dumplings are handcrafted, each with our signature 18 folds.
 Enjoy with care as the broth and filling may be very hot.

KUROBUTA PORK XIAO LONG BAO (10 PCS) 16.5
 CRAB & KUROBUTA PORK XIAO LONG BAO (10 PCS) 19.5
 CHICKEN XIAO LONG BAO (10 PCS) 16

STEAMED DUMPLINGS & BUNS

STEAMED DUMPLINGS (10 PCS) *crescent-shaped dumplings*
 Chicken 16 | Vegan 16 | Cod 17 | Shrimp & Kurobuta Pork 17 | Kimchi & Kurobuta Pork 17
 SHAO MAI (6 PCS) *open flower-shaped dumplings*
 Shrimp & Kurobuta Pork 13.5 | Sticky Rice with Kurobuta Pork & Mushroom 13
 STEAMED BUNS (2 PCS) 8.5
 Kurobuta Pork | Chicken & Mushroom | Vegan
 Add a large side of ginger +2.5

WONTONS

SPICY WONTONS (8 PCS) *served in our signature sauce* 15
 Shrimp & Kurobuta Pork | Chicken | Vegetable & Kurobuta Pork | Vegan
 WONTON SOUP (8 PCS) *served in a light broth* 15
 Shrimp & Kurobuta Pork | Chicken | Vegetable & Kurobuta Pork | Vegan

GREENS

STRING BEANS with garlic 15 | BROCCOLI with garlic 14 | BOK CHOY with scallion-infused oil 14
 SPINACH with garlic 14 | TAIWANESE CABBAGE with garlic 14 | KALE with garlic 14

SPECIALTIES

POT STICKERS (5 PCS) *shrimp and Kurobuta pork, pan-fried and served with a dipping sauce* 12.5
 TRUFFLE & KUROBUTA PORK XIAO LONG BAO (6 PCS) *with Italian black truffles* 30
 BLACK PEPPER BEEF TENDERLOIN* *wok-fired with our black pepper sauce, mushrooms, bell peppers and onions* 29
 *Consuming raw or undercooked meats may increase your risk of foodborne illness.

NOODLES

Substitute vegan noodles for any dish

NOODLES WITH SESAME SAUCE *with crushed peanuts and chili oil* 11.5
 NOODLES WITH SPICY SAUCE *served in our signature sauce* 11.5
 NOODLES WITH MINCED KUROBUTA PORK *with diced tomatoes, beancurd and edamame* 13.5
 NOODLES WITH DICED BEEF & SZECHUAN PEPPERS *with diced tomatoes, beancurd, edamame and cilantro* 13.5

NOODLE SOUPS

BRAISED BEEF NOODLE SOUP *with bok choy in a mildly spicy Taiwanese beef broth* 18.5
 SLICED CHICKEN NOODLE SOUP (BONELESS) *chicken breast slices with vegetables in a light broth* 14.5
 FRIED PORK CHOP NOODLE SOUP *in a light broth* 17
 TOFU PUFF & GLASS NOODLE SOUP *with tofu-wrapped Kurobuta pork in a light broth* 14

FROM THE WOK

FRIED RICE *California-grown rice and cage-free eggs*
 Chicken 16 | Shrimp 17 | Shredded Kurobuta Pork 16 | Fried Pork Chop 18.5 | Vegetable & Mushroom 16
 WOK FRIED NOODLES *with napa cabbage and spinach*
 Chicken 16.5 | Shrimp 17.5 | Shredded Kurobuta Pork 16.5 | Vegetable 16
 SHANGHAI RICE CAKES *with napa cabbage and spinach*
 Chicken 16.5 | Shrimp 17.5 | Shredded Kurobuta Pork 16.5 | Vegan 16



A LA CARTE

FRIED PORK CHOP 9 | KUROBUTA PORK STICKY RICE WRAP (1 PC) 9

DESSERTS

NEW SHAVED SNOW WITH FRESH MANGO *Dine-in only	10
CHOCOLATE & MOCHI XIAO LONG BAO (6 PCS)	12
XIAO LONG BAO (10 PCS) Red Bean & Mochi Sweet Taro Sesame & Mochi	11
STEAMED CHOCOLATE BUNS (2 PCS)	9
STEAMED BUNS (2 PCS) Red Bean Sweet Taro Sesame	8
RED BEAN STICKY RICE WRAP (1 PC)	8.5
Add a side of sea salt cream to any dessert +1.5	

BEVERAGES

MILK TEA 6 | GREEN MILK TEA 6

HONEY MILK TEA 6

NEW MATCHA JASMINE LATTE 8

ICED TEA Black Tea 5.5 | Green Tea 5.5 | Add a flavor +1

Honey | Passion Fruit | Peach | Mango | Lychee

SEA SALT CREAM ICED TEA Black Tea 7 | Green Tea 7

FRESH ORANGE GREEN ICED TEA 7

FRESH LEMON ICED TEA Black Tea 6.5 | Green Tea 6.5

HONEY LEMONADE 7

Add boba to any iced beverage +1.5

HOT TEA Taiwanese Oolong 5 | Taiwanese Jasmine 5

FRESH SQUEEZED ORANGE JUICE 8.5

FOUNTAIN DRINKS

Coke 4 | Diet Coke 4 | Coke Zero 4 | Sprite 4

Dr. Pepper 4 | Ginger Ale 4

BOTTLED STILL WATER (750ml) 5

BOTTLED SPARKLING WATER (750ml) 5

SIGNATURE COCKTAILS



PEAR LYCHEE MARTINI Grey Goose La Poire vodka, St-Germain, lemon juice, lychee 15



YUZU MARGARITA Patron Silver tequila, yuzu juice, Grand Marnier 15



CUCUMBER GIMLET Roku gin, St-Germain, lime juice, cucumber, mint 16

DTF OLD FASHIONED Kavalan Taiwanese single malt whisky, Oolong tea syrup, orange bitters 17

LYCHEE MOJITO Bacardi Light rum, lychee liqueur, lime juice, mint 16

DRAFT BEER

SAPPORO LAGER 7.5

MODELO LAGER 7.5

BLUE MOON WHEAT ALE 8

SCULPIN IPA 9

BOTTLED BEER

TSINGTAO LAGER 6.5

TAIWAN GOLD MEDAL LAGER 11.5

WHITE WINE

BARONE FINI, PINOT GRIGIO 11 | 40

Valdadige D.O.C., Italy

ERATH, ROSÉ 48

Dundee Hills, OR

CHATEAU STE MICHELLE, SAUVIGNON BLANC 44

Columbia Valley, WA

13 CELSIUS, SAUVIGNON BLANC 12 | 44

Marlborough, New Zealand

WENTE, CHARDONNAY 13 | 48

Monterey, CA

SAKE

KIKUSUI, JUNMAI GINJO (Glass / 300ml / 720ml) 12 | 23 | 48

SHO CHIKU BAI CRÈME, NIGORI (300ml) 19

GRAVITY, JUNMAI DAIGINJO (500ml) 29

KUBOTA MANJU, JUNMAI DAIGINJO (300ml) 46

BUBBLES

RUFFINO, PROSECCO 11 | 40

Italy

VEUVE CLICQUOT, CHAMPAGNE 109

Reims, France

RED WINE

BV COASTAL ESTATES, PINOT NOIR 11 | 40

California

CHATEAU STE MICHELLE, MERLOT 13 | 44

Columbia Valley, WA

ROBERT HALL, CABERNET SAUVIGNON 13 | 44

Paso Robles, CA

UNSHACKLED, CABERNET SAUVIGNON 55

California

\$15 corkage fee per bottle

We kindly note that a voluntary 18% gratuity charge will be added to all parties of 7 or more.

