Main

Appetizers 胃常開

Alaskan King Crab Salad* 帝皇蟹沙拉 36.88
Mango, Avocado, Miso-Yuzu Dressing

Crispy Wagyu Beef Roll 脆鋼和牛卷 28.88
American Wagyu, Scallions, Black pepper, Sweet chili sauce

Pan-Seared Pot Stickers 香煎鍋貼 20.88
Minced Pork, Cabbage, Pickled Ginger, Garlic-Ginger Soy

Honey-Glazed BBQ Spare Ribs 蜜燒排骨 22.88
Green Papaya Salad

Wing Lei Sampler 永利拼盤 52.88
King Crab Salad, (2) BBQ Spare Ribs, (2) Shrimp Toast

Marinated Jellyfish 涼拌海蜇頭 28.88
Cucumber, Soy Vinaigrette

Field Greens With Peking Duck* 北京鴨沙拉 20.88
Slivered Almonds, Mandarin Oranges Peanut-Truffle Vinaigrette

Garlic Shrimp Spring Rolls* 蝦春捲 22.88
Hoisin Sauce, Dijon Mustard Crème Fraiche, Hawthorn Berry Sauce

Crispy Shrimp Toast 蝦吐司 22.88
Pickled Cabbage Salad, Dried Plums, Plum Sauce

Garden Dim Sum 素菜餃 22.88
Red beet, Corn, Spinach, Pea tendrils

Sliced Beef Shank With Pork Ear 香辣夫妻 30.88
Star Anise Jus

Chilled Abalone 冰鎮小鮑鮑魚 98.88
Seasoned Soy Sauce

Soup 暖在心

Cantonese Wonton Soup 广式混純湯 16.88
Pork Wontons, Baby Bok Choy, Sweet Peas

Seafood Hot & Sour Soup 酸辣湯 18.88
Mushrooms, Wood Ear, Bamboo, Maine Lobster, Bay Scallops, Shrimp, Snow Crab

Live Seafood 海中游

Alaskan Geoduck Clam* 亞拉斯加象拔蚌 MP

Washington Dungeness Crab 華盛頓肉蟹 MP

Pacific Red Cod 大紅袍 MP

Alaskan King Crab 帝皇蟹 MP

Maine Lobster* 緬因州龍蝦 MP

Australian Coral Cod 澳洲東星班 MP

Cambodian Goby 金邊筍殼魚 MP

Seafood 海裡泳

Fried Prawns With Candied Walnuts* 核桃蝦球 46.88
Romaine Lettuce, Creamy Kalamansi Honey Sauce

Wok Fried Scallop* 黑松露炒鮮帶子 52.88
Black truffle, Chinese sausage, Sugar peas, Mushrooms

Three Cup Sea Bass* 三杯雪魚 52.88
Garlic, Scallions, Basil, Sweet Ginger Soy Reduction

Peppercorn Chili Prawn 辣子蝦球 46.88
Fresh peppercorn, Chili Pepper, Green, Red, Yellow Bell Pepper, Garlic

Grilled Soy Marinated Seabass 蜜汁焗雪魚 52.88
Sugar peas, Lotus root, Cauliflower

Wok-Tossed Sea Cucumber* 京葱燒海參 98.88
Ginger, Scallions

Meat 地上走

Japanese Wagyu Beef* 日本鹿兒島和牛 320.88
Tossed with Heirloom Sweet Peppers, from Kagoshima Japan

Sichuan Beef Short Ribs 川味醬燒肋小排 56.88
Red Chili, Green Onion, Chili Paste Soy Reduction Sauce

Crispy Pork With Sweet & Sour Sauce* 咕嚕肉 38.88
Pineapple, Heirloom Bell, Peppers, Pearl, Onions

American Wagyu Beef* 姜葱美国和牛 98.88
Ginger, Scallion, Mongolian Sauce

Garlic Beef Tenderloin* 蒜片黑椒牛柳 † 62.88
Heirloom Bell, Peppers, Sugar Peas, Seasonal, Mushrooms, Black Pepper Sauce (490 calories)

Braised Pork Belly 紅燒東坡肉 38.88
Star Anise, Soy Reduction

Poultry 天上飛

Imperial Peking Duck* 北京鴨 128.88
Carved Tableside, Choice of: Steamed Buns or Mandarin Crêpes Cucumber, Scallions, Hoisin Sauce

Lemon Chicken* 香酥檸雞 38.88
Frisee, Honey Lemon Sauce

Free Range Chicken With Chili-Garlic Sauce 宮保雞片 38.88
Roasted Peanuts, Heirloom Bell, Peppers, Scallions, Jicama

General Tao's Chicken 左宗雞 38.88
Balsamic Chili Sauce, Baby Bok Choy

Noodles/Rice 飯/麵

Yang Chow Fried Rice* 揚洲炒飯 28.88
Shrimp, BBQ Pork, Egg, Scallions

Braised Seafood Curry Rice 葡汁焗海鮮飯 48.88
Scallop, Shrimp*, Stripe bass, Crab meat, Lobster, Onion

Steamed Jasmine Or Brown Rice 絲苗白飯 或 高纖糙米 6.88

Cantonese Chow Mein* 廣東炒麵 26.88
Onions, Cabbage, Scallions

Vegetable Fried Rice 素菜炒飯 22.88
Sweet Potato, Onions, Pickled Daikon, Sugar Peas, Bean Sprouts

Vegetarian 養生齋

Tai Chin Gardein™ Chick'n 淵南辣素雞 28.88
Scallions, Garlic, Black Bean-Chili Sauce

Wok-Tossed Mushrooms 炒什菇 28.88
Shiitake, King Oyster and Shimeji Mushrooms

Three Cup Egg Plant 三杯茄子 28.88
Basil, Ginger, Scallions, Garlic, Soy Reduction

Sautéed Asparagus 豉汁炒蘆筍 26.88
Black Bean Sauce

Braised Tofu 紅燒豆腐 28.88
Shiitake Mushrooms, Baby Bok Choy, Garlic

Sautéed Mixed Vegetables 什素菜 28.88
Heirloom Bell, Peppers, Mushrooms, Choy Sum, Baby Bok Choy, Broccoli, Black Bean Sauce

Sautéed Green Beans 蒜茸炒四季豆 † 26.88
Minced Garlic (130 calories)

Mapo Tofu 麻婆豆腐 26.88
Shiitake and Oyster Mushrooms, Chili Soy

Chef Ming's Spring Signature Dinner

$188.88 per Person (whole table participation required) - $98.88 per Person Wine Pairing

Alaskan King Crab & Caviar 銀湖蟹肉魚子醬
Egg white, Sturgeon Caviar

Poached Maine Lobster* 薑葱燴緬因州龍蝦
Spring Vegetables

Chef's Dessert Selection 主廚精選甜品

Truffle Soup Dumpling 松露湯包
Minced Pork, Black Truffles, Superior Broth Emulsion, Micro Chives

Braised Prime Short Rib 紅燒肋小排
Yam Purée, Cauliflower, Shimeji Mushrooms, Five Spice Soy Glaze

Imperial Peking Duck Tasting

$138.88 per Person (whole table participation required, min. 2 persons) - $78.88 per Person Wine Pairing

Table-Carved Peking Duck 北京片皮鴨
Mandarin Crepes, Cucumber, Scallions, Hoisin Sauce

Duck Shu Mai 鴨肉鵝肝燒賣
Water Chestnuts, Black Truffles, Carrot Purée

Duck Fried Rice* 鴨肉炒飯
Free Range Egg, Sugar Peas, Yam, Scallions

Peking Duck Salad 鴨沙拉
Peking Duck Roll, Mesclun Greens, Peanut-Truffle Vinaigrette

Duck With Braised Eggplant 鴨肉燜茄子
Bell Peppers, Cauliflower

Chef's Dessert Selections 主廚精選甜品

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness. Gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables and ancient grains (quinoa, amaranth, millet and Kamut®). Gardein is easy to digest and free of cholesterol, trans and saturated fats. Gardein is also animal and dairy free. Allergen menus available upon request.

永利軒 WING LEI

CONTACT

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Reserve

HOURS

Monday	5:30 P.M.–10:00 P.M.
Tuesday	Closed
Wednesday	Closed
Thursday	5:30 P.M.–10:00 P.M.
Friday	5:30 P.M. – 10:30 P.M.
Saturday	5:30 P.M. – 10:30 P.M.
Sunday	5:30 P.M. – 10:00 P.M.

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