

# 永利軒

W I N G L E I

## Dinner

### Appetizers 胃常開

 Alaskan King Crab Salad* MANGO, AVOCADO, MISO-YUZU DRESSING (250 CALORIES)	帝皇蟹沙拉	24.88
 Field Greens with Peking Duck* SLIVERED ALMONDS, MANDARIN ORANGES, PEANUT-TRUFFLE VINAIGRETTE	北京鴨沙拉	19.88
Chilled Vegetable Roll MANGO, CUCUMBER, TOMATOES, MINT, CHILI VINAIGRETTE	凍素菜卷	18.88
Garlic Shrimp Spring Rolls* HOISIN SAUCE, DIJON MUSTARD CRÈME FRAICHE HAWTHORN BERRY SAUCE	蝦春捲	20.88
Pan-Seared Pot Stickers MINCED PORK, CABBAGE, PICKLED GINGER GARLIC-GINGER SOY	香煎鍋貼	18.88
Crispy Shrimp Toast PICKLED CABBAGE SALAD, DRIED PLUMS, PLUM SAUCE	蝦吐司	21.88
Honey-Glazed BBQ Spare Ribs GREEN PAPAYA SALAD	蜜燒排骨	21.88
Garden Dim Sum RED BEET, CORN, SPINACH, PEA TENDRILS	素菜餃	21.88
Wing Lei Sampler KING CRAB SALAD, (2) BBQ SPARE RIBS, (2) SHRIMP TOAST	永利拼盤	42.88
 Sliced Beef Shank with Pork Ear STAR ANISE JUS	香辣夫妻片	29.88
 Marinated Jellyfish CUCUMBER, SOY VINAIGRETTE	涼拌海蜇頭	28.88
 Chilled Abalone SEASONED SOY SAUCE	冰鎮小網鮑魚	98.88

 Chef Selection

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

## Soup 暖在心

### Velvet Egg Wonton Soup

PORK WONTONS, MUSHROOMS, SEAWEED, VELVET EGG  
(MINIMUM SERVICE FOR TWO)

餛飩蛋花湯 16.88 p.p.

### Seafood Hot & Sour Soup

MUSHROOMS, WOOD EAR, BAMBOO, MAINE LOBSTER,  
BAY SCALLOPS, SHRIMP, SNOW CRAB

酸辣湯 18.88

### Tofu Blossom Soup

ORGANIC TOFU, SUGAR PEA, BROCCOLI

永利豆腐湯 15.88

## Live Seafood 海中游

### Alaskan Geoduck Clam

CHOICE OF: SASHIMI OR POACHED, TWO WAYS (WOK-TOSSED & SAMPAN STYLE)  
ADDITIONAL SECOND COURSE (RICE SOUP OR TOFU SOUP)

亞拉斯加象拔蚌 238.88/ea

50.88/pot

### Santa Barbara Spotted Prawns

CHOICE OF: SASHIMI, POACHED, SOYA, SALTY EGG OR SAMPAN STYLE

聖達巴巴拉點蝦 18.88/ea

### Maine Lobster

CHOICE OF: GINGER & SCALLIONS OR SAMPAN STYLE

緬因州龍蝦 78.88/ea

### Washington Dungeness Crab

CHOICE OF: GINGER & SCALLIONS, SAMPAN STYLE OR GARLIC STEAMED

華盛頓肉蟹 72.88/ea

### Australian Coral Cod

CHOICE OF: STEAMED WITH GINGER & SCALLIONS OR WOK FRIED

澳洲東星斑 228.88/ea

### Pacific Red Cod

CHOICE OF: STEAMED WITH GINGER & SCALLIONS OR BLACK BEAN SAUCE

大紅袍 198.88/ea

### Cambodian Goby

CHOICE OF: STEAMED WITH GINGER & SCALLIONS, BLACK BEAN SAUCE OR WOK FRIED

金邊筍殼魚 128.88/ea

### Alaskan King Crab

CHOICE OF: SAMPAN STYLE, STEAMED OR GARLIC STEAMED

帝皇蟹 108.88/lb

### Pacific Spiny Lobster

CHOICE OF: SASHIMI, GINGER & SCALLIONS OR SAMPAN STYLE

太平洋龍蝦 98.88 /lb

## Seafood 海裡泳

Sichuan Chili Prawns*	四川蝦球	45.88
EGGPLANT, HEIRLOOM BELL PEPPERS, SUGAR PEAS, ONIONS		
Fried Prawns with Candied Walnuts*	核桃蝦球	45.88
ROMAINE LETTUCE, CREAMY KALAMANSI HONEY SAUCE		
Sampan Prawns*	避風塘大蝦	45.88
CRISPY GARLIC, SCALLIONS, JALAPEÑO		
Curry Scallops*	咖喱帶子	46.88
SUGAR PEAS, HEIRLOOM BELL PEPPERS, CURRY COCONUT SAUCE		
Grilled Soy Marinated Sea Bass*	蜜汁焗雪魚	46.88
LOTUS ROOT, SHIMEJI MUSHROOMS, SPINACH, ASPARAGUS		
Three Cup Sea Bass*	三杯雪魚	46.88
GARLIC, SCALLIONS, BASIL, SWEET GINGER SOY REDUCTION		
 Pan-Seared Striped Bass*	香煎雪魚	46.88
CHOY SUM, SHIMEJI MUSHROOMS, CRISPY SHALLOTS, GARLIC-EGGPLANT PURÉE (380 CALORIES)		
 Wok-Tossed Sea Cucumber*	京蔥燒海參	98.88
GINGER, SCALLIONS		
<b>Meat 地上走</b>		
Crispy Pork with Sweet & Sour Sauce*	咕嚕肉	35.88
PINEAPPLE, HEIRLOOM BELL PEPPERS, PEARL ONIONS		
Mu Shu Pork*	木須肉	35.88
BAMBOO SHOOTS, MUSHROOMS, SAVOY CABBAGE, MANDARIN CRÊPES		
Angus Beef with Spiced Chili Soy*	蒙古牛肉	38.88
HEIRLOOM BELL PEPPERS, SHIITAKE MUSHROOMS		
 Garlic Beef Tenderloin*	蒜片黑椒牛柳	52.88
HEIRLOOM BELL PEPPERS, SUGAR PEAS, SEASONAL MUSHROOMS, BLACK PEPPER SAUCE (490 CALORIES)		
 Pan-Seared Lamb Chops*	香煎羊排	61.88
BRAISED EGGPLANT, ROASTED GARLIC, TOFU		
 Braised Pork Belly	紅燒東坡肉	38.88
STAR ANISE, SOY REDUCTION		
 Napa Cabbage with Ibérico Ham	西班牙火腿津菜	68.88
SUPERIOR BROTH		
Wagyu Beef	日本鹿兒島和牛	320.88
TOSSED WITH HEIRLOOM SWEET PEPPERS; FROM KAGOSHIMA JAPAN		

 Chef Selection

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## Poultry 天上飛

Imperial Peking Duck*	北京鴨	118.88
CARVED TABLESIDE, CHOICE OF STEAMED BUNS OR MANDARIN CRÊPES CUCUMBER, SCALLIONS, HOISIN SAUCE		
Jidori Chicken with Chili-Garlic Sauce	宮保雞片	38.88
ROASTED PEANUTS, HEIRLOOM BELL PEPPERS, SCALLIONS, JICAMA		
Lemon Chicken*	香酥檸雞	35.88
FRISÉE, HONEY LEMON SAUCE		
General Tao's Chicken	左宗雞	35.88
BALSAMIC CHILI SAUCE, BABY BOK CHOY		
Braised Muscovy Duck Breast*	紅燒鴨甫	36.88
SEASONAL MUSHROOMS, SPINACH, TARO, FIVE SPICE SOY		
Lychee Smoked Chicken	脆皮炸子雞	38.88
MIXED GREENS, LYCHEE		

## Noodles/Rice 飯/麵


Yang Chow Fried Rice*	楊洲炒飯	28.88
SHRIMP, BBQ PORK, EGG, SCALLIONS		
Cantonese Chow Mein*	廣東炒麵	26.88
CHOICE OF: BBQ PORK, BEEF, CHICKEN, OR SEASONAL VEGETABLE		
Hand-Pulled Wok-Tossed Noodles	蔥油拌麵	25.88
SHALLOTS, ONIONS, BEAN SPROUTS		
Vegetable Fried Rice	素菜炒飯	22.88
SWEET POTATO, ONIONS, PICKLED DAIKON, SUGAR PEAS, BEAN SPROUTS		
Steamed Jasmine or Brown Rice	絲苗白飯 或 高纖黃米	6.88

## Vegetarian 養生齋

Tai Chin Gardein™ Chick'n SCALLIONS, GARLIC, BLACK BEAN-CHILI SAUCE	湖南辣素雞	28.88
Braised Tofu SHIITAKE MUSHROOMS, BABY BOK CHOY, GARLIC	紅燒豆腐	28.88
Wok-Tossed Mushrooms SHIITAKE, KING OYSTER AND SHIMEJI MUSHROOMS	炒什菇	28.88
Sautéed Mixed Vegetables HEIRLOOM BELL PEPPERS, MUSHROOMS, CHOY SUM, BABY BOK CHOY, BROCCOLI, BLACK BEAN SAUCE	什素菜	28.88
Three Cup Eggplant BASIL, GINGER, SCALLIONS, GARLIC, SOY REDUCTION	三杯茄子	28.88
 Sautéed Green Beans MINCED GARLIC (130 CALORIES)	蒜茸炒四季豆	26.88
Sautéed Asparagus BLACK BEAN SAUCE	豉汁炒蘆筍	26.88
Mapo Tofu SHIITAKE AND OYSTER MUSHROOMS, CHILI SOY	麻婆豆腐	26.88

\*\*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.  
18% gratuity will be added to parties of 7 or more.

IF, LIKE MANY OF US, YOU ARE WATCHING YOUR CALORIES, WE'VE CREATED LIGHTER, LOWER-CALORIE VERSIONS OF SOME OF OUR FAVORITE DISHES. THESE SELECTIONS HAVE BEEN CAREFULLY TESTED BY AN INDEPENDENT LABORATORY FOR CALORIC CONTENT. THE APPETIZERS, SIDE DISHES AND DESSERTS ARE NO MORE THAN 250 CALORIES EACH AND THE MAIN COURSES ARE 500 CALORIES OR LESS. THEY MAY BE LOWER IN CALORIES, BUT THEY ARE EVERY BIT AS DELICIOUS. WE HOPE YOU WILL AGREE. LOOK FOR THE SPECIAL  ON TONIGHT'S MENU. P.S. — WE ARE REALLY, REALLY SURE OF THE CALORIES!

## CHEF MING YU'S SIGNATURE DINNER

### Alaskan King Crab & Caviar 銀湖蟹肉魚子醬

EGG WHITE, STURGEON CAVIAR  
*Majolini, Brut, Franciacorta, Lombardy, Italy, 2009*

### Truffle Soup Dumpling 松露湯包

MINCED PORK, BLACK TRUFFLES, SUPERIOR BROTH EMULSION, MICRO CHIVES  
*Jean-Luc Colombo, Côtes-du-Rhône, "La Redonne," Rhône Valley, France, 2015*

### Poached Maine Lobster\* 薑蔥燴緬因州龍蝦

GINGER, FUJI APPLE, MICRO PEA TENDRILS, VEGETABLE NAGE  
*Hakutsuru, Sake, "Sayuri," Nigori, Hyogo Prefecture, Japan, NV*

### Braised Prime Short Rib 紅燒肋小排

YAM PURÉE, CAULIFLOWER, SHIMEJI MUSHROOMS, FIVE SPICE SOY GLAZE  
*Tolaini, "Valdisanti," Toscana, Tuscany, Italy, 2012*

### Chef's Dessert Selection 主廚精選甜品

*Sommelier's Wine Selection*

\$168.88 Per Person (whole table participation required)

\$68.88 Per Person Wine Pairing

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## IMPERIAL PEKING DUCK TASTING

### Table-Carved Peking Duck 北京片皮鴨

STEAMED BUNS, CUCUMBER, SCALLIONS, HOISIN SAUCE  
*Gaston Rivière, Pineau des Charentes, "Pineau François 1er," France, NV*

### Peking Duck Salad 鴨沙拉

PEKING DUCK ROLL, MESCLUN GREENS, PEANUT-TRUFFLE VINAIGRETTE  
*Beauregard Vineyards, Pinot Gris, Rosé, Regan Vineyard, Santa Cruz Mountains, California, 2014*

### Duck & Foie Gras Shu Mai 鴨肉鵝肝燒賣

WATER CHESTNUTS, BLACK TRUFFLES, MORELS, CARROT PURÉE  
*Château Gravas, Sauternes, Bordeaux, France, 2015*

### Duck with Braised Eggplant 鴨肉燜茄子

BELL PEPPERS, CAULIFLOWER

### Duck Fried Rice 鴨肉炒飯

JIDORI EGG, SUGAR PEAS, YAM, SCALLIONS  
*Terlano, Pinot Noir, Alto Adige, Italy, 2016*

### Chef's Dessert Selection 主廚精選甜品

*Sommelier's Wine Selection*

\$108.88 Per Person (whole table participation required)

\$48.88 Per Person Wine Pairing

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