Chef Selection

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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  
  涼拌海蟄頭 28.88

- **Chilled Abalone**
  Seasoned Soy Sauce  
  冰鎮小網鮑魚 98.88

* Chef Selection

04/19/18
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**Soup 暖在心**

**Velvet Egg Wonton Soup**  
Pork Wontons, Mushrooms, Seaweed, Velvet Egg  
(MINIMUM SERVICE FOR TWO)  

**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**  
亞拉斯加象拔蚌 238.88/ea  
CHOICE OF: SASHIMI OR POACHED, TWO WAYS (WOK-TOSSED & SAMPAN STYLE)  
ADDITIONAL SECOND COURSE (RICE SOUP OR TOFU SOUP)  
50.88/pot

**Santa Barbara Spotted Prawns**  
聖達巴巴拉點蝦 18.88/ea  
CHOICE OF: SASHIMI, POACHED, SOYA, SALTY EGG OR SAMPAN STYLE

**Maine Lobster**  
緬因州龍蝦 78.88/ea  
CHOICE OF: GINGER & SCALLIONS OR SAMPAN STYLE

**Washington Dungeness Crab**  
華盛頓肉蟹 72.88/ea  
CHOICE OF: GINGER & SCALLIONS, SAMPAN STYLE OR GARLIC STEAMED

**Australian Coral Cod**  
澳洲東星班 228.88/ea  
CHOICE OF: STEAMED WITH GINGER & SCALLIONS OR WOK FRIED

**Pacific Red Cod**  
大紅袍 198.88/ea  
CHOICE OF: STEAMED WITH GINGER & SCALLIONS OR BLACK BEAN SAUCE

**Cambodian Goby**  
金邊筍殼魚 128.88/ea  
CHOICE OF: STEAMED WITH GINGER & SCALLIONS, BLACK BEAN SAUCE OR WOK FRIED

**Alaskan King Crab**  
帝皇蟹 108.88/lb  
CHOICE OF: SAMPAN STYLE, STEAMED OR GARLIC STEAMED

**Pacific Spiny Lobster**  
太平洋龍蝦 98.88/lb  
CHOICE OF: SASHIMI, GINGER & SCALLIONS OR SAMPAN STYLE

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**Seafood 海裡泳**

- **Sichuan Chili Prawns* (四川蝦球)**
  - Eggplant, Heirloom Bell Peppers, Sugar Peas, Onions
  - 45.88

- **Fried Prawns with Candied Walnuts* (核桃蝦球)**
  - Romaine Lettuce, Creamy Kalamansi Honey Sauce
  - 45.88

- **Sampan Prawns* (避風塘大蝦)**
  - Crispy Garlic, Scallions, Jalapeño
  - 45.88

- **Curry Scallops* (咖哩帶子)**
  - Sugar Peas, Heirloom Bell Peppers, Curry Coconut Sauce
  - 46.88

- **Grilled Soy Marinated Sea Bass* (蜜汁焗雪魚)**
  - Lotus Root, Shimeji Mushrooms, Spinach, Asparagus
  - 46.88

- **Three Cup Sea Bass* (三杯雪魚)**
  - Garlic, Scallions, Basil, Sweet Ginger Soy Reduction
  - 46.88

- **Pan-Seared Striped Bass* (香煎雪魚)**
  - Choy Sum, Shimeji Mushrooms, Crispy Shallots, Garlic-Eggplant Purée (380 calories)
  - 46.88

- **Wok-Tossed Sea Cucumber* (京蔥燒海參)**
  - Ginger, Scallions
  - 98.88

**Meat 地上走**

- **Crispy Pork with Sweet & Sour Sauce* (咕嚕肉)**
  - Pineapple, Heirloom Bell Peppers, Pearl Onions
  - 35.88

- **Mu Shu Pork* (木須肉)**
  - Bamboo Shoots, Mushrooms, Savoy Cabbage, Mandarin Crêpes
  - 35.88

- **Angus Beef with Spiced Chili Soy* (蒙古牛肉)**
  - Heirloom Bell Peppers, Shiitake Mushrooms
  - 38.88

- **Garlic Beef Tenderloin* (蒜片黑椒牛柳)**
  - Heirloom Bell Peppers, Sugar Peas, Seasonal Mushrooms, Black Pepper Sauce (490 calories)
  - 52.88

- **Pan-Seared Lamb Chops* (香煎羊排)**
  - Braised Eggplant, Roasted Garlic, Tofu
  - 61.88

- **Braised Pork Belly (紅燒東坡肉)**
  - Star Anise, Soy Reduction
  - 38.88

- **Napa Cabbage with Ibérico Ham (西班牙火腿津菜)**
  - Superior Broth
  - 68.88

- **Wagyu Beef (日本鹿兒島和牛)**
  - Tossed with Heirloom Sweet Peppers; from Kagoshima Japan
  - 320.88

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Poultry

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 左宗鴨 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

Yang Chow Fried Rice* 杨洲炒飯 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
SHELLLOTS, 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

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Vegetarian 養生齋

Tai Chin Gardein™ Chick’n
Scallions, Garlic, Black Bean-Chili Sauce

Braised Tofu
Shiitake Mushrooms, Baby Bok Choy, Garlic

Wok-Tossed Mushrooms
Shiitake, King Oyster and Shimeji Mushrooms

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

Three Cup Eggplant
Basil, Ginger, Scallions, Garlic, Soy Reduction

Sautéed Green Beans
Minced Garlic (130 CALORIES)

Sautéed Asparagus
Black Bean Sauce

Mapo Tofu
Shiitake and Oyster Mushrooms, Chili Soy

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**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.**

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**Allergen menus available upon request.**
**18% gratuity will be added to parties of 7 or more.**

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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!

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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

Poached Maine Lobster* 葷蔥焓緬州龍蝦
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

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

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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