

Main

Appetizers 胃常開

Alaskan King Crab Salad* 帝皇蟹沙拉 MANGO, AVOCADO, MISO-YUZU DRESSING	36.88	Field Greens With Peking Duck* 北京鴨沙拉 SLIVERED ALMONDS, MANDARIN ORANGES PEANUT-TRUFFLE VINAIGRETTE	20.88
Crispy Wagyu Beef Roll 脆網和牛卷 AMERICAN WAGYU, SCALLIONS, BLACK PEPPER, SWEET CHILI SAUCE	28.88	Garlic Shrimp Spring Rolls* 蝦春捲 HOISIN SAUCE, DIJON MUSTARD CRÈME FRAICHE, HAWTHORN BERRY SAUCE	22.88
Pan-Seared Pot Stickers 香煎鍋貼 MINCED PORK, CABBAGE, PICKLED GINGER, GARLIC-GINGER SOY	20.88	Crispy Shrimp Toast 蝦吐司 PICKLED CABBAGE SALAD, DRIED PLUMS, PLUM SAUCE	22.88
Honey-Glazed BBQ Spare Ribs 蜜燒排骨 GREEN PAPAYA SALAD	22.88	Garden Dim Sum 素菜餃 RED BEET, CORN, SPINACH, PEA TENDRILS	22.88
Wing Lei Sampler 永利拼盤 KING CRAB SALAD, (2) BBQ SPARE RIBS, (2) SHRIMP TOAST	52.88	Sliced Beef Shank With Pork Ear 香辣夫妻 STAR ANISE JUS	30.88
Marinated Jellyfish 涼拌海蜇頭 CUCUMBER, SOY VINAIGRETTE	28.88	Chilled Abalone 冰鎮小網鮑魚 SEASONED SOY SAUCE	98.88

Soup 暖在心

Cantonese Wonton Soup 廣式焗焗湯 PORK WONTONS, BABY BOK CHOY, SWEET PEAS	16.88	Seafood Hot & Sour Soup 酸辣湯 MUSHROOMS, WOOD EAR, BAMBOO, MAINE LOBSTER, BAY SCALLOPS, SHRIMP, SNOW CRAB	18.88
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Live Seafood 海中游

Alaskan Geoduck Clam* 亞拉斯加象拔蚌	MP	Maine Lobster* 緬因州龍蝦	MP
Washington Dungeness Crab 華盛頓肉蟹	MP	Australian Coral Cod 澳洲東星斑	MP
Pacific Red Cod 大紅袍	MP	Cambodian Goby 金邊筍殼魚	MP
Alaskan King Crab 帝皇蟹	MP		

Seafood 海裡泳

Fried Prawns With Candied Walnuts* 核桃蝦球 ROMAINE LETTUCE, CREAMY KALAMANSI HONEY SAUCE	46.88	Peppercorn Chili Prawn 辣子蝦球 FRESH PEPPERCORN, CHILI PEPPER, GREEN, RED, YELLOW BELL PEPPER, GARLIC	46.88
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<b>Wok   ned Scallop* 黑松露炒鮮帶子</b> BLACK TRUFFLE, CHINESE SAUSAGE, SUGAR PEAS, MUSHROOMS	52.88	<b>Grilled Soy Marinated Seabass 薑汁焗鱈魚</b> SUGAR PEAS, LOTUS ROOT, CAULIFLOWER	52.88
<b>Three Cup Sea Bass* 三杯雪魚</b> GARLIC, SCALLIONS, BASIL, SWEET GINGER SOY REDUCTION	52.88	<b>Wok-Tossed Sea Cucumber* 京蔥燒海參</b>	98.88

### Meat 地上走

<b>Japanese Wagyu Beef* 日本鹿兒島和牛</b> TOSSED WITH HEIRLOOM SWEET PEPPERS; FROM KAGOSHIMA JAPAN	320.88	<b>American Wagyu Beef* 姜蔥美國和牛</b> GINGER, SCALLION, MONGOLIAN SAUCE	98.88
<b>Sichuan Beef Short Ribs 川味醬燒肋小排</b> RED CHILI, GREEN ONION, CHILI PASTE SOY REDUCTION SAUCE	56.88	<b>Garlic Beef Tenderloin* 蒜片黑椒牛柳†</b> HEIRLOOM BELL PEPPERS, SUGAR PEAS, SEASONAL MUSHROOMS, BLACK PEPPER SAUCE (490 CALORIES)	62.88
<b>Crispy Pork With Sweet &amp; Sour Sauce* 咕嚕肉</b> PINEAPPLE, HEIRLOOM BELL PEPPERS, PEARL ONIONS	38.88	<b>Braised Pork Belly 紅燒東坡肉</b> STAR ANISE, SOY REDUCTION	38.88

### Poultry 天上飛

<b>Imperial Peking Duck* 北京鴨</b> CARVED TABLESIDE, CHOICE OF: STEAMED BUNS OR MANDARIN CRÊPES CUCUMBER, SCALLIONS, HOISIN SAUCE	128.88	<b>Free Range Chicken With Chili-Garlic Sauce 宮 保雞片</b> ROASTED PEANUTS, HEIRLOOM BELL PEPPERS, SCALLIONS, JICAMA	38.88
<b>Lemon Chicken* 香酥檸檬雞</b> FRISÉE, HONEY LEMON SAUCE	38.88	<b>General Tao's Chicken 左宗雞</b> BALSAMIC CHILI SAUCE, BABY BOK CHOY	38.88

### Noodles/Rice 飯/麵

<b>Yang Chow Fried Rice* 楊洲炒飯</b> SHRIMP, BBQ PORK, EGG, SCALLIONS	28.88	<b>Cantonese Chow Mein* 廣東炒麵</b> ONIONS, CABBAGE, SCALLIONS	26.88
<b>Braised Seafood Curry Rice 葡汁焗海鮮飯</b> SCALLOP, SHRIMP, STRIPE BASS, CRAB MEAT, LOBSTER, ONION	48.88	<b>Vegetable Fried Rice 素菜炒飯</b> SWEET POTATO, ONIONS, PICKLED DAIKON, SUGAR PEAS, BEAN SPROUTS	22.88
<b>Steamed Jasmine Or Brown Rice 絲苗白飯 或 高 纖黃米</b>	6.88		

### Vegetarian 養生齋

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

## Chef Ming's Winter Signature Dinner

\$186.88 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

**Truffle Soup Dumpling 松露湯包**  
MINCED PORK, BLACK TRUFFLES, SUPERIOR BROTH  
EMULSION, MICRO CHIVES

**Poached Maine Lobster\* 薑蔥焗緬因州龍蝦**  
WINTER VEGETABLES

**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**

## 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

**Peking Duck Salad 鴨沙拉**  
PEKING DUCK ROLL, MESCLUN GREENS, PEANUT-  
TRUFFLE VINAIGRETTE

**Duck & Foie Gras Shu Mai 鴨肉鵝肝燒賣**  
WATER CHESTNUTS, BLACK TRUFFLES MORELS,  
CARROT PURÉE

**Duck With Braised Eggplant 鴨肉燜茄子**  
BELL PEPPERS, CAULIFLOWER

**Duck Fried Rice\* 鴨肉炒飯**  
FREE RANGE EGG, SUGAR PEAS, YAM, SCALLIONS

**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.