

IMPERIAL AND DYNASTY ROOMS

Wing Lei offers two private dining rooms-the Imperial and Dynasty Rooms. Newly refinished in gold leaf, with cream and jade accents, the rooms feature floral sculptures depicting the chrysanthemum - an enduring symbol of permanence and long life. Both spaces feature one large, round dining table with traditional lazy susan, ideal for family-style feasts. Both of these rooms comfortably accommodate up to 13 guests.



this space is divisible by a custom Chinese panel screen set on a track system. Finished in tones of cream and burnished gold, the panel is printed with a beautiful Chinese cherry blossom and bird motif. The semi-private dining room can accommodate up to 24 guests on one, long, rectangular table or up to 32 guests on multiple tables.

Private Dining Opportunities

MAXIMUM CAPACITY

The Imperial And Dynasty Rooms	13
The Semi-Private Dining Room	32

Elegant attire please; no jeans, shorts, or athletic wear. No children under the age of five (5). Wing Lei is a smoke-free environment; with smoking permitted on the Patio only. Reservations are recommended. Food and beverage minimums are quoted for a two and a half (2.5) hour dining experience and do not include tax or gratuities. Please refer to the Restaurant Event Policies for a comprehensive overview of all policies associated with group dining.





Reception Menu

TRAY PASSED CANAPÉS

please select five

Tuna Roll

Chinese Chicken Salad

Tomato Cucumber Salad

Shrimp Toast

Vegetable Spring Roll

Pork Dumpling

Crab Rangoon

Pork Pot Sticker

Salt & Pepper Prawn

Imperial Peking Duck Hand Roll

 $additional\,\$10\,per\,person$

BBQ Lollipop Ribs additional \$10 per person

\$45 per person, per hour



Jade Dragon Dinner Menu

APPETIZERS

for the table

Pan Seared Pot Stickers

Minced Pork, Cabbage, Pickled Ginger, Garlic Ginger Soy

Honey Glazed Bbq Ribs

Green Papaya Salad

Vegetable Spring Rolls

Cabbage, Carrots, Celery

DUCK COURSE

carved tableside

Imperial Peking Duck

Scallions, Cucumber, Steamed Buns

ENTRÉES

for the table

Three Cup Sea Bass

Garlic, Basil, Scallions

Angus Beef with Spiced Chili Soy

Bell Peppers, Onions, Cauliflower

Singaporean Curry Prawn

Bell Pepper, Lime Leaf, Scallion, Coconut Milk

General Tao's Chicken

Balsamic Chili, Baby Bok Choy

Sautéed Green Beans

Minced Garlic

Vegetable Egg Fried Rice

Sweet Potato, Onions, Sugar Peas, Bean Sprouts

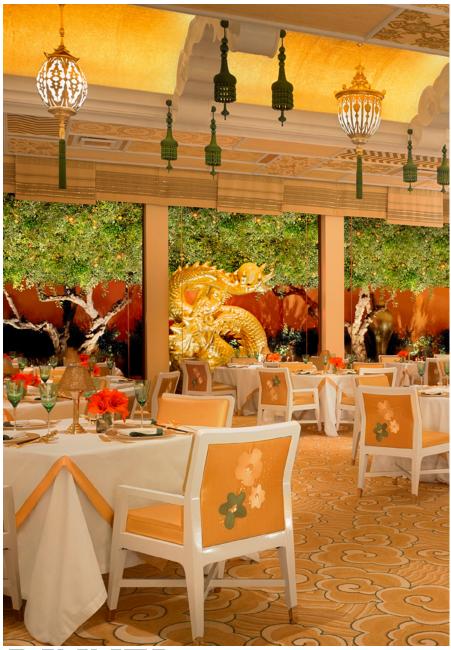
DESSERT

for the table

Ruby Plum & Sesame Mousse

Sweet Meringue, Fragrant Rice Wine

\$183.88 per person



Golden Flower Dinner Menu

APPETIZER

for the table

Wing Lei Sampler

Alaskan King Crab Salad, Vegetable Spring Rolls, Bbq Ribs

DUCK COURSE

carved tableside

Imperial Peking Duck

Scallions, Cucumber, Steamed Buns

ENTRÉE

choice of

Garlic Beef Tenderloin

Black Pepper Au Jus

Sampan Style Stripe Bass

Onions, Scallions, Chili, Sesame Seeds

Wok Fried Scallop

Black Truffle, Chinese Sausage, Sugar Peas, Mushrooms

Sichuan Beef Short Ribs

Red Chili, Green Onion, Chili Paste Soy Reduction

for the table

Vegetable Egg Fried Rice

Sweet Potato, Onions, Sugar Peas, Bean Sprouts

DESSERT

for the table

Ruby Plum & Sesame Mousse

Sweet Meringue, Fragrant Rice Wine

\$208.88 per person



DINNER

Imperial Dinner Menu

APPETIZER

Alaskan King Crab Salad

Ossetra Caviar, Mango, Avocado, Miso, Yuzu Dressing

DUCK COURSE

carved tableside

Imperial Peking Duck

Scallions, Cucumber, Steamed Buns

SEAFOOD COURSE

Wok Tossed Maine Lobster

Ginger, Scallions

ENTRÉE

Braised Wagyu Short Ribs

Five Spice Au Jus

Black Truffle Clay Pot Rice

Mixed Mushrooms

DESSERT

Warm Chocolate Souffle Tart

White Chocolate Ice Cream, Ginger Ganache, Soy Caramel

\$233.88 per person