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W I N G L E I

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Cuisine	Haute Chinese
Executive Chef	Ming Yu
Designer	Jacques Garcia
Design Features	Onyx bar, 100-year-old pomegranate trees, two private rooms
Seating Capacity	Indoor seats 135 First private room seats 14 Second private room seats 30 Bar / Lounge seats 6
Price Range	Appetizers: \$12 - \$28 Main dishes: \$28 - \$88 Desserts: \$12
Dining Room	Open for dinner service
Attire	Casual Elegant
Credit Cards	Visa, American Express, Master Card, Diner's Club
Reservations	Highly recommended
Press Contact	Rosie Abrams, Public Relations Manager (702) 770-2120 rosie.abrams@wynnlasvegas.com
Location	Wynn Las Vegas, 3131 Las Vegas Boulevard S., Las Vegas, NV, 89109
Phone Number	(702) 770-3388
Web site	www.wynnlasvegas.com



Press Contact:

Rosie Abrams
(702) 770 – 3626

Rosie.abrams@wynnlasvegas.com

Wing Lei

Wing Lei Brings haute Chinese cuisine and abundant good fortune to Wynn Las Vegas

LAS VEGAS—Derived from the Chinese character for Wynn which, translated, means “forever prosperous,” Wing Lei takes its place as the haute Chinese restaurant at Wynn Las Vegas, the world’s preeminent luxury resort. The restaurant is helmed by rising star Chef Ming Yu and offers guests refined Chinese cuisine in an equally elegant and stylish setting. In the first Las Vegas editions of the Michelin Guide (2008, 2009), Wing Lei was recognized with one star, making it the only Chinese restaurant in North America to receive this distinction. Wing Lei was also the recipient of the AAA Four-Diamond award in 2008, 2009, 2010, and 2011.

Guests in search of a tasting menu can choose from two options at Wing Lei. The Peking duck dinner (\$88/person) spotlights the delicacy in a variety of courses including a tableside carving of roasted duck wrapped with Mandarin pancakes, cucumber, scallion and hoi sin sauce; Peking duck salad with almonds and a crisp orange truffle vinaigrette; wild duck soup and Asian vegetables; wok-fried duck in black bean sauce; pan-seared duck noodles with Chinese broccoli and crispy noodles and a chocolate dome for dessert.

The inspiration behind Wing Lei’s elaborate and dramatic interior design is early French-influenced Shanghai, evidenced by elements of elegant chinoiserie seen throughout the impressive space. Designer Jacques Garcia was careful to attend to every flawless detail which includes a sexy bar, intimate main dining room and two private rooms. Upon entering Wing Lei guests are greeted by a striking white onyx bar. Throughout the main dining room and private rooms, numerous ancient Chinese motifs such as the dragon and flaming pearl are visible.

The ceiling in the main dining room is one of the most striking elements of the restaurant and features numerous whorls and circles in a whimsical palette of lavender, deep blue, gold, celadon green and more. Guests dining in the private rooms are surrounded by spectacular walls inset with oversized gold wine vessels.

Perhaps the restaurant’s most timeless accessories are the 100-year-old pomegranate trees that have been planted directly outside the enormous picture window comprising one entire wall of the dining room.

Since the opening of Wynn Las Vegas in April, Wing Lei has quickly established itself as one of the resort's most upscale and innovative restaurants. Chef Yu continues to offer his guests a menu of classic Chinese favorites along with a few culinary surprises not found anywhere in Las Vegas.

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Xian Ming Yu Executive Chef

Xian Ming Yu is the executive chef of Wing Lei at Wynn Las Vegas, where he serves refined Chinese cuisine that is at once surprising and familiar. Yu joined Wing Lei as assistant chef when the restaurant opened in 2005, executing the flavorful haute-Chinese menu that earned a one-star rating in the first Las Vegas editions of the Michelin Guide (2008, 2009), making it the only Chinese restaurant in North America to have received this distinction.

“It’s an honor to be at the helm of Wing Lei’s esteemed kitchen where I am always gaining new inspiration,” says Yu. “I love seeing guests leave happy and satisfied, having tasted Chinese dishes not found elsewhere in Las Vegas.”

As a young man, Yu moved from his native China to Hawaii with the desire to bring the vibrant dishes of his childhood to the states. He soon began working at local restaurants, demonstrating his skill and creativity in cooking with fresh ingredients. In 1996, Yu moved to Las Vegas to join the city’s thriving culinary scene and soon accepted a position as assistant chef of Noodle Shop at The Mirage.

In 1997, Yu became the head cook at Ho Wan at the Desert Inn, where he further honed his skill in preparing authentic Chinese dishes. The following year, he was invited to work as assistant chef at Jasmine, the Chinese fine dining establishment at Bellagio. During his five-year tenure at Jasmine, Yu worked alongside executive chef Phillip Lo to create the restaurant’s elegant Cantonese cuisine. In 2003, he was invited to become executive sous chef of Noodles at Bellagio, a restaurant inspired by the traditional noodle kitchens of Asia. Two years later, Yu was invited to work at the then newly-opened Wynn Las Vegas as assistant chef of Wing Lei and he accepted the opportunity. Yu demonstrated his ability to manage a successful kitchen and skillfully combine the styles of Cantonese, Shanghai and Szechwan cooking, and in April 2010 he became Wing Lei’s executive chef.

At Wing Lei—which is named for the Chinese character for Wynn which, translated, means “forever prosperous”—Yu introduces locals and travelers to his modern, upscale Chinese cuisine. Dishes such as *braised kobe sirloin with black pepper au jus* and *Chinese sausage fried rice with shiitake mushrooms, taro and turnips* reflect Yu’s distinct, inventive touch. When not at the restaurant, Yu likes to cook Chinese dishes for his wife and one-year-old daughter, Ana, sharing the flavors and traditions of his childhood.

Media Contacts:

Rosie Abrams, Public Relations Manager

Phone: 702-770-2120, email: rosie.abrams@wynnlasvegas.com

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