

永利軒

W I N G L E I



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Cuisine	Haute Chinese
Executive Chef	Xian Ming Yu
Designer	Roger Thomas
Design Features	Jade green and gold interior, 100-year-old pomegranate trees, two private rooms
Seating Capacity	Main Dining Room seats 110 Private Room seats 13 Semi Private Room seats 32 Bar / Lounge seats 6 Total seating capacity of 241
Price Range	Appetizers: \$14 - \$28 Main dishes: \$28 - \$88 Desserts: \$12
Dining Room	Open nightly for dinner service
Attire	Casual Elegant
Credit Cards	Visa, American Express, Master Card, Diner's Club
Reservations	Highly recommended
Press Contact	Public Relations (702) 770-2120 pr@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



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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. Chef Xian Ming Yu 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 first Chinese restaurant in North America to receive this distinction. In 2017, Wing Lei was awarded the prestigious Five-Star award from Forbes Travel Guide.

Wing Lei offers guests a variety of mouth-watering menu options, including the Imperial Peking Duck tasting. This entree is carved tableside and served with a choice of steamed buns; or Mandarin crepes, cucumbers, scallions and hoisin sauce with a second course of delicious, diced duck lettuce cups.

Guests looking for delectable seafood dishes may choose from a variety of selections, including the wok-fried Maine lobster, served with scallions, ginger and a sherry sauce; wok-tossed scallops; grilled sea bass; and walnut prawns.

Additional offerings include sweet and sour pork, served with golden pineapples, onions and heirloom bell peppers; and the garlic beef tenderloin with heirloom bell peppers, sugar peas, mushrooms and black pepper sauce.

Wing Lei also offers a decadent dessert selection, including sesame crème brûlée, made with black sesame custard, burnt sugar and sesame tuile, or the selection of mochi ice cream.

Upon entering Wing Lei, guests are greeted with various hues of jade green and gold, a combination often found in Chinese jewels. The entry is an interpretation of a dragon gate and reuses crystals that were once part of the original design from the chandeliers in the front dining area.

The walls are adorned with gold-leaf and white textured horizontal stripes, while beautiful handmade white chenille and gold lurex fabrics are draped in front of each window opening. The luxurious dining chairs feature leather-like material on the inside seat and the outside flaunts an array of abstract flowers with a gold sequence.

New additions to Wing Lei include two antique earthquake sensors that are flanked behind the back bar on clear Lucite bases. The half turtle and half dragon statues are

designed to move when an earthquake is recognized. The dining room is surrounded by picture windows that overlook a one-of-a-kind gold dragon surrounded by 100-year-old pomegranate trees.

*For more information on Wing Lei or Wynn Las Vegas, please contact:
Public Relations, 702-770-2120, pr@wynnlasvegas.com*

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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 first Chinese restaurant in North America to receive 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 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. 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 orange beef with tangerine-yuzu and sweet chili sauce and yang chow fried rice with shrimp, pork, egg and scallions reflect Yu’s distinct, inventive touch. When not at the restaurant, Yu likes to cook Chinese dishes for his wife and daughter, Ana, sharing the flavors and traditions of his childhood.

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