

Carla Rios

PORTFOLIO

Senior Designer

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01

Bru Cafe



Photo/Venue Credit: Yelp

Wynn Nightlife

02

Shark Swim

XS and Encore Beach Club’s annual Shark Swim Weekend.
Designed the drop box as the invite for the event.



Wynn Nightlife

03

Sofia Richie's 21st Bday

Designed logo and all collaterals for Sofia Richie's 21 Birthday event at XS and Encore Beach Club.



Wynn Nightlife

04

Virgil Abloh

Exclusive XS Nightclub Invitation and custom envelope.



Printed Invite and Envelope



Wynn Nightlife

05

Intrigue’s 2 Year Anniversary

Intrigue Nightclubs 2 Year Anniversary Logo Design and Las Vegas Weekly Magazine featuring The Chainsmokers.



Wynn Las Vegas

06

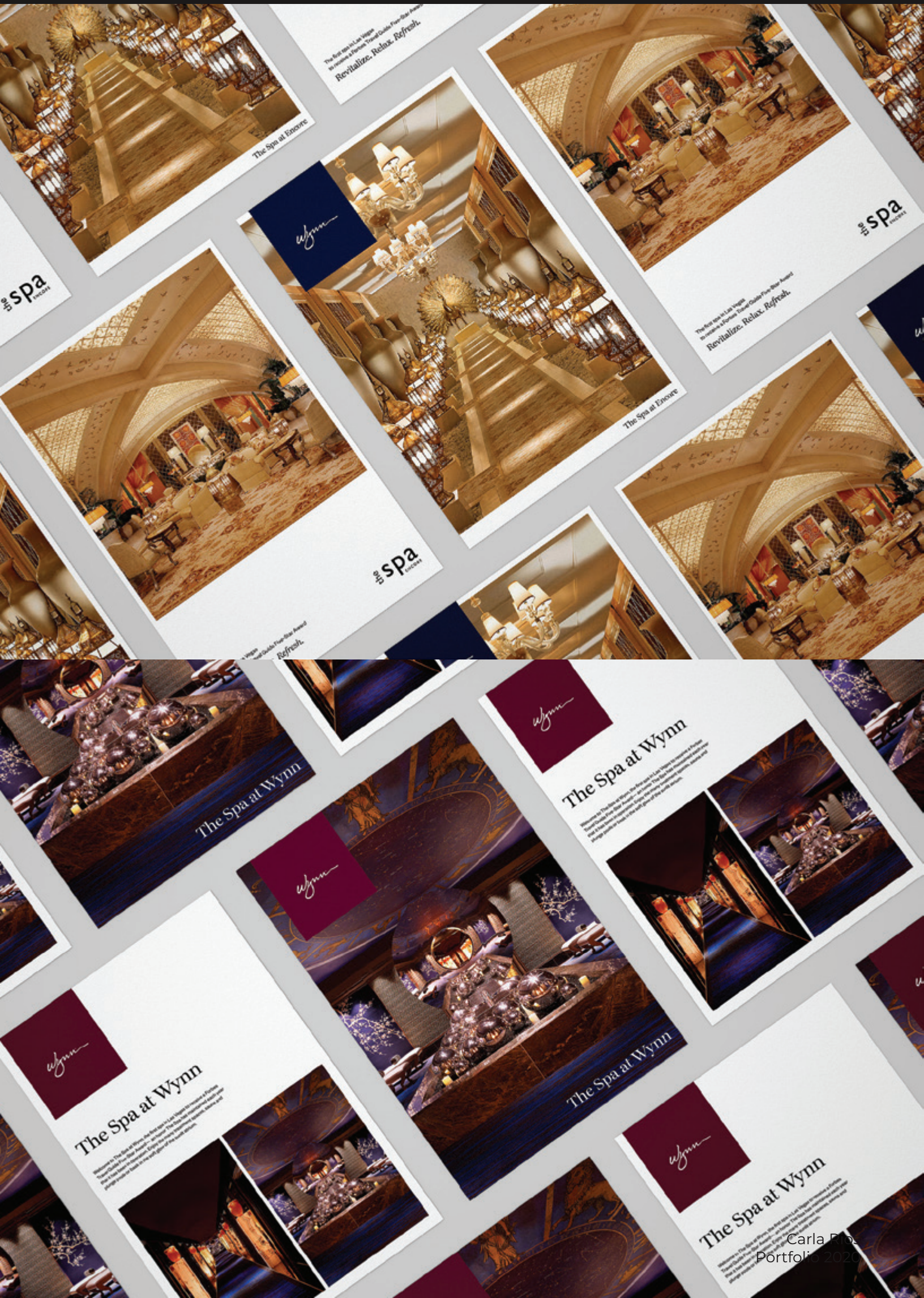
Le Reve The Dream

Brochure re-design for Wynn Las Vegas' Award Winning Show.



Spa at Wynn & Encore

Brochure re-design



08

Wing Lei

Menu re-design for Wing Lei restaurant at Wynn.




Appetizers 胃常開

Alaskan King Crab Salad* 帝王蟹沙拉	24.88
MANGO, AVOCADO, MISO-YUZU DRESSING (250 CALORIES)	
Field Greens with Peking Duck* 北京鴨沙拉	19.88
SLICED ALMONDS, MANDARIN ORANGES PEANUT TRUFFLE VINAIGRETTE	
Chilled Vegetable Roll 凍素菜卷	18.88
MANGO, CUCUMBER, TOMATOES, MINT, CHILI VINAIGRETTE	
Garlic Shrimp Spring Rolls* 蝦春捲	20.88
HOISIN SALAD, DIJON MUSTARD CREAM FRAICHE, HAWTHORN BERRY SALAD	
Pan-Seared Pot Stickers 香煎鍋貼	18.88
MINCED PORK, CABBAGE, PICKLED GINGER, GARLIC-GINGER SOY	
Crispy Shrimp Toast 蝦吐司	21.88
PICKLED CABBAGE SALAD, DRIED PLUMS, PLUM SALAD	
Honey-Glazed BBQ Spare Ribs 蜜燒排骨	21.88
GREEN PAPAYA SALAD	
Garden Dim Sum 素菜餃	21.88
RED BEET, CORN, SPRING PEA TENDRILS	
Wing Lei Sampler 永利拼盤	42.88
KING CRAB SALAD, (2) BBQ SPARE RIBS, (2) SHRIMP TOAST	
Sliced Beef Shank with Pork Ear 香辣夫妻 STAR ANISE JUICE	29.88
Marinated Jellyfish 涼拌海蜇頭	28.88
CUCUMBER, SOY VINAIGRETTE	
Chilled Abalone 冰鎮小網鮑魚	98.88
SEASONED SOY SALUCE	
 Soup 暖在心	
Velvet Egg Wonton Soup 靚蛇蛋花	16.88 p.p.
PORK WONTONS, MUSHROOMS, SEAWEED, VELVET EGG	
Seafood Hot & Sour Soup 酸辣湯	18.88
MUSHROOMS, WOOD EAR, BAMBOO, MAINE LOBSTER, PAC SCALLOPS, SHRIMP, SNOW CRAB	
Tofu Blossom Soup 永利豆腐湯	15.88
ORGANIC TOFU, SUGAR PEA, BROCCOLI	

Soup 暖在心

Live Seafood 海 中 游

Alaskan Gumbo Clam 阿拉斯加象拔蚌	238.88/ea
CHOICE OF: SASHIMI OR POACHED, TWO WAYS (WOK/STEAMED & SAMPAK STYLE)	
ADDITIONAL SECOND COURSE (RICE SOUP OR TOFU SOUP)	50.88/pot
Santa Barbara	
Spiced Prawns 聖達巴巴拉點蝦	18.88/ea
CHOICE OF: SASHIMI OR POACHED, SOYA, SAUTE EGG OR SAMPAK STYLE	
Maine Lobster 緬因州龍蝦	78.88/ea
CHOICE OF: GINGER & SCALLIONS OR SAMPAK STYLE	
Washington Dungeness Crab 華盛頓肉蟹	72.88/ea
CHOICE OF: GINGER & SCALLIONS, SAMPACK STYLE OR GARLIC STEAMED	
Australian Coral Cod 澳洲東星斑	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 SOUP	
Cambodian Goby 金邊筍殼魚	128.88/ea
CHOICE OF: STEAMED WITH GINGER & SCALLIONS, BLACK BEAN SOUP OR WOK FRIED	
Alaskan King Crab 帝王蟹	108.88/lb
CHOICE OF: SAMPAK STYLE, STEAMED OR GARLIC STEAMED	
Pacific Spiny Lobster* 太平洋龍蝦	98.88/lb
CHOICE OF: SASHIMI, GINGER & SCALLIONS OR SAMPAK STYLE	

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!

-Executive Chef Ming Yu

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.* Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.

Seafood 海裡泳

Sichuan Chili Prawns* 四川蝦球	45.88
EGGPLANT, HEIRLOOM BELL PEPPERS, SUGAR PEAS, ONIONS	
Fried Prawns with Candied Walnuts* 核桃蝦球	45.88
ROMAINE LETTUCE, CREAMY KALAMANSI HONEY SAUCE	
Sampam Prawns* 避風塘大蝦	45.88
CRISPY GARLIC, SCALLIONS, JALAPEÑO	
Curry Scallops* 咖喱帶子	46.88
SUGAR PEAS, HEIRLOOM BELL PEPPERS, CURRY COCONUT SAUCE	
Grilled Soy Marinated Sea Bass* 蜜汁焗雪魚	46.88
LOTUS ROOT, SHIMLEI MUSHROOMS, SPINACH, ASPARAGUS	
Three Cup Sea Bass* 三杯雪魚	46.88
GARLIC, SCALLIONS, BASIL, SWEET GINGER SOY REDUCTION	

Meat 地上走

Crispy Pork with Sweet & Sour Sauce 咕嚕肉	35.88
PINEAPPLE, HEIRLOOM BELL PEPPERS, PEARL ONIONS	
Mu Shu Pork 木須肉	35.88
BBQ SHAMPOO, MUSHROOMS,	
SAVORY CABBAGE, MANDARIN CRÊPES	
Angus beef with Spiced Chili Soy 蒙古牛肉	36.88
HEIRLOOM BELL PEPPERS, SHITAKE MUSHROOMS	
Garlic Beef Tenderloin 蒜片黑椒牛柳	52.88
HEIRLOOM BELL PEPPERS, SUGAR PEA,	
SEASONAL MUSHROOMS, BLACK PEPPER SAUCE	
(490 CALORIES)	
Pan-Seared Lamb Chop* 香煎羊排	61.88
BRAISED EGGPLANT, ROASTED GARLIC, TOFU	
Braised Pork Belly 紅燒東坡肉	36.88
STAR ANISE, SOY REDUCTION	
Wagyu Beef 日本鹿兒島和牛	320.88
TOSSED WITH HEIRLOOM SWEET PEPPERS,	
FROM KAGOSHIMA, JAPAN	

Poultry 天上飛

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* 香酥檸檬雞	35.88
FRISE, HONEY LEMON SAUCE	
General Tao's Chicken 左宗雞	35.88
BALSAMIC CHILI SAUCE, BABY BOB CHOY	
Braised Muscovy Duck Breast* 紅燒鴨甫	36.88
SEASONAL MUSHROOMS, SPINACH, TARO, FIVE SPICE SOY	
Noodles/Rice 飯/麵	
Yang Chow Fried Rice* 楊州炒飯	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
SHALLOTS, 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

Vegetarian 養生齋

Tai Chin Garden™ Chick'n 湖南辣素雞	28.88
SCALLIONS, GARLIC, BLACK BEAN/CHILI SAUCE	
Braised Tofu 紅燒豆腐	28.88
SHITAKE MUSHROOMS, BABY BOY CHOI, GARLIC	
Wok-Tossed Mushrooms 炒什菇	28.88
SHITAKE, KING OYSTER AND SHIMEJI MUSHROOMS	
Sautéed Mixed Vegetables 什素菜	
HEIRLOOM BELL PEPPERS, MUSHROOMS, CHOI SUM, BABY BOY CHOI, BROCCOLI, BLACK BEAN SAUCE	
Three Cup Eggplant 三杯茄子	28.88
BASIL, GINGER,SCALLIONS, GARLIC, SOY REDUCTION	
Sautéed Green Beans 蒜茸炒四季豆	26.88
MINCED GARLIC (130 CALORIES)	
Sautéed Asparagus 豉汁炒蘆筍	26.88
BLACK BEAN SAUCE	
Mapo Tofu 麻辣豆腐	26.88
SHITAKE AND OYSTER MUSHROOMS, CHILI SOY	

Chef Ming Yu's Signature Dinner

Alaskan King Crab & Caviar 銀湖蟹內魚子醬
EGG WHITE, STURGEON CAVIAR

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

Poached Fujian Lobster* 薑蔥焗龍因州龍蝦
GINGER, FUJI APPLE, MICRO PEA TENDRILS,
VEGETABLE NAGE

Braised Prime Short Rib 紅燒肋小排
YAM PURÉE, CAULIFLOWER, SHIMMEI MUSHROOMS,
FIVE SPICE SOY GLAZE

Chef's Dessert Selection 主廚精選甜品

Imperial Peking Duck Tasting

Table-Carved Peking Duck 北京片皮鴨
STEAMED BUNS, 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

Duck Fried Rice* 鴨肉炒飯
JIDORI EGG, SUGAR PEAS, YAM, SCALLIONS

Chef's Dessert Selection 主廚精選甜品

\$108.88 per Person
(whole table participation required, min. 2 persons)
\$88.88 per Person Wine Pairing

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(whole table participation required, min. 2 persons)
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USE THIS QR CODE TO VIEW THE FULL
WINE MENU ON YOUR PERSONAL DEVICE



Specialty Cocktails

Dragon's Breath	1/	Ligette Blossom Martini	1/
GIN, WALNUT BAC, LEMON JUICE, SCOTCH APEROL, LEMON JUICE, GRAPFRUIT JUICE		GIN, SCOTCH APEROL, SOHO LYCHEE LIQUEUR, LIGETTE POMELO, SWEET & SOUR	
Pomekiss Moonkiss	17	Pomegranate Martini	
HANSON'S GINGER VODKA, GRAND POPPY LIQUEUR, WATERMELON JUICE, Muddled MELON and GINGER, LEMON JUICE, SODA		ABSOLUT MANDARIN VODKA, COGNAC, POMEGRANATE JUICE	
Le Révé		Sparkling Blossom	17
PRINCE-JOULEY GRAND DRY, LILLET ROSE, CHILLIARD DRY, GRAPFRUIT		ABSOLUT CHERRY VODKA, PRINCE ORANGE BLOSSOM LIQUEUR, LEMON JUICE, SPARKLING WINE	

Raid The Cellar

WE ARE OFFERING EXCEPTIONAL WINES FROM THE WYNN CELLAR AT THROWBACK PRICES TO WELCOME BACK

[illegible]

By-the-Glass Selections

Champagne		gloss	Reds		gloss	Reds	
12069	LAKEMONT-PERRIER, 'LA CUVÉE', THOMAS & DAVID, TOURNAI-MARNE, NV	24	94	34683	PINOT NOIR, CALAJA, CANTABRIGIA COAST, CALIFORNIA, 2017	18	70
12063	RUNART, BOUT, ROSE, ROSS, NV	38	150	76022	GENOAISE, 'THE VINCENT', BERNARDI VALLA, 2015	19	74
Whites							
77015	SALVIGNON BLANC, SMITH & SMITH, 'CRU', MANLYBOROUGH, NEW ZEALAND, 2018	16	62	53516	BORISKAJA, CHATEAU D'ROCHER COMTE, MONTAINE SAINT-EMILION, 2014	25	98
45013	CHARDONNAY, 'THE VINCENT', BERNARDI VALLA, 2015	20	78	71815	TERMEALLO, GIUSEPPE NUNANTHIA, 'TERMEALLO', TORRE, 2016	18	70
61801	PINOT GRIGIO, LIVO FELLICIA, CUNIGLIO, 2018	18	70	53032	BORISKAJA, MARQUESE DI CASTELNUOVO MARONE, 2014	53	208
60087	'CHAMPY ROLLERS', CHAMPY, DUNLOP, 2018	18	74	36170	CHARDONNAY, 'CHARDONNAY BLEND', OHS ONE, 'MONTAINE', 'NAPA VALLEY, NV	74	255

Half Bottle Selections

05307	CHAMPAGNE, KRUG, "GRAND CUVÉE," BRUT REIMS, MULTI-VINTAGE	162	05797	SANGIOVESE, GAJA, BRUNELLO DI MONTALCINO, "PIVE SAN RESTITUTO," TUSCANY 2014	130
05385	RIESLING, JOH. JOS. FROM, SPÄTLESE, WÜHLSENER SONNENRIEM, MOSEL 2014	80	05695	SYRAH, E. GUIGAL, CHATEAU-HERMITAGE, RHÔNE VALLEY, 2015	39
05386	CHARDONNAY, ALBERT BICHOT, CHARLES GRAND CRU, LES CLUS, 2016	124	05715	CABERNET SAUVIGNON, SHAFER, "ONE POINT FIVE," NAPA VALLEY, 2017	
			06230	CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS, "ANTHEM," NAPA VALLEY, 2015	84

Wynn Las Vegas Holiday Project

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Holiday Cards

Wynn and Encore inspired Holiday cards. The design is inspired using artwork found all over the Wynn and Encore properties.



01



02

03

Wynn Las Vegas

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Logo Concepts



Freelance

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Event Flyers

Promotional flyers from 2010 - 2020

