



ELEVATE YOUR PRIVATE DINING EXPERIENCE

Customized menus for each event, including vegetarian, pescatarian, gluten-friendly & more.

Three unique spaces set in a plush and sexy decor with an intimate setting.
Complimentary Wi Fi & AV

Contact our Catering Manager
Rachel Plenge
Cell: 713.320.6810
rachel.Plenge@yaofuzi.com
www.yaofuzi.com



4757 West Park Blvd, #108 Plano, TX 75093 in Berkeley Square at Preston



Luping I

Up to 30 seated or 40 standing
Sliding doors to create total privacy
2 - 70" flat screen TVs
HDMI hook up
Apple TV



Luping II

Up to 20 seated or standing
Semi-private with curtain door
3 - 50" flat screen TVs



Luping (combined)

Up to 50 seated or 60 standing



Wine Cellar Room

Up to 30 seated or 50 standing
Chic glass-paned wine cellar
Calming saltwater fish tank





Private Dining Menus

All menus are served family-style. Custom plated menus can be prepared on request.
Price does not include tax, gratuity or applicable catering fees.

\$20 Lunch

1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
2 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Fried Rice
Steamed Rice

\$25 Lunch

1 Soup or Salad
*House Salad, Seaweed Salad, Miso Soup
or Hot & Sour Soup*
1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
1 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Fried Rice
Steamed Rice

\$30 Lunch

1 Soup or Salad
House Salad, Seaweed Salad, Miso Soup or Hot & Sour Soup
1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +\$15)*
1 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Fried Rice
Steamed Rice
2 Dessert

\$35 Dinner

2 Appetizers
1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
2 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Combo Fried Rice
Steamed Rice
2 Dessert

\$50 Dinner

3 Appetizers
3 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
2 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Combo Fried Rice
Steamed Rice
2 Dessert

APPETIZERS

“Xiao Long Bao” Soup Dumpling 小笼包 8

Traditional homemade Shanghai style petite dumplings filled with pork, shrimp, and delicious rich broth.

Edamame 4

Boiled soybeans lightly sprinkled with sea salt.

辣 Spicy Ahi Tuna with Asian Pear Summer Rolls 10

Fresh spicy ahi tuna & spring mix with sliced asian pear wrapped in rice paper.

Served with shiro miso vinaigrette.

Blue Crab and Cheese Wontons 7

Maryland blue crab, chives, and cream cheese stuffed in wonton wrap. served with mango lime puree.

Curry Calamari 8

Lightly fried calamari tossed with sea salt, chili peppers, onions, garlic, and curry powder.

Chicken Lettuce Wraps 8

Wok seared finely minced chicken breast with water chestnuts served with iceberg lettuce cups.

Yao Fuzi Spring Roll 8

Marinated shredded chicken and mixed vegetables served with honey citrus dipping sauce.

Fuzi Skewered Beef 9

Beef skewers marinated in fresh ginger, herbs, and soy sauce.

Rock Shrimp with Pork Pot Stickers 8

Oriental pan fried dumplings served with spicy soy dipping sauce.

Tempura Halibut 9

Tempura halibut served with lemon sauce.

Yao's “Five Spice” Spare Ribs 10

Slowly roasted short ribs with five spice and honey barbecue sauce.

Traditional Chinese Appetizers

Jelly Fish 海蜇皮 8

Four Season Tofu with Mushrooms 四季烤夫 8

SOUPS AND SALADS

Hot and Sour Soup 5

Shredded pork tenderloin, shiitake mushrooms, bamboo shoots, silk tofu and eggs garnished with scallions.

Miso Soup 5

White miso, silk tofu, mushrooms, and fresh seaweed garnished with scallions.

Seafood Soup 10

Shrimp, scallop, fish, mushrooms, snow peas, baby corns garnished with scallions.

West Lake Soup 16

Minced Beef, mushrooms, silk tofu and egg whites, garnished with cilantro.

Shanghai Style Wonton Soup 10

Wontons filled with bok choy, pork, shrimp and shiitake mushrooms, served in chicken broth soup with scallions.

Seaweed Salad 7

Fresh seaweed salad tossed in sesame seed oil.

Sesame Caesar Salad 8 with Salmon 24

Organic caesar salad in wonton cup with roasted sesame vinaigrette.

House Salad 6

Iceberg lettuce, shredded carrots, and cherry tomatoes served with ginger vinaigrette.

Kale Salad 9

Organic baby kale, chard, cilantro, mint, beets and pine nuts served with balsamic vinaigrette.

~Menu Items Vary Seasonally~

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food-borne related illness. Please discuss any food allergies with your server prior to ordering

CHEF RECOMMENDATIONS

辣辣 Spicy Water Fish	23
Shanghai Style "Lion Head" Meat Balls	25
New Zealand Lamb Chop with Black Pepper	32
Steam Chilean Sea Bass 10 oz	34
辣 Fuzi Crispy Beef	28
Shrimp with Tea Leaves	22
Fuzi Panko Crusted Duck	22
辣 Thai Basil Stir-fried Chicken	18

ENTREES

辣 Five Star Shrimp	24
Lightly fried shrimp sautéed with fresh garlic, jalapeños, dried chili peppers, panko, onions. Flambeed with "V.S.O.P. Courvoisier Cognac".	
Deep-Fried Halibut with Tomato Sauce	22
(茄汁鱼片配松仁) Crispy fried halibut sautéed with Fuzi Style tomato sauce. Served with asparagus and pine nut garnish.	
Slow Braised Pork	24
(红烧肉配小青菜) Served with steamed baby bok choy.	
Panfried Duck with Mandarin Sauce	22
(玫瑰酱鸭) Lightly seasoned tender maple leaf farm duck pan seared then slow braised to perfection. Served with fried potatoes.	
辣 Beef with Black Pepper	22
Wok-sautéed beef tenderloin and black pepper, finished with scallions.	
Fuzi Prawn	24
Lightly fried prawns, wok sautéed with home-made honey hollandaise, served with avocado.	
辣 Soft Shell Crab	26
(避风塘软壳蟹) Crispy fried soft shell crabs sautéed with fresh ginger, scallions, and black bean in shar char sauce.	
Shanghai Style Lobster	Market Price
(上海葱姜龙虾) Lightly fried lobster tail sautéed with fresh ginger, and scallions in white wine sauce, served with noodles.	
辣 Double Cooked Pork with Steamed Buns	21
(回锅蹄膀配小馒头) Braised then sautéed in spicy soy sauce with garlic, dry red peppers, scallions, sesame oil, accompanied by steamed buns.	
辣 Crushed Red Pepper Beef	22
(红粉牛肉) Beef tenderloin sautéed with crushed red pepper and enoki mushrooms.	
辣 Shrimp with Soy Beans	24
(毛豆虾仁) Stir-fried shrimp with garlic, scallions, minced pork, and soy beans in spicy bean sauce.	
辣 Chili Flounder	22
(剁椒鱼片) Flounder stir-fried with fresh chili pepper, garlic, sugar snap peas, and scallions in homemade sake wine sauce.	

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Lunch Portions Served From 11:00 AM to 2:30 PM, Monday to Friday.
Lunch specials are served with a choice of soup or salad, and spring roll.
辣 Spicy

Tofu & Vegetables

辣 Ma Po Tofu

Soft silken tofu and minced pork simmered in a spicy chili bean sauce with dry red peppers, finished off with scallions and ground Sichuan peppercorns.
14

Vegetable Clay Pot

Fresh vegetables stir-fried then simmered in a hot clay pot.
14

辣 Yu Xiang Eggplant

Fresh eggplants stir-fried with garlic, scallions, and red chili sauce.
13

Sliced Bell Pepper Stir-fried with Potato

11

Seasonal Vegetables

Snow pea tips 14, Chinese bok choy 12,
Chinese broccoli 12, Chinese cabbage 14,
Asparagus with chinese sausage 22

Poultry

辣 Kung Pao Chicken

Stir-fried chicken with red chili peppers, garlic, scallions, and peanuts.
Lunch 10 Dinner 17

Sweet and Sour Chicken

Lightly battered chicken, pineapples, and bell peppers in a sweet and tangy sauce.
Lunch 10 Dinner 17

Moo Goo Gai Pan

Sautéed chicken breast, button mushrooms, and snow peas.
Lunch 10 Dinner 17

辣 General Yao's Chicken

Yao fuzi style, sautéed with scallions, in a spicy sweet hoisin sauce.
Lunch 10 Dinner 17

Sesame Chicken

Traditional favorite chicken, scallions, sweet hoisin sauce and tossed with roast sesame.
Lunch 10 Dinner 17

Chicken with Cashew Nuts

Stir-fried with diced water chestnuts, mushroom, carrots, celery, and tossed with cashew nuts.
Lunch 10 Dinner 17

辣 Jalapeño Chicken

Stir-fried diced chicken with fresh sliced jalapeños and sweet onions.
Lunch 10 Dinner 17

Meat

辣 Orange Beef

Lightly breaded beef sautéed with red chili peppers and dried orange peels.
Lunch 11 Dinner 19

Beef with Broccoli

Sautéed beef with fresh broccoli in hoisin sauce.
Lunch 11 Dinner 18

辣 Mongolian Beef

Stir-fried sliced beef with scallions and dried chili peppers.
Lunch 11 Dinner 19

辣 Hunan Beef

Sautéed beef with button mushrooms, carrots, bell peppers, and snow peas in spicy garlic sauce.
Lunch 11 Dinner 18

辣 Shredded Pork with Aged Tofu

Stir-fried shredded pork with aged tofu and scallions in a chili sauce.
17

Lamb with Scallions

Sliced lamb wok sautéed with sweet onions and scallions in sweet soy sauce.
24

Seafood

辣 Spicy Garlic Shrimp

Shrimp with fresh garlic, scallions, chili paste. Served in spicy tomato sauce.
19

Shanghai Style Flounder

Flounder stir-fried with sweet pea, garlic, scallions, with Chinese wine sauce.
19

Shrimp with Lobster Sauce

Shrimp with carrots, peas, sweet onions and eggs.
Lunch 12 Dinner 19

辣 Yu Xiang Scallop

Stir-fried scallop with red chili paste, garlic, scallions with bamboo shoots.
Lunch 13 Dinner 24

辣 Kung Pao Shrimp

Stir-fried shrimp with red chili peppers, garlic, scallions, and peanuts.
Lunch 12 Dinner 19

Seafood Clay Pot

Shrimp, scallops, calamari with a variety of vegetables in clay pot.
24

Rice & Noodles

Crab Meat Fried Rice

Jumbo lump crab meat, eggs, jalapeño, and cilantro.
22

Yao Fuzi's Fried Rice

Sautéed eggs, pineapple chunks, bean sprouts, shrimp and sliced scallions in Chinese curry powder.
15

Fried Rice

Traditional fried rice mixed with eggs, peas, carrots, soy sauce, and sliced scallions.
Choice of chicken, beef, pork or shrimp
11 / Combo 15

Yaki Udon

Japanese udon noodles stir-fried with onions, bean sprouts, and carrots.
Choice of chicken, beef or shrimp
13 / Combo 16

Lo Mein

Stir-fried noodles and vegetables in soy sauce.
Choice of chicken, beef or shrimp
13 / Combo 16

Flat Noodles

Rice noodles stir-fried with onions, bean sprouts, and scallions in black bean sauce.
Choice of chicken, beef or shrimp
13 / Combo 16

Singapore Style Noodles

Rice noodles with shrimp, chicken, beef and eggs stir-fried in yellow curry sauce.
15

Shanghai Style Stir-Fried Rice Cake

上海炒年糕

Rice cake stir-fried with napa cabbage, shredded pork, and scallions.
13

“Za Jiang Mian”

Shanghai style noodles with minced pork sauce.
13

辣 Stir-fried Rice Noodle with Minced Pork

蚂蚁上树

15

Sides

Steamed Broccoli 5 Steamed Bok Choy 5
Steamed Asparagus 6 Fried Potatoes 5
Steamed Buns 4 Brown Rice 1

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Thank you for considering Yao Fuzi Cuisine for your private dining event. Yao Fuzi Cuisine is the perfect venue for intimate sit-down dinners, mingle events or small group presentations.

Yao Fuzi's unique and flavorful take on standard Chinese fare, will have you reconsidering your opinion on Asian cuisine. Our dishes burst forth with flavor and originality unlike anywhere else because our chefs have concocted new and exciting variations on the traditional Chinese fare by fusing various preparation methods and distinctive ingredients from around the globe to create truly innovative and savory recipes.

It is our goal to provide our guests with an excellent dining experience and we appreciate you giving us the opportunity to do so. If you have any questions, special requests or further clarifications, our Catering Manager will be happy to assist you.

Private Events available Monday – Saturday for lunch or dinner and Sunday for dinner only.

Monday - Thursday	Lunch 11:00am - 2:30pm	Dinner 5:00pm - 10:00pm
Friday/Saturday	Lunch 11:30am - 2:30pm	Dinner 5:00 - 11:00pm
Sunday	Dinner 5:00pm - 10:00pm	

PRICING STRUCTURE

There is no fee to reserve a room, but we do ask that you agree to meet a food and beverage minimum in order to secure your reservation. The minimum is simply an agreed-upon sales guarantee and does not affect menu pricing. Pricing will vary on level of booking and time of day. Please note, tax and gratuity do not apply toward the minimum.

MENU SELECTIONS

We do require any groups in our private dining space, or groups of 20 or larger, to select a preset menu. Most menus are served banquet-style or served family-style. Generally, menu items may be substituted without a price change. Please consult with the Catering Manager to confirm any price changes with substitutions.

Our Chef is happy to collaborate with you to create a customized plated menu for your event. Wine pairings per course may also be included or we can recommend two or three wines to serve throughout the dinner. Custom menus will be priced accordingly.



BEVERAGE

All beverages are served on consumption either by the glass or by the bottle. Refills on sodas, iced tea and coffee are complimentary. Please ask our catering manager for our current wine list.

CONTRACT & CANCELLATION

Reservations for private rooms will need to be secured with a signed contract and credit card on file. Verbal or written confirmation of cancellation request must be received one (1) week prior to the event for an event to be considered cancelled. PLEASE NOTE THAT PARTIES BOOKED FOR DECEMBER MUST GIVE 2 WEEKS NOTICE TO CANCEL AN EVENT.

Any cancellation with less than 1 week's notice (or 2 weeks for December parties) will be charged **20% of the food and beverage minimum plus 8.25% Texas State Sales Tax and 20% service charge** to the credit card on file.

If the Chef has prepared a customized menu for your event, the following cancellation policy applies:

Verbal or written confirmation of cancellation request must be received TWO (2) weeks prior to the event for an event to be considered cancelled. PLEASE NOTE THAT PARTIES BOOKED FOR DECEMBER MUST GIVE THREE (3) WEEKS NOTICE TO CANCEL AN EVENT.

Any cancellation with less than 2 weeks' notice (or 3 weeks for December parties) will be charged **50% of the food and beverage minimum plus 8.25% Texas State Sales Tax and 20% service charge** to the credit card on file.

AUDIO VISUAL

A complimentary 70" LED TV is available in Luping I. The TV is connected to in-room audio sound with HDMI as well as Apple TV.

PARKING

We offer complimentary valet in front of the restaurant at dinner and there is plenty of surface lot parking available as well.