



1948, 1960, 1972, 1984, 1996, 2008
You are ambitious yet honest. Prone to spend freely. Seldom make lasting friendships. Most compatible with Dragons and Monkeys. Least compatible with Horses.



1951, 1963, 1975, 1987, 1999, 2011
Luckiest of all signs, you are also talented and articulate. Affectionate, yet shy, you seek peace throughout your life. Marry a Sheep or Boar. Your opposite is the Cock.



1954, 1966, 1978, 1990, 2002, 2014
Popular and attractive to the opposite sex. You are often ostentatious and impatient. You need people. Marry a Tiger or a Dog early, but never a Rat.



1957, 1969, 1981, 1993, 2005, 2017
A pioneer in spirit, you are devoted to work and quest after knowledge. You are selfish and eccentric. Rabbits are trouble. Snakes and Oxen are fine.



1949, 1961, 1973, 1985, 1997, 2009
Bright, patient and inspiring to others. You can be happy by yourself, yet make an outstanding parent. Marry a Snake or Cock. The Sheep will bring trouble.



1952, 1964, 1976, 1988, 2000, 2012
You are eccentric and your life is complex. You have a very passionate nature and abundant health. Marry a Monkey or Rat late in life. Avoid the Dog.



1955, 1967, 1979, 1991, 2003, 2015
Elegant and creative, you are timid and prefer anonymity. You are most compatible with Boars and Rabbits but never the Ox.



1946, 1958, 1970, 1982, 1994, 2006
Loyal and honest you work well with others. Generous yet stubborn and often selfish. Look to the Horse or Tiger. Watch out for Dragons.



1950, 1962, 1974, 1986, 1998, 2010
Tiger people are aggressive, courageous, candid and sensitive. Look to the Horse and Dog for happiness. Beware of the Monkey.



1953, 1965, 1977, 1989, 2001, 2013
Wise and intense with a tendency towards physical beauty. Vain and high tempered. The Boar is your enemy. The Cock or Ox are your best signs.



1956, 1968, 1980, 1992, 2004, 2016
You are very intelligent and are able to influence people. An enthusiastic achiever, you are easily discouraged and confused. Avoid Tigers. Seek a Dragon or a Rat.



1947, 1959, 1971, 1983, 1995, 2007
Noble and chivalrous. Your friends will be lifelong. You are prone to marital strife. Avoid other Boars. Marry a Rabbit or a Sheep.

binge!

EATING IN PITTSBURGH

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Wai Wai of Bloomfield

Wai Wai plays it safe and offers the same dishes found in any Chinese restaurant in Pittsburgh.

Am I the only one that is totally turned off by Chinese restaurants with buffets? It just seems weird to me that something cooked at extremely high heat in a wok for only a few seconds to get just the right amount of doneness should then be thrown into a metal bin and warmed under a light for the next 45 minutes. Luckily, there are some great Chinese restaurants in Pittsburgh where you can sit down, order from a menu and expect the quality of a made-to-order meal. One of these particular restaurants, and also one of my favorites, is Wai Wai located in Bloomfield right on Liberty Avenue.

When entering Wai Wai you'll notice that the interior is much trendier than your usual Chinese restaurant. How many of us have been to a horrible Chinese restaurant that fill the walls with gaudy Chinese trinkets and look like they came out of some cookie cutter pamphlet titled "decorating your generic Chinese eating establishment"? Wai Wai really tries hard to offer up a charmingly decorated restaurant that is sleek and attractive; the kind of place you'd be willing to bring a date to. The lighting creates a wonderful atmosphere and the music is only loud enough to give it a little ambience.



THE EXTERIOR OF WAI WAI

The translation of Chinese to English. I really wish they'd change them to something permanent so they would fit the design of the restaurant that works so well for it.

Wai Wai, in the dozen or so times I've patronized the place, has always had consistently great service. The servers are always pleasant and keep your beverage filled. So many local places in Pittsburgh are full of charm but are unfortunately full of young hipsters in their 20s that haven't a clue how to wait a table. I've been to so many restaurants where I almost feel compelled to bus my own table or take the glass pitcher of water sitting somewhat out of sight so I can fill my glass myself. It's refreshing when you walk into Wai Wai and know you are going to get great service. It's the kind of thing that brings you back to a restaurant and gives a great first impression to new diners.



THE INTERIOR OF WAI WAI

I should have a t-shirt made with that statement by now because it's my favorite dish at Wai Wai. The unique thing about their menu is their Lunch and Dinner Boxes. They are essentially combo meals that come with two main dishes, your choice of rice and an egg roll. It's enough food to fill you up even at your hungriest and each meal is always less than 10 dollars. It's a unique experience when you can order a drink, an appetizer and two meals that consist of a variety of items in large portions and STILL get a twenty-dollar bill. Even with their low prices Wai Wai serves some of the best Chinese food in Pittsburgh. In this situation, price point in no way negatively impacts quality.

Taste: ★★★★★
Service: ★★★★★
Style: ★★★★★
Overall: ★★★★★

92% like it 247 votes
urbanspoon

THE INTERIOR OF WAI WAI

Depending on our level of hunger Janey and I will opt for the fried pork dumplings as an appetizer. You get six plump, sizable dumplings and a cup of sauce. The dumplings always taste incredible and are hand-made. The mixture of pork, green onion and other seasoning is delicately balanced giving you a springy texture inside with a crispy and chewy texture on the outside. Dumplings rely so much on texture and Wai Wai gets it right. There's nothing worse than a soggy or obviously pre-made dumpling. The sauce that comes with it is always made the way I like it; a little sourness from the vinegar with hints of sweetness right at the end. Wai Wai nails it.

The B8 Dinner consists of chicken fried rice, honey chicken, Kung Pao chicken and an egg roll. The Honey chicken is a lot crispier than I've ever had but it's a good thing. The Chicken crunches in your mouth until you get to the soft, hot chicken beneath. The Honey sauce is way more on the sweet side than savory but in this case it really works. I've never in my life had honey chicken like Wai Wai's and it is by far my favorite dish.

味
Wai Wai

4717 Liberty Avenue,
Pittsburgh, PA 15224
412.621.0133

REVIEW

www.waiwaipgh.com

Welcome to Wai Wai
 Posted by [Bian](#) on Monday, March 31, 2008 at 3:53 PM [Read the 12 Comments on this Article or Add Your Own](#) |
 Wai Lam prefers to deal in bargains.

Now, along with husband Mike Wang, she prolongs this lifework by opening the couple's second business in Bloomfield.

Wai Wai Chinese Cuisine opened doors on March 20, bringing a stylish feel and affordable Chinese dining to what Lam termed a "steady crowd for opening night". Occupying the former Domino's Pizzeria at 4717 Liberty Avenue, one door past Dollar Max—the couple's other business endeavor—Wai Wai (pronounced "way way") provides new character to what Lam felt was an over-used ambience in Chinese dining. The couple totally re-vamped the interior from the old business, utilized much more space for dining and used Lam's decorative sense to provide a new tone to the eating experience.



"We were tired of the old look of traditional Chinese restaurants so we decided to try something new," expressed Lam, who drew decorative inspiration from the couple's travels around the globe and integrated it into the restaurant's theme. "This feels better to me."

While the new-look to old-tradition will certainly catch glances, it's the prices that are sure to warrant eye-popping stares.

A dinner box, which combines four chosen selections from the regular menu in heaping volume, goes for only \$7.75. The lunchtime equivalent, which is served cafeteria style until 3 p.m., costs a mere \$5.75.

All-the-while dishing out traditional Chinese favorites without skipping by with a sub-par product.



There are some Chinese restaurants where the employees won't even eat the food," admitted Lam, who's spent 17-years working in the restaurant business. "That is not the case here. We make all the food from scratch and we all enjoy the food here."

Bloomfield resident Joe Laskowski felt much the same way after completing his meal on opening night.

"I was very surprised by the portions," admitted Laskowski. "I really liked the atmosphere and the food had a real nice flavor. I'm a huge fan of Chinese food and this place was very good."

WaiWai's tasty Chinese cuisine keeps healthy focus

By **Mark Kanny**, PITTSBURGH TRIBUNE-REVIEW
 Thursday, September 23, 2010

Photos
[click to enlarge](#)



WaiWai
 Joe Appel | Tribune-Review

WaiWai
 Location: 4717 Liberty Avenue, Bloomfield

Hours: 11 a.m. to 10 p.m. Mondays to Thursdays; 11 a.m. to 11 p.m. Fridays and Saturdays; and noon to 10 p.m. Sunday

Details: 412-621-0133

About the writer

Mark Kanny is the Pittsburgh Tribune-Review's classical music critic and can be reached at 412-320-7877 or via e-mail.

Many paths lead to Bloomfield, but few are as lengthy as the one taken by Wai Lam. Born in Hong Kong, she opened her Chinese restaurant WaiWai two years ago in a stretch of Liberty Avenue that's already a destination point for fine food.

WaiWai (pronounced way-way) is more than a play on her first name. "Wai" by itself means clever in Chinese, " she says. "But if you say 'wai-wai,' it means tasty."

Lam comes from a restaurant family and began working in them when she was a kid. At 34, she has decades of experience.

"I came to the United States when I was 14 and put on an apron my second day here," she says. Her father said, "This is America. Welcome."

She moved to Pittsburgh with her husband, Mike Wang, 12 years ago. WaiWai is their fourth Chinese restaurant here.

"The first was so small it was just carry-out. The next had only two tables," she says. "This time we wanted to make a comfortable place to eat."

With granite-top tables, tastefully subdued lighting and Chinese art on the walls, WaiWai is certainly her most upscale establishment.

Don't look for column A and column B on WaiWai's menu. She says many Chinese menus will have 200 items, but she's restricted hers to the 75 most popular.

"We serve my family's traditional American-Chinese food. We have authentic Chinese dishes, such as Mongolian beef and Citron string beans, but not steamed fish or anything strange like chicken feet," Lam says.

Chinese appetizers are great for snacking. WaiWai's include shrimp roll (shrimp or beef), \$1.25; spring rolls (with shredded vegetables), \$2.25 for two; and grilled boneless spare ribs, \$4.50. The Pu Pu Platter consists of pairs of spring rolls, crab rangoons, chicken wings, chicken teriyaki, and fantail shrimp, \$8.95.

Most soups, such as Egg Drop, Wonton and Hot and Sour, are \$1.50 a cup, \$2.75 a bowl. Chicken Wonton soup with shrimp and Seafood Soup containing scallops, shrimp, crabmeat and vegetables, are available only by the bowl, \$4.50 and \$5.95 respectively.

Entrees are served with white rice and start at \$7.95 for Moo Goo Gai Pan, sliced chicken with Chinese vegetables and mushrooms in a white sauce, and Sweet and Sour Chicken, with pineapple, bell peppers and onions. The most expensive entree, \$11.75, is Seafood Delight, which is sauteed jumbo shrimp, scallops, crab meat, and lobster, stir-fried with mixed vegetables in a white wine sauce.

Vegetarians dishes include a fried tofu appetizer, \$3.95 for six pieces, and entrees of homestyle bean curd with mixed vegetables in a brown sauce, \$7.25, and stir-fried eggplant with scallions in a spicy garlic sauce, \$7.50.

WaiWai offers take-out service, including lunch and dinner boxes, \$5.95 and \$7.95, which combine two dishes, generally with fried rice.

Lam is a fanatic about freshness, buying vegetables every day. Meat is delivered daily. WaiWai makes everything from scratch, including sauces.

"We don't use MSG, for the sake of our customers' health," Lam says. "We do care about little things and customers notice that, too."

Munch goes to Wai Wai Chinese Cuisine

Thursday, May 07, 2009
 Pittsburgh Post-Gazette

Perhaps, Richard Chen expected Pittsburgh's diners to throw wads of cash at him precisely because he is Richard Chen. Perhaps, he hoped his reputation preceded his venture to Pittsburgh, and the simple act of slapping his name on the side of a restaurant would bring about some kind of culinary rapture here, where the foodies are called home and their dining Tribulation finally ends. (Perhaps he also wasn't expecting a worldwide financial panic, which roughly corresponded with his local tenure.)

Wai Wai, 4717 Liberty Ave., Bloomfield; 412-621-0133. Open seven days for eat-in and takeout.

Here's the thing Richard Chen didn't get about Pittsburghers -- we don't impress easily. What we like, we like. What we don't, we don't. Yes on french fries. No on braised eggplant. Yes to piles of pasta. No, apparently, to \$30 Pan-Asian entrees.

Whatever he expected or didn't, understood about our market or didn't, the final scorecard says -- Richard Chen Pittsburgh: 271 days, and zai jian.

Munch: three decades, and counting.

Munch gets Pittsburgh.

And Munch gets Wai Wai Chinese Cuisine. Here is one of those Chinese restaurants that does the little things right. The spring rolls (\$2.25), lightly crispy, aren't sopping in grease. The orange-flavored beef (\$8.95) is citrusy, but not syrupy. The preparation of the stir-fried tofu and mushrooms (\$5.75 for a lunch-sized portion), swirled in an earthy brown sauce, managed to render these fluffy tofu pillows appetizing to Munch.

No small feat, as Munch is a renowned carnivore. What's next for Munch, wheatgrass?

Wai Wai's menu is a trimmer version of the paper placemat menus common at many Chinese restaurants -- those have perhaps hundreds of items. Wai Wai's has about 75. After much pondering (and after one abrupt table relocation, because a waiter spilled a glass of water on her lap), Hungry Hungry Hippo Friend of Munch (HHHFOM), craving lo mein, ordered it with shrimp and veggies (\$6.95) despite her expectation that it would arrive food-court style, a soggy mess of brown blandness. It did not: noodles were firm, broccoli was fresh and bright, the shrimp was perfectly cooked, and HHHFOM was a portrait of contentment. "Setting low expectations is the key to a happy life," says HHHFOM's fortune cookie, and she subscribes to this low-bar philosophy entirely. (For confirmation of this, you should really get to know her husband.)

Wai Wai, on Liberty Avenue, Bloomfield's main drag, is housed in a former pizza shop. Credit the welcome reboot to local restaurateurs Wai Lam and Mike Wang, who opened the place a year ago. The space is sparsely decorated, with vases and Chinese art here and there, darkly painted with room for about 50 diners. Business was slow on the Tuesday that Munch visited, with three tables occupied at 12:30 p.m., but Munch predicts takeout orders will surge once Children's Hospital (maybe six blocks away, on Penn Avenue) is fully operational. As it is, Wai Wai is just three blocks from West Penn Hospital. So if you go, expect to see people wearing scrubs or even surgical masks -- don't panic, though, it's not a swine flu outbreak.

Wai Wai's food does not transcend its niche. If you don't like the Chinese spot down the street, it's unlikely that you'll suddenly develop a taste for fried rice and General Tso's. There's little coming out of this kitchen that will surprise you, a conscious effort on the part of the owners to limit the menu to the most popular dishes.

But if nothing else, Wai Wai is sleek and clean. And, hey, it's still open, which is more than you can say of Richard Chen's.

Want to be a Friend of Munch (FOM)? Drop me a line at munch@post-gazette.com, or say hi at Facebook (search for "Munch von Munchausen").

First published on May 7, 2009 at 12:00 am

urbanspoon

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Wai Wai In Bloomfield

ADDED AUG 19, 2009, UNDER: NORTH

When you have an hour for lunch and you want to get away from the office and escape to an afternoon lunch oasis, Wai Wai in Bloomfield is the place you'll want to go. I am always looking for a delicious Chinese restaurant where I can grab an inexpensive yet fabulous helping of sweet and sour chicken.

I ordered a "lunch box", their cleverly named lunch special, with chicken fried rice, sweet and sour chicken and shrimp lo mein.

The meal, brought to me by our super friendly and elegantly dressed waiter came served on dishes I was actually jealous of. If only my kitchen could harbor such cool plates. The food was presented beautifully on the plate (that I wanted to put in my purse) and to my pleasant surprise, rivaled Asian eatery, PF Changs.

I made sure to mention to our waiter that it was indeed "the best sweet and sour chicken I have ever had, hands down!" The best part of this experience had to be the fact that I didn't have to ask to wash their dishes when I got my check. The meal was delicious and affordable and I can't wait to go back. Next time you have an hour to explore Bloomfield duck under the black and white awning with Wai Wai on the front. You won't be disappointed.



Wai Wai Chinese Cuisine welcomes diners along Bloomfield's business district

WEDNESDAY, APRIL 16, 2008

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Wai Wai Chinese Cuisine—the latest restaurant to open along Bloomfield's central business district—is welcoming diners at 4717 Liberty Ave.

Owned by longtime restaurateur Wai Lam and her husband Mike Wang, the 2, 400-square-foot eatery seats 48 people. Lam—who also owns Dollar Magic at 4715 Liberty—comes to Wai Wai with 17 years of experience, including running restaurants in Canonsburg, the South Side and Brentwood.

Inspired to create a modern twist on traditional Chinese dining, the couple designed Wai Wai after refurbishing a former Domino's. "We wanted a new updated style, to get away from the old look. My husband and I enjoy making the business comfortable and affordable for customers," says Lam, who chose a contemporary interior in lieu of conventional Chinese décor. She

also streamlined her menu. "Menus in most Chinese restaurants are overcrowded with hundreds of items. We made ours simple and easy to read, with dishes people are the most interested in. We prepare everything here—the food tastes so much better from scratch."

Taking its name from the Chinese word for tasty, Wai Wai is already drawing a steady lunch crowd and filling catering orders for universities. "We're near a lot of houses and hospitals. We look forward to more business with Children's and West Penn," says Lam, who hired six people and expects to add additional staff. "There's a lot of walking traffic. We haven't even done advertising yet."

Beyond Bloomfield, Lam says she would definitely consider opening additional restaurants: "Once we're settled here, we'll have more ideas. We might go back to the traditional style for the next one—like the original Chinese restaurants in California."

Writer: **Jennifer Baron**
 Source: Wai Lam, Wai Wai Chinese Cuisine

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AUGUST 14, 2008
Wai Wai

BY ANGELIQUE BAMBERG AND JASON ROTH

Location: 4717 Liberty Ave., Bloomfield, 412-621-0133
Hours: Mon.-Thu. 11 a.m.-10 p.m.; Fri.-Sat. 11 a.m.-11 p.m.; Sun. Noon-10 p.m.
Prices: Appetizers \$2-5; entrees \$6-10
Fare: Classic Chinese-American
Atmosphere: Asian Modern
Liquor: BYOB
Smoking: None Permitted

Bloomfield, unlike certain Little Italys we could name, isn't coasting on its past. Here, little old ladies still get up at dawn to shop the neighborhood's Italian groceries, and new Italian cafes and restaurants open alongside the stalwarts. But Liberty Avenue's vitality isn't limited to soprasetta and gelato. Over the past 10 years, a cluster of Southeast Asian restaurants has come to coexist comfortably within Bloomfield's dense commercial mix. As with their Italian neighbors, their success has sowed a fertile ground for new establishments.

The most recent addition to the mix is a Chinese restaurant called Wai Wai. And why not? After all, the noodle arrived in Italy via Marco Polo's explorations in China.

Wai Wai is simultaneously traditional in its culinary offerings and refreshingly contemporary in the setting in which they are served. The storefront, formerly the nondescript home of a pizza chain, has received a smart, modern update, with glass-shaded halogen lights, pale wood flooring, and a restrained display of Chinese art and artifacts worthy of a yoga studio or upscale boutique.

We found the menu to be almost as carefully considered as the décor. Eschewing the epic list of dishes that most Chinese-American restaurants proffer, Wai Wai sticks to a modest number of basics. There are fewer than 20 entrees offered with your choice of meats or vegetables, plus another 20 specials in which the specific meat, seafood or both are inherent to the recipe. And while most of the choices consist of old-school Chinese-American favorites like lo mein and moo goo gai pan, we spotted a few items that we didn't grow up with, including Singapore mai fun (a dish of stir-fried rice noodles) and sha cha (a meat-and-vegetable dish from the Gansu province of China).

We began with an appetizer of fried lemongrass wonton. True to their name, the crisp little dumplings were redolent of fresh lemongrass, with well-seasoned, pliant beef balancing the wheat wrapper. Traditional steamed dumplings proved just as satisfying. Tender wrappers were stuffed with an aromatic filling of gingery pork, while the superb dipping sauce accompanying both types of dumpling featured bright, fruity flavors playing off sweet, not salty, base notes.

Entrees at Wai Wai are served Western-style, in individual servings on attractive plates with rice on the side. Portions are very generous, although we ended up requesting more rice.

Jason's Happy Family, including an array of meats and seafood with vegetables in a brown sauce, was -- like many happy families -- an overall success despite some flaws and failers. The scallops lacked that shellfish's characteristic briny-sweet notes, while the shrimp were less succulent than one might hope. The vegetables were also uneven in size and doneness. But the chicken and beef were both above average, and the roast pork really shone. Jason has tended to avoid roast pork in Chinese food because it too often tastes twice-cooked, but at Wai Wai, the kitchen managed to achieve the barbecue flavor of char sui without sacrificing fresh flavor on the plate.

Meanwhile, Angelique's Mongolian beef was a satisfying mix of tender sliced steak with slivered onion, scallion and carrot in a thick brown sauce, which was both slightly sweet and spicy. Though rich, the sauce was also mild enough for the dish to be defined by the play between the hearty beef, zingy onions and sweet, earthy carrots.

Wai Wai offers a few grilled items, and we ordered grilled steak. Expert seasoning and charring of the meat yielded excellent flavor, and just a bit of brown sauce held things together. Our only complaint was that the cut -- perhaps a sirloin -- tended toward toughness, but not to the point of ruining the dish.

A dining companion's Cantonese chow mein arrived on a fried-noodle pancake, an appealing variation from white rice. The brown sauce and vegetable blend were reminiscent of those in the Happy Family, yet distinctly suited to this particular dish.

That, in the end, is Wai Wai's greatest strength: the ability to work expertly within the framework established by countless Chinese-American restaurants, yet serve dishes that, while assimilated, are distinctive enough to be a cuisine of their own.

JR: ★ ★ ★
 AB: ★ ★ ★

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Heather Mull

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