



LE FLEUR ROUGE

FRENCH-CHINESE CUISINE

APÉRITIF

Cold Appetizer

-  **OYSTERS (HALF DOZEN/ONE DOZEN)** 22/42
Longan Granite, Pickled Kholrabi, Green Peppercorn Mignognette
-  **HOKKAIDO SCALLOPS** 19
Mandarin Vinaigrette, Hami Melon, Pickled Cauliflower
-  **BEEF TARTARE** 18
Dòu Bàn Jiàng, Crispy Capers, Shrimp Chips
-  **MALA CUCUMBER CILANTRO SALAD** 14
Sauce Verte, Candied Cashew, Là Yóu

PLAT

Main

-  **GOLDEN HALIBUT** 35
Jīn Broth, Kabocha, Habanero
-  **CRISPY SPICY CHICKEN** 32
Free Bird Half Chicken, Chrysanthemum, Five Spice Veloute
-  **TEA SMOKED DUCK** 39
Hudson Valley Duck Breast, Hóng Chá, Peking Jus
-  **"BEEF AND BROCCOLI" AU POIVRE** 42
American Wagyu Hanger, Romanesco, Peppercorn Fries
- HAMBURGER CHINOIS** 24
Australian Lamb, Pickled Cucumbers, Shāo Kǎo Fries

ENTRÉE

Hot Appetizer

- SOUP DUMPLING** 15
Charred Allium Vinegar, Seasoned Celtus, Crispy Ginger
-  **FRIED SHRIMP BALL** 16
Black Tiger Shrimp, Chūn Juǎn Pí, Mala Béchamel
- FLOWER DIM SUM** 15
Free Bird Chicken, Charred Broccoli Puree, Seasonal Vegetables
-   **SPRING DIM SUM** 14
Ramp-Mushroom Stuffing, Smoked Tofu Puree, Spring Herbs
- SHRIMP FRENCH TOAST** 24
Shrimp Farce, Hot Honey, Caviar
- MALA WINGS** 15
Sichuān Peppercorn, Five Spice, Cilantro
- PEKING DUCK BĀO** 16
Confit Duck Leg, Tiānmìnjiàng, Cucumber Kimchi
-   **FRENCH ONION SPRINGROLL** 16
Caramelized Onion, Gruyere Sauce

ACCOMPAGNEMENT

Shareable

-  **TÀI CHÍ FRIED RICE** 22
Duck Confit-Foie Gras/Tiger Shrimp-Squid Ink
-  **DÀNDÀN CAPELINI** 16
Bōk Chòy, Creme Fraiche, Freshly Shaved Parmesan
-  **CRISPY CHINESE EGGPLANT** 12
"Sweet and Sour", Pineapple Brûlée, Bell Pepper Medley
-  **SAUTÉED YÚ CHÒY** 12
Beurre Noisette, Compressed Tomato, Kalamansi

Breadlivore

WHOLE WHEAT SOURDOUGH BOULE

Organic Stoneground Flour, Gruyère, Herbs de Provence

9

 Vegetarian

 Gluten-Free

 Dairy