



LE FLEUR ROUGE

FRENCH-CHINESE CUISINE

APPÉRITIF

OYSTERS (HALF DOZEN/ONE DOZEN) Longan Granite, Pickled Kholrabi, Green Peppercorn Mignognette	22/42
HOKKAIDO SCALLOPS Pomelo Vinaigrette, Hami Melon, Pickled Cauliflower	19
BEEF TARTARE Dòubànjiàng, Crispy Capers, Shrimp Chips	18
MALA CUCUMBER CILANTRO SALAD / LÁOHŨ CÀI Sauce Verte, Candied Cashew, Là Yú	14

ENTRÉE

SOUP DUMPLING / XIǎO LÓNG BǎO Charred Allium Vinegar, Seasoned Celtus, Crispy Ginger	15
"MALA BECHAMEL" / XIǎ QÍU Black Tiger Shrimp, Chūn Juǎn Pí, Basil Oil	16
FLOWER DIM SUM / JIǎN HUĀ JIǎO Free Bird Chicken, Charred Broccoli Puree, Seasonal Vegetables	15
SPRING DIM SUM / CHŪN JIǎO Ramp-Mushroom Stuffing, Smoked Tofu Puree, Spring Herbs	14
SHRIMP TOAST / MENBOSHA Shrimp Farce, Hot Honey, Caviar	24
MALA WINGS Sichuǎn Peppercorn, Five Spice, Cilantro	15
PEKING DUCK BǎO Confit Duck Leg, Tiánmiànjiàng, Cucumber Kimchi	16
FRENCH ONION SPRINGROLL Caramelized Onion, Gruyere, Kūng Pǎo Sauce	15

PLAT

DRAGON TILEFISH / LÓNG FĀNG TÓU YÚ Dragon Jus, Grilled Asparagus, Mint Oil	28
GOLDEN HALIBUT / JĪN Bǐ MÙ YÚ Jīn Broth, Bambou Shoots, Shimeji	35
CRISPY SPICY CHICKEN / CHÓNG QÌNG LÀ Zǐ JĪ Free Bird Half Chicken, Chrysanthemum, Five Spice Veloute	26
TEA SMOKED DUCK Hudson Valley Duck Breast, Hóng Chá, Peking Jus	39
"BEEF AND BROCCOLI" AU POIVRE 28 Day Aged Strip Loin, Romanesco, Peppercorn Fries	42
HAMBURGER CHINOIS Australian Lamb, Pickled Cucumbers, Shāo Kǎo Fries	22

ACCOMPAGNEMENT

TÀI CHÍ FRIED RICE Duck Confit-Foie Gras/Tiger Shrimp-Squid Ink	19
DÀNDÀN CAPELINI Bōk Chòy, Creme Fraiche, Freshly Shaved Parmesan	16
CRISPY CHINESE EGGPLANT "Sweet and Sour", Pineapple Brulee, Bell Pepper Medley	12
SAUTÉED YÚ CHÒY Beurre Noisette, Compressed Tomato, Kalamansi	12

