



STEAK FRITES

All served with Café de Paris, veal jus, charred onions & frites

所有牛扒均會配巴黎牛油汁、烤洋蔥、薯條

WESTHOLME STATION WAGYU FLANK

280 GRAMS

Westholme 和牛腹肉 (280克)

At Westholme, Queensland Australian cattle graze on pristine grass and are grain-fed to produce rich marbling and signature tenderness **270**

炭燒牛扒、蔥炒薯、酸紅椰菜

RANGERS VALLEY HANGAR

280 GRAMS

Rangers Valley 和腹肉牛扒 (280克)

Rangers Valley, New South Wales, Australia specialise in long fed pure Black Angus and Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef **330**

O'CONNOR STRIPLOIN

400 GRAMS

西冷牛扒 (400克)

For over 25 years O'Connor Beef has been providing premium grass fed beef from the pristine Gippsland region of Victoria, Australia. Cattle graze on natural clover and rye grass that result in meat that is free of genetic modifications, hormones, antibiotic or chemical residues **380**

'DISTRICT EIGHT' STEAK

800 GRAMS FOR 2 PERSONS

'District 8' 牛扒 – 2人份 (800克)

A limited selection of premium steak from boutique farms. Please ask our team for today's signature prime cut **Market Price**

ALL DAY MENU

FRENCH CLASSIC STARTERS

BAGUETTE & SMOKED BUTTER 50

Made in house, served with smoked butter
法國長麵包、煙燻牛油

CHARRED CAULIFLOWER (VEG) 110

Vadouvan & smoked yoghurt
燒椰菜花、Vadouvan 香料醬、煙燻乳酪

FRENCH ONION SOUP 90

Gruyère crouton
法式洋蔥湯

PORK & PISTACHIO TERRINE 135

Fine herb salad
豬肉開心果肉凍、香草沙律

MUSSELS MARINIÈRES 140

White wine, garlic & parsley with charred baguette
白酒燴青口、烤法國長麵包



FRENCH FAVOURITES

FRESH SHUCKED OYSTERS

Mignonette sauce
3 oysters 120 | 6 oysters 220
新鮮生蠔、木犀草醬

SALUMI PLATE 135

Pickles & baguette
意式肉腸拼盤、酸瓜、法國長麵包

CAESAR SALAD (VEG AVAILABLE) 135

Baby gem & cos lettuce, white anchovy & prosciutto
凱撒沙律



COMFORT FOOD

VEAL SHIN RAGU 180

Risoni with gremolata
白酒小牛肉肉醬、意大利米粒麵、香草醬

PORK & FENNEL SAUSAGE 180

with harissa & celeriac
豬肉茴香香腸、Harissa 香料辣醬、芹菜

CHEESE BURGER 175

180g beef patty, pickles, mustard & frites
芝士牛肉漢堡、酸瓜、芥末、薯條

STEAK SANDWICH 195

Wagyu bavette, onion jam, bacon & tomato
on sourdough & frites
牛扒三明治、和牛側腹肉、洋蔥醬、煙肉、番茄、
酸種麵包、薯條



ADD A SIDE

Frites & mayonnaise +60

炸薯條、蛋黃醬

Leaf salad, pickled onion, French dressing +50

葉菜沙律、醃洋蔥、法式沙律汁

DESSERT

ALL CAKES MADE BY OUR PASTRY CHEF

By the slice with crème fraîche 80

自家製精選蛋糕

CHOCOLATE TART

朱古力撻

FIG & FRANGIPANE

無花果杏仁撻

LEMON TART (V)

檸檬撻

CHEESECAKE

芝士蛋糕

CHEESE PLATE

精選芝士拼盤、椴梘醬、酸種麵包

Quince puree and baguette

1 cheese 70 | 2 cheese 130 | 3 cheese 190

Cheese options;

FLEUR DU MAQUIS

Corsican ewe's milk

Semi soft, creamy & firm

BLEU D'AUVERGNE

South Central France cow's milk

Creamy & buttery blue

24 MONTH AGED COMTE

Unpasteurised cow's milk

Mild, firm and slightly sweet from South
Eastern France

BRILLAT SAVARIN

Super soft, triple cream cow's milk

Nutty, decadent & rich flavours



BAR MENU

SKEWERS

35 PER STICK | 35/件
min 2 sticks per order

GRILLED CALAMARI

With fermented corn & chilli
烤鮮魷、酵粟米、辣椒

DIPPY DOG

With mustard mayo & chilli jam
美式炸熱狗、芥末蛋黃醬、辣椒醬

GRILLED CHICKEN THIGH

With smoked macadamia satay sauce
烤雞腿、煙燻果仁沙爹醬

BABY BEETS

With black garlic glaze
紅菜頭、黑蒜醬

WAGYU TERIYAKI

With Furikake + 10
照燒和牛、香鬆



SHARING

WINE PLATTER 205

Salumi, pork & pistachio terrine, choice of one cheese & baguette
小食拼盤、意式肉腸、豬肉開心果肉凍、芝士、法國長麵包

SALT FISH CROQUETTE 90

With mayonnaise
鹹魚炸丸子、蛋黃醬

FRITES 70

& mayonnaise
炸薯條、蛋黃醬

SALUMI 135

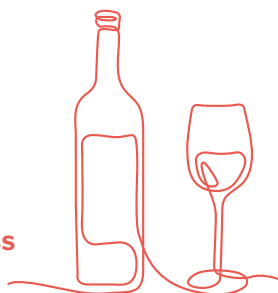
Pickles & baguette
意式肉腸拼盤、酸瓜、法國長麵包



WINE COLLECTION

HOUSE WINE

3-8pm | 30% off all house wines by the glass



CHAMPAGNE, BUBBLES AND ROSE

TAITTINGER BRUT RESERVE NV, Reims, Champagne, FR **135**

BAILLY-LAPIERRE 'BRUT DE CHARVIS' NV, Chardonnay, Pinot Noir, Burgundy, FR **75**

TENUTA DI CORTE GIACOBBE RAMATO IGT 2018, Pinot Grigio, Veneto, ITL **75**

WHITE

DOPFF AU MOULIN 2018, Riesling, Alsace, FR **75**

TENUTE DI CORTE GIACOBBE 2018, Pinot Grigio, Veneto, ITL **75**

TE TERA 2018, Sauvignon Blanc, Martinborough, NZ **75**

FAMILLE LIEUBEAU "CLISSON" MUSCADET 2015, Melon De Bourgogne, Loire Valley, FR **100**

LOUIS MOREAU 2018, Petit Chablis, Burgundy, FR **100**

CLOUS DE FOUS LOCURA 2 2016, Chardonnay, Maule, CHL **75**

RED

EXCUSE MY FRENCH 2017, Pinot Noir, Languedoc-Roussillon, FR **75**

LANGMIEL "ROUGH DIAMOND" 2018, Grenache, Barossa, AUS **90**

MATSU EL PICARO 2019, Tempranillo, Toro, ES **75**

JEAN-LUC COLOMBO 'LE PAVILLON DES COURTISANES' 2016, Grenache Syrah, Cairanne, FR **90**

DOMAINE D'OUREA - TIRE BOUCHON 2018, Grenache Carignan/ Syrah, Cotes Du Rhone, FR **75**

MR RIGGS "THE GAFFER" 2017, Shiraz, McLaren Vale, AUS **75**

DESSERT WINE

MR RIGGS STICKY END 2016, Viognier, McLarenvale, AUS **110**

TOP 8

WINES

BY THE GLASS

ça vaut le coup!

WHITE

MIRABEAU PURE 2018, Grenache/ Syrah, Cotes de Provence, FR **90**

LUCIEN ALBRECHT 2016, Pinot Gris, Alsace, FR **95**

DOMAINE VACHERON SANCERRE 2018, Sauvignon Blanc, Loire Valley, FR **140**

RED

JEAN LORON 2017, Chateau des Fleurie, Beaujolais, FR **95**

DOMAIN THENARD GIVRY 1ER CRU "CLOS SAINT PIERRE" 2016, Pinot Noir, Burgundy, FR **150**

CHÂTEAU VILLA BEL-AIR GRAVES 2012, Merlot/ Cab Sav/ Franc, Bordeaux, FR **130**

BODEGAS LA HORRA CORIMBO 2014, Tempranillo, Ribera Del Duero, ES **115**

ALPHA ZETA A AMARONE D.O.C 2016, Corvina /Rondinella, Valpolicella, ITL **160**

COCKTAILS

TOP 8 BY DISTRICT 8

BEEF IT 110

Wagyu Beef Fat Washed Bourbon, Smoky Whiskey,
Burnt Honey Syrup, Bitters, Wagyu Jerky

BAIE BLANC 110

Lillet Blanc, Berry Mix, Mint,
Taittinger Champagne

SUMMER ROSE 85

Vermouth Rouge, Quince, Cherry,
Rose Water, Soda

FRENCH BREAKFAST MARTINI 90

Butter Croissant Infused Vodka, Strawberry
Marmalade, Lemon, Sugar, Egg White

ORANGE NEEDLE FIZZ 110

Gin, Pine Needle, Clear Orange, Soda

FRENCH MILK PUNCH 85

Vodka, Cognac, French Herbs, Pear, Apple,
Earl Grey, Lemon, Soy Milk

VIN DE FRANCE 85

Dopff Au Moulin Riesling, Mirabelle Eau-De-Vie,
Citric Acid, Orange Bitters

BLOODY MARY A LA STEFFEN 85

Vodka, Steffen's House Spice Blend Mix,
Lemon, Tomato Juice



MOCKTAILS

NO ALCOHOL

THE GARDEN 80

Seedlip Garden, Mint, Sugarsnap,
Rosemary, Tonic

NOT SO COSMO 85

Seedlip Grove, Cranberry, Lime,
Burnt Orange

LA TINI 80

Seedlip Spice, Espresso, Caramel

APPLE SPRITZ 75

Pear, Apple, Sage, Soda

THYME OF MY LIFE 75

Raspberry, Thyme, Orange

LA BELLE 75

Blueberry, Raspberry, Mint, Lime,
Ginger Ale

DRINK MENU

BEER | CIDER

HAPPY HOUR

EVERYDAY 3-8PM

DRAFT BEER

3-8pm all draft beers 50

GWEILO PILSNER 4.2%, HK 70

ESTRELLA GALICIA LAGER 5.5%, ES 70

YOUNG MASTER "FLEETING CLOUDS"
4.0%, HK 75

STONE & WOOD 4.4% Pacific Ale, AUS 75

GWEILO IPA 4.8% Pacific Ale, AUS 75

SE ASIA LOCAL CRAFT

3-8pm all SE Asia local craft beers 50

HEART OF DARKNESS "FUTILE PURPOSE"
4.8%, Cucumber Pilsner, VN 75

GWEILO CITRUS CRUSHER 3.5%, HK 75

YOUNG MASTER "ANOTHER ONE" SESSION ALE
3.5%, HK 75

GWEILO WIT "HOPPY" WHEAT BEER
4.2%, HK 75

HEART OF DARKNESS KUMQUAT PALE ALE 4.5%,
VN 75

YOUNG MASTER 1842 ISLAND IPA 8.0%, HK 75

CIDER

3-8pm all cider 60

THREE OAKS APPLE CIDER 5%, AUS 80

CRISP APPLE CIDER Zeffer, 5%, NZ 80

NON ALCOHOLIC BEER

VANDESTREEK BREWING "Fruit Machine"
Raspberry Sour, Netherlands 80

BIG DROP BREWING 0.5%, Pale Ale, UK 70



OTHER DRINKS

SOFT DRINKS 45

Soda, Coke, Coke Zero

Tonic, Ginger ale

TEA 42

English Breakfast, Earl Grey,
Chai, Chamomile, Peppermint,
Jasmine, Lemongrass & Ginger

JUICE 45

Orange, Apple, Cranberry, Pineapple

COFFEE

Espresso 30

Americano, Double Espresso 35

Latte, Cappuccino 40

Mocha, Hot Chocolate 42

Any Iced Milk Coffee 45

Soy +5 Decaf +5

MINERAL WATER

Still or Sparkling Antipodes, NZ
1 litre 70

WEEKEND BRUNCH

週末早午餐 FROM IOAM



SMOKED SALMON

Hollandaise & spinach on English muffins & soft boiled egg **135**
煙燻三文魚、荷蘭醬、菠菜、溏心蛋、英式鬆餅

BACON & EGGS

Fat cut bacon on sourdough with folded eggs **130**
厚切煙肉、蛋捲、酸種麵包

PORTOBELLO MUSHROOM

on sourdough with pesto & feta **135**
大啡菇、酸種麵包、羅勒香草醬、菲達芝士

SMASHED AVOCADO

on sourdough with poached eggs, dukkah & goats cheese **135**
牛油果蓉、酸種麵包、水煮蛋、Dukkah香料、羊奶芝士

PORK & FENNEL SAUSAGE

Harissa & fried eggs on sourdough **135**
豬肉茴香香腸、Harissa 香料辣醬、煎蛋、酸種麵包



STEAK BREAKFAST BAGUETTE

Wagyu bavette, onion jam, bacon & tomato on sourdough & frites **190**
牛扒三明治、和牛側腹肉、洋蔥醬、煙肉、番茄、酸種麵包、薯條



“THE DISTRICT 8”

Pork sausage, bacon, egg, portobello mushroom & sourdough **150**
“The District 8” 豬肉香腸、煙肉、雞蛋、大啡菇、酸種麵包

SWEET BRUNCH 甜點

CROISSANT “FRENCH TOAST”

牛角包 多士 **120**
Whipped ricotta & berries
菲達芝士、雜莓

DAILY PASTRY
是日糕點 **30 EACH | 30/件**

HOUSE MADE CAKE
FROM THE FRIDGE
自家製精選蛋糕 **80 EACH | 80/件**

- EXTRAS 加配 -

+ **25 EACH** | +25/件
Add to any brunch dish

HOUSE BACON
自家製煙肉

TWO EGGS

Poached, scrambled or fried
水煮蛋、滑蛋或煎蛋 (兩隻)

MUSHROOMS 蘑菇

AVOCADO 牛油果醬