

# DISTRICT *eight* PARIS BISTRO STEAK & WINE



## 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

## STICKS

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

### GRILLED CALAMARI

With fermented corn & chilli  
烤鮮魷、醃粟米、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

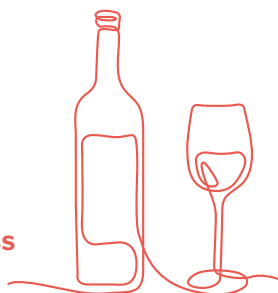
### SALUMI 135

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 10AM-3PM



## 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



**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

### 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



### STEAK SANDWICH

Wagyu bavette, onion jam, bacon &  
tomato on sourdough & frites **195**

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



## WEEKEND SET LUNCH 週末午餐

FROM **11:30AM-3PM**