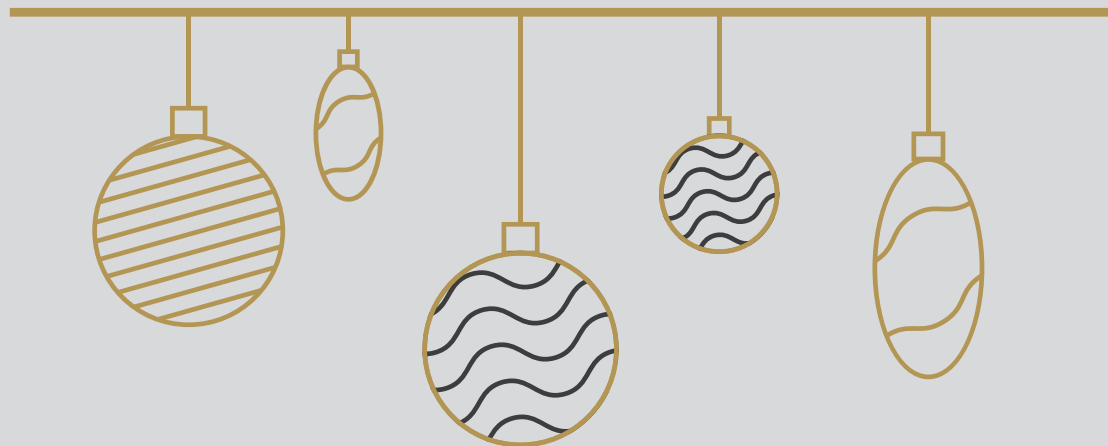


WOOLLY PIG HK
FESTIVE MENUS 2020



CONTENTS

* HUE DINING

- * **Christmas Eve Set Lunch**
24th December
- * **Christmas Set Menu**
24th, 25th & 26th December
- * **Weekday Set Lunch**
30th November - 23rd December
- * **Festive Brunch**
26th December & 1st January, 2021
- * **Special Afternoon Tea**
26th & 27th December

* BATHERS

- * **Group Feast**
4th December - 3rd January, 2021
- * **Christmas Set Menu**
24th, 25th & 26th December

* DISTRICT 8

- * **December Set Lunch**
Weekdays December & 24th December
- * **Christmas Set Meals**
24th December - Dinner
25th December - Lunch & Dinner
26th December - Lunch & Dinner

* BIG SUR

- * **December Set Lunch**
1st December - 31st December
- * **Christmas Sharing Menu**
24th - 26th December
- * **Christmas Day Turkey Menu**
Dine-in 25th December or Takeaway
Available throughout December

* INK CAFE

- * **Turkey Christmas Pop Up**
24th & 25th December - Dinner

DISTRICT
eight
PARIS BISTRO



CUISINE

Parisian style steakhouse

LOCATION DETAILS

ADDRESS

Shop R009, R/F, Elements,
1 Austin Road West, Tsim Sha Tsui, Kowloon, HK

PHONE

+852 2537 7555

WEBSITE

www.district8.com.hk

OPENING HOURS

RESTAURANT HOURS

Monday–Friday - 8am - 12am

Weekends & Public Holidays

8am - 12am (brunch served 10am-4pm)

December Set Lunch: Festive Flavours from 11.30 Weekdays

WEEKDAY LUNCH

DISTRICT
eight
WINE & STEAK

MONDAY - FRIDAY 11.30AM

2 COURSE 188 | 3 COURSE 218



HOUSE FIRED BAGUETTE (+35)
smoked butter 自家製酸種麵包配煙牛油

STARTERS 前菜

CHOOSE ONE EACH 每位任擇其一

CAULIFLOWER SOUP

hazelnut & truffle
椰菜花湯、榛子、法式松露

CARROT & ENDIVE SALAD

hierloom carrots, cottija cheese & almonds
烤甘菊、Cotija芝士、杏仁

TURKEY TERRINE

celeriac remoulade & sourdough crackers
火雞肉凍、芥菜蛋黃醬、酸種脆餅

SMOKED NORWEGIAN SALMON

cucumber, lemon & dill
煙燻挪威三文魚、青瓜、檸檬、莖蘆

MAIN 主菜

CHOOSE ONE 每位任擇其一

CONFIT TURKEY BREAST

carrots, eschallots & cranberry sauce
油封火雞胸、甘菊、青蔥、蔓越莓汁

SALMON WELLINGTON (+20)

sunchokes, maitake mushrooms & spinach
威靈頓三文魚、菊芋、舞茸菇、菠菜

PUMPKIN & RICOTTA AGNOLOTTI

brussel sprout & chestnuts
南瓜、意式雲吞、球芽甘藍、栗子

DESSERT 甜品

CHOOSE ONE 每位任擇其一

LET THEM EAT CAKE!

Ask our friendly team
for the daily selection
是日批餅或糕點

PAVLOVA

Berries & white
chocolate ganache
蛋白脆餅、雜莓、軟心白
朱古力醬

STEAK FRITES



miami!

ORDER ANY STEAK & FRITES
FROM A LA CARTE MENU

Enjoy a starter from
set lunch options (+20)

WINE & COFFEE

BONUS

Complimentary coffee or tea when you
order a glass of wine with your steak.
Weekday lunch only

DRINKS 飲品

TEA 42

Please ask for
our options

MINERAL WATER

Still or Sparkling
Antipodes, NZ
1 litre 70

COFFEE

Espresso 30
Americano, Double
Espresso 35
Latte, Cappuccino 40
Mocha, Hot Choc 42
All Iced Coffee 45
Soy (+5)
Decaf (+3)
Extra shot (+3)

XMAS DRINKS

MULLED WINE

Spiced Red Wine |
H by Hine Brandy |
Apple | Citrus 90

SPIKED APPLE CIDER TODDY

Cider | Plantation
dark rum 100

BUBBLES

Taittinger Brut
Reserve Nv,
Reims, Champagne,
FR 135

all prices are subject to 10% service charge

Weekdays in December and 24th December - Lunch: Festive Weekday Set Lunch & All Day Menu



Book

Christmas Set Menus

DISTRICT **eight** PARIS BISTRO
STEAK & WINE

Celebrating Christmas with European Flavours and Classics. Available on 24th December from 5.30pm | 25th December all day | 26th December 6pm
2 COURSES 360 | 3 COURSES 410

ESSENTIALS

BAGUETTE 50
House Fired and Cured Smoked Butter

ANTIPODES, NZ 70
1 Litre Still or Sparkling Water

CLASSIC DRINKS

MULLED WINE 90
Spiced Red Wine | HbyHine Brandy |
Apple | Citrus

SPIKED APPLE CIDER TODDY 100
Cider | Rhum JM V.S.O.P

BERRY CHRISTMAS 100
HbyHine Cognac | Cocoa | Strawberry | Cassis |
Grenadine | Milk

GLASS OF BUBBLES OR CHAMPAGNE

**NV TAITTINGER BRUT RESERVE
REIMS, FRANCE 135**

**NV SORELLE BRONCA PROSECCO
SUPERIORE DOCG BRUT
VALDOBBIADENE, ITALY 85**

DRAFT BEER

GWEILO IPA, Hong Kong 75
GWEILO PILSNER, Hong Kong 70

10% service charge applies to all items | Restaurant by Woolly Pig HK

STARTERS

1ST COURSE : CHOOSE ONE

CAULIFLOWER SOUP
Hazelnuts & Shaved French Truffles
椰菜花湯、榛子、法式松露

HEIRLOOM CARROTS
Roasted with Cotija Cheese & Macadamia
Dukkah 烤甘菊、烤Cotija芝士、果仁Dukkah

TURKEY PISTACHIO TERRINE
Celeriac Remoulade & Sourdough Cracker
火雞胸心果肉凍、芹菜蛋黃醬、酸種脆餅

CURED HAMACHI (+20)
Charred Cucumber, Preserved Lemons & Dill
油甘魚、燒青瓜、檸檬、蒜蓉

EXTRA COURSE ADD SOMETHING SPECIAL

FRESH OYSTER 3 PIECES (+120)
Salmon Caviar, Ponzu
新鮮生蠔3隻、三文魚魚子醬柑橘醬

FOIE GRAS CREME BRULEE (+120)
Fermented Blueberries & Figs
鵝肝魚糖布甸、醇藍莓無花果

DESSERT & CHEESE

CHRISTMAS PAVLOVA
White Chocolate Ganache & Berries
蛋白脆餅、軟心白朱古力醬、莓莓

CAKE & PASTRY
Made in House, French Inspired
Cake for Celebrations. Please Ask
Our Team for Today's Selection

Chocolate Tart 朱古力撻
Lemon Tart 檸檬撻
Fig & Frangipane 無花果杏仁撻
Cheesecake 芝士蛋糕

MAIN

2ND COURSE : CHOOSE ONE

ROAST DUCK BREAST
Mulled Wine Pears & Pistachio Jus
烤鴨胸、酒煮香梨、開心果汁

MACKEREL
Dashi Braised Mushrooms & Shaved Radish
鯖魚、高湯煮蘑菇、蘿蔔絲

WAGYU BEEF WELLINGTON (+60)
Dauphinoise Potato & Horseradish Cream
威靈頓和牛、馬鈴薯干磨批、辣根忌廉

RICOTTA DUMPLINGS
Asparagus, Almonds & Creamed Peas
水牛芝士雲吞、蘆筍、杏仁、忌廉蛋豆

EXTRA SIDES

FRITES 炸薯條、蛋黃醬
and Mayonnaise 70

GREEN BEANS 青豆、檸檬橄欖油、薄荷
Lemon Olive Oil & Mint 70

LEAF SALAD 雜菜沙律、腌洋葱、法式沙律汁
Pickled Onion, French Dressing 60

3RD COURSE : CHOOSE ONE

CHEESE Quince Puree and Baguette
A Selection from our house favourites (+50)
1 cheese 70 | 2 cheese 130 | 3 cheese 190

FLEUR DU MAQUIS
Corsican Ewe's Milk
Semi Soft, Creamy and Firm

BLEU D'AUVERGNE
South Central France Cow's Milk
Creamy and Buttery Blue

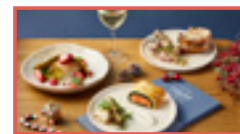
24 MONTH AGED COMTE
Unpasteurised Cow's Milk
Mild, Firm and Slightly Sweet From
South Eastern France

BRILLAT SAVARIN
Super Soft, Triple Cream Cow's Milk
Nutty, Decadent and Rich Flavours

WEEKEND LUNCH DISTRICT **eight**
WINE & STEAK

11.30AM-2.30PM SAT, SUN & PH

2 COURSE 208 | 3 COURSE 248



HOUSE FIRED BAGUETTE (+35)
smoked butter 自家製酸種麵包配煙牛油

STARTERS 前菜

CHOOSE ONE EACH 每位任擇其一

CAULIFLOWER SOUP
hazelnut & truffle
椰菜花湯、榛子、法式松露

CARROT & ENDIVE SALAD
hierloom carrots, cotija cheese & almonds
烤甘菊、Cotija芝士、杏仁

TURKEY TERRINE
celeriac remoulade & sourdough crackers
火雞肉凍、芹菜蛋黃醬、酸種脆餅

SMOKED NORWEGIAN SALMON
cucumber, lemon & dill
煙燻挪威三文魚、青瓜、檸檬、蒜蓉

MAIN 主菜

CHOOSE ONE 每位任擇其一

CONFIT TURKEY BREAST
carrots, eschallots & cranberry sauce
油封火雞胸、甘菊、青蔥、蔓越莓汁

SALMON WELLINGTON (+20)
sunchokes, maitake mushrooms & spinach
威靈頓三文魚、菊芋、舞茸菇、菠菜

PUMPKIN & RICOTTA AGNOLOTTI
brussel sprout & chestnuts
南瓜、意式雲吞、球芽甘藍、栗子

DESSERT 甜品

CHOOSE ONE 每位任擇其一

LET THEM EAT CAKE!
Ask our friendly team
for the daily selection
是日批餅或糕點

PAVLOVA
Berries & white
chocolate ganache
蛋白脆餅、莓莓、軟心白朱古力醬

STEAK FRITES



WESTHOLME STATION WAGYU FLANK

280 GRAMS Westholme 和牛腰肉 (280克) 270

RANGERS VALLEY HANGAR 280 GRAMS

Rangers Valley 和腹肉牛扒 (280克) 330

O'CONNOR STRIPLIN

400 GRAMS 西冷牛扒 (400克) 380

ORDER ANY STEAK & FRITES
FROM A LA CARTE MENU

Enjoy a starter from
set lunch options (+50)

DRINKS 飲品

TEA 42
Please ask for
our options

MINERAL WATER
1 litre 70

COFFEE
Espresso 30
Americano, Double
Espresso 35

Latte, Cappuccino 40
Mocha, Hot Choc 42
All Iced Coffee 45

Soy (+5)
Decaf (+3)
Extra shot (+3)

XMAS DRINKS

MULLED WINE
Spiced Red Wine |
H by Hine Brandy |
Apple | Citrus 90

**SPIKED APPLE
CIDER TODDY**
Cider | Plantation
dark rum 100

BUBBLES
Taittinger Brut
Reserve Nv,
Reims, Champagne,
FR 135

all prices are subject to 10% service charge

24th December - Dinner:

a) 5:30pm b) 8pm

Festive Set Menu 2 course/
3 course (no a la carte)

Book

25th December - Lunch:

a) 11.30am b) 2pm

Festive Set Menu

25th December - Dinner:

a) 5:30pm b) 8pm

Festive Set Menu 2 course/
3 course (no a la carte)

Book

26th December - Lunch:

a) 11.30am b) 2pm

Festive Set Menu 2 course/
3 course & a la carte

26th Dinner - Dinner:

a) 5:30pm b) 8pm

Festive Set Menu 2 course/
3 course & a la carte

Book

31st December - New Year's Eve Set Dinner

DISTRICT *eight* PARIS BISTRO
STEAK & WINE

Celebrating New Year's Even with European Flavours and Classics. Available on 31st December from 5.30pm

NEW YEAR'S EVE SET MENU

\$580 per person including a glass of Taittinger.

Minimum of two pax.

每位\$580 (包括一杯 Taittinger 香檳) , 兩位起

SOUP

CAULIFLOWER SOUP 椰菜花湯
Hazelnut & Truffle 榛子、松露

...

MAIN

CHATEAUBRIAND 牛柳
O'Conner Tenderloin,
Chateaubriand with Hassel back Potatoes,
Cabbage and Parsley Slaw, Honeyed Carrots.
奧康納牛柳、旋風焗薯、椰菜、歐芹沙律、蜜糖漬紅蘿蔔
Harissa, Horseradish Cream & Sauce Béarnaise
香料辣醬、辣根忌廉、法式香草牛油醬汁

...

DESSERT

CHOCOLATE ÉCLAIR 朱古力閃電泡芙
Vanilla Cream 雲尼拿香濃忌廉

10% service charge applies to all items | Restaurant by Woolly Pig HK

ESSENTIALS

BAGUETTE 50
House Fired and Cultured Smoked Butter

ANTIPODES, NZ 70
1 Litre Still or Sparkling Water

CLASSIC DRINKS

MULLED WINE 90
Spiced Red Wine | HbyHine Brandy |
Apple | Citrus

SPIKED APPLE CIDER TODDY 100
Cider | Rhum JM V.S.O.P

BERRY CHRISTMAS 100
HbyHine Cognac | Cocoa | Strawberry | Cassis | Grenadine | Milk

GLASS OF BUBBLES OR CHAMPAGNE

**NV TAITTINGER BRUT RESERVE
REIMS, FRANCE** 135

**NV SORELLE BRONCA PROSECCO SUPERIORE
DOCG BRUT VALDOBBIADENE, ITALY** 85

DRAFT BEER

GWEILO IPA, Hong Kong 75

GWEILO PILSNER, Hong Kong 70



Book

DISTRICT
eight
PARIS BISTRO

FOR LARGE GROUP BOOKING ENQUIRIES OVER
THE FESTIVE PERIOD PLEASE CONTACT

EVENTS@WOOLLYPIGHK.COM

