

# DISTRICT *eight* PARIS BISTRO STEAK & WINE

Strating from 6PM

We are a specialist wine restaurant that that offer unique wines by the glass and steak from the best free-range farms in Australia

## ESSENTIALS

**BAGUETTE 50**  
House fired & cultured  
smoked butter  
法國長麵包、煙燻牛油

**ANTIPODES, NZ 70**  
1 litre still or sparkling  
water

## CLASSIC STARTERS

**FRESH SHUCKED OYSTERS**  
Mignonette sauce 新鮮生蠔、木犀草醬  
**3 oysters 120 | 6 oysters 220**

**FRENCH ONION SOUP**  
Gruyère crouton **90**  
法式洋蔥湯、芝士麵包粒

**CHARRED CAULIFLOWER**  
Vadouvan & smoked yoghurt **120**  
烤椰菜花、Vadouvan 香料醬、煙燻乳酪

**XO ESCARGOTS**  
Six French snails baked in XO butter, garlic and  
parsley with baguette **150**  
焗法國蝸牛、牛油、大蒜、歐芹、法國長麵包

**ROAST BONE MARROW**  
Anchovy, capers & parsley **130**  
烤骨髓、鯷魚、酸豆、歐芹

**MUSSELS MARINIÈRES**  
White wine, garlic & parsley with charred baguette **160**  
法式白酒燴青口、烤法國長麵包

**BEEF TARTARE**  
Potato crisps **150**  
生牛肉他他、香脆薯片

**CAESAR SALAD**  
Baby gem, cos lettuce, white anchovy, prosciutto **135**  
凱撒沙律、迷你生菜、白鯷魚、巴馬火腿

**BURRATA & LEEK**  
Poached leeks, black truffle vinaigrette **135**  
Burrata 水牛芝士、水煮韭菜、黑松露油醋汁

**DOUBLE CHEESE SOUFFLE**  
Goats & Gruyère cheese with a roquette & pear salad **140**  
雙重芝士焗梳乎厘、羊奶 & Gruyère芝士、芝麻菜、香梨沙律

## SIMPLY STEAK

### STEAK & FRITES COLLECTION

Served With Café de Paris Sauce, Charred Onions & Frites  
所有牛扒均會配巴黎牛油汁、烤洋蔥、薯條

### WESTHOLME STATION WAGYU 280 GRAMS

Westholme 和牛腹肉

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

### RANGERS VALLEY HANGER 280GRAMS

Rangers Valley 牛腹肉牛扒

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

O'Connor 西冷牛扒

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**

### CHÂTEAUBRIAND 400 GRAMS FOR TWO PERSON

'Châteaubriand' 牛柳

A limited selection of premium steak from boutique farms.  
Please ask our team for today's signature prime cut **780**

## DESSERT & CHEESE

### CAKE & PASTRY 75

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  
**Cheesecake** 芝士蛋糕 **Éclair** 閃電泡芙

### ICE CREAM 自家製雪糕

**HOMEMADE WITH AUSTRALIAN MILK**  
PLEASE ASK OUR STAFF FOR ASSISTANCE

Single 單球 **45** | Double 雙球 **80**

Waffle Cone 窩夫筒 **+5**

Kids Mini Cone 迷你窩夫筒 **38**

## MAIN

### MUSHROOM TAGLIATELLE

Black truffle and goats' cheese **185**  
蘑菇闊條麵、黑松露、羊奶芝士

### OX CHEEK PAPPARDELLE

made in house rich beef ragout and Parmesan **180**  
自家燉牛面頰寬帶麵、巴馬臣芝士

### DUCK BREAST

Radicchio purée & blueberries **280**  
鴨胸、紅菊苣蓉、藍莓

### PORK & FENNEL SAUSAGE

Harissa & celeriac **180**  
豬肉、茴香香腸、Harissa 香料醬、芹菜

### KING PRAWNS

Meyer lemon purée & garlic butter **290**  
大蝦、檸檬蓉、蒜蓉牛油

### PORK CUTLET

White beans & apple purée **290**  
香煎豬排、白豆、蘋果蓉

### SPANISH MACKEREL 260

Braised fennel with a saffron and mussel sauce  
西班牙鯖魚、燴茴香、藏紅花、青口汁

## SIDES

**FRITES** 薯條、蛋黃醬  
and mayonnaise **70**

**GREEN BEANS** 青豆、檸檬橄欖油、薄荷葉  
Lemon olive oil & mint **70**

**LEAF SALAD** 雜菜沙律、醃洋蔥、法式沙律汁  
Pickled onion, french dressing **60**

**CHEESE** Quince purée and baguette

**1 cheese 70 | 2 cheese 130 | 3 cheese 190**  
精選法國芝士、榲桲蓉、法國長麵包

### 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