

WEEKDAY LUNCH

MONDAY - FRIDAY 11.30AM

2 COURSE 175 | 3 COURSE 220



miam!

HOUSE FIRED BAGUETTE (+35)

smoked butter

自家製法式長麵包配煙燻牛油

STARTERS 前菜

CHOOSE ONE EACH 每位任擇其一

VICHYSOISE

leek and potato soup with crème fraiche

忌廉凍湯、韭蔥、馬鈴薯、法式酸忌廉

SALAD LYONNAISE

pan fried chicken liver, poached egg & croutons

里昂沙律、雞肝、水煮蛋、芝士麵包粒

ENDIVE SALAD

pear, Roquefort & hazelnut dressing

菊苣沙律、香梨、羊奶芝士、榛子汁

MAIN 主菜

CHOOSE ONE 每位任擇其一

COQ AU VIN

red wine braised yellow chicken leg with mushroom, bacon and mashed potato

紅酒燉黃油雞腿、蘑菇、煙肉、薯蓉

HAMACHI À LA BASQUAISE (+25)

Pan fried Hamachi with chorizo and pepper stew

油甘魚、西班牙辣肉腸、黑椒

PAPPARDELLE

celeriac and black truffle sauce, hazelnuts & egg yolk

自家製寬帶麵、芹菜、黑松露醬、榛子、蛋黃

DESSERT 甜品

ADD ON +45 加配+45 任擇其一

LET THEM EAT CAKE!

Chocolate tart

Lemon tart

Éclair

Cheese cake

自家製甜品

朱古力撻

檸檬撻

閃電泡芙

芝士蛋糕

DISTRICT
eight

WINE & STEAK

STEAK FRITES

ORDER ANY

STEAK & FRITES FROM
A LA CARTE MENU

Enjoy a starter from
set lunch options (+25)

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)

all prices are subject to 10% service charge