

# 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

### BUTTERNUT SQUASH VELOUTÉ

truffle oil & pumpkin seeds  
胡桃南瓜絲絨濃湯、松露油、南瓜籽

### BEETROOT CURED SALMON

horseradish cream & fine herbs  
紅菜頭醃三文魚、辣根忌廉、香草

### SALAD WITH SMOKED BACON & APPLE

confit fennel & tarragon  
油封茴香、龍蒿

## MAIN 主菜

CHOOSE ONE 每位任擇其一

### SLOW ROASTED PORK BELLY

sweetcorn, barley, crackling and harissa  
豬腩肉、粟米、薏米、harissa 香料醬

### PAN FRIED SEABASS (+25)

clams, gem lettuce and miso  
鱸魚、蜆肉、羅馬生菜、味噌

### FRENCH ONION RISOTTO

roasted hazelnut & pumpkin granola,  
gremolata, port  
法式洋蔥意大利飯、烤榛子、南瓜脆穀、意式香草、砵酒

## 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