

WEEKDAY LUNCH

MONDAY - FRIDAY 11.30AM

2 COURSES STARTING FROM 158
CHOOSE MAIN & ADD ONE STARTER



miami!

HOUSE FIRED BAGUETTE (+35)

smoked butter

自家製法式長麵包配煙牛油

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、燻煙肉、蘋果沙律

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 (+5) Extra shot (+3)

NITRO FRUIT TEA

Cold Brewed Persimmon

Peach Tea + 45

all prices are subject to 10% service charge