

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

WILD MUSHROOM TORTELLINI

trumpet mushroom consommé, croutons

野菌意大利雲吞、杏鮑菇清湯、芝士麵包粒

HOKKAIDO SCALLOP CEVICHE

yuzu and pickled jalapeños

檸汁醃北海道帶子、柚子、醃墨西哥辣椒

ANGUS BEEF CARPACCIO (+15)

aged parmesan, rocket and mustard seeds

生牛肉薄片、parmesan 芝士、火箭菜、芥末籽

MAIN 主菜

CHOOSE ONE 每位任擇其一

GRILLED LAMB RUMP

peas, mint and potato terrine

羊後腿肉、青豆、薄荷葉、千層馬鈴薯

RISOTTO AI FRUTTI DI MARE (+25)

seafood risotto, saffron and cherry tomato

海鮮意大利飯、番紅花、車厘茄

ROAST EGGPLANT RATATOUILLE

chickpea with a fine herb salad

烤茄子、燴雜菜、鷹嘴豆、香草沙律

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 Chocolate 42

All Iced Coffee 45

Soy Milk (+5)

Decaf (+3)

Extra shot (+3)

all prices are subject to 10% service charge