

DISTRICT *eight* PARIS BISTRO STEAK & WINE TSEUNG KWAN O

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 & 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、水煮韮菜、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

CARRARA WAGYU FLANK 280 GRAMS

Carrara 和牛腹肉

Full blood Wagyu cattle grazed on pristine grass at
Conondale in Queensland. Grain-fed for 100 days to
produce rich marbling and signature tenderness **270**

RANGERS VALLEY HANGER 280 GRAMS

Rangers Valley 牛腹肉牛扒

Rangers Valley, New South Wales, Australia specialises
in long-fed pure Black Angus and Wagyu cross breeds.
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 meat so that it is free of genetic
modifications, hormones or antibiotics **380**

CHÂTEAUBRIAND 400 GRAMS FOR TWO PERSONS

'Châteaubriand' 牛柳

Ashleigh Park - Family owned for over 188 years,
located in Southern New South Wales. Cattle are an
Angus / Holstein cross with access to abundant high
quality water, grain and local fodder producing the
most tender of steaks **780**

DESSERT & CHEESE

CAKE & PASTRY 75

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 高夫筒 **+5**

Kids Mini Cone 迷你高夫筒 **38**

MAIN

MUSHROOM TAGLIATELLE

Black truffle & goats' cheese **185**

蘑菇闊條麵、黑松露、羊奶芝士

OX CHEEK PAPPARDELLE

Made in house rich beef ragout & 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 & mussel sauce

西班牙鯖魚、燴茴香、藏紅花、青口汁

SIDES

FRITES 薯條、蛋黃醬

& 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**