

DISTRICT *eight* PARIS BISTRO STEAK & WINE



STEAK FRITES

All served with Café de Paris, veal jus, 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 (280克)

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 HANGAR

280 GRAMS

Rangers Valley 牛腹肉牛扒 (280克)

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 (400克)

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 2 PERSONS

‘Châteaubriand’ 牛柳 – 2人份 (400克)

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**

ALL DAY MENU

FRENCH CLASSIC STARTERS

BAGUETTE & SMOKED BUTTER 50

Made in house, served with smoked butter
法國長麵包、煙燻牛油

CHARRED CAULIFLOWER (VEG) 120

Vadouvan & smoked yoghurt
燒椰菜花、Vadouvan 香料醬、煙燻乳酪

SOUP DU JOUR 90

Please ask server
精選餐湯 – 請向店員查詢

FRENCH ONION SOUP 90

Gruyère crouton
法式洋蔥湯、芝士麵包粒

CAESAR SALAD (VEG AVAILABLE) 135

Baby gem, cos lettuce, white anchovy & prosciutto
凱撒沙律、迷你生菜、白鯷魚、巴馬火腿

BURRATA & LEEK 135

Poached leeks, black truffle vinaigrette
Burrata 水牛芝士、水煮韭菜、黑松露油醋汁



FRENCH FAVOURITES

FRESH SHUCKED OYSTERS

Mignonette sauce
3 oysters 120 | 6 oysters 220
新鮮生蠔、木犀草醬

XO ESCARGOTS 150

Six French snails baked in XO butter, garlic & parsley with baguette
焗法國蝸牛、牛油、大蒜、歐芹、法國長麵包

BEEF TARTARE 150

With potato crisps
生牛肉他他、香脆薯片

MUSSELS MARINIÈRES 160

White wine, garlic & parsley with charred baguette
白酒燴青口、烤法國長麵包

SPANISH MACKEREL 260

Braised fennel with a saffron & mussel sauce
西班牙鯖魚、燴茴香、藏紅花、青口汁

COMFORT FOOD

OX CHEEK PAPPARDELLE 180

Made in house rich beef ragout & parmesan
自家燉牛面頰寬帶麵、巴馬臣芝士

PORK & FENNEL SAUSAGE 180

With harissa & celeriac
豬肉茴香香腸、Harissa 香料辣醬、芹菜

CHEESE BURGER 175

180g beef patty, pickles, mustard & frites
芝士牛肉漢堡、酸瓜、芥末、薯條

STEAK SANDWICH 195

Wagyu bavette, onion jam, bacon & tomato on baguette & frites
牛扒三明治、和牛側腹肉、洋蔥醬、煙肉、番茄、酸種麵包、薯條

MUSHROOM TAGLIATELLE (VEG) 185

Black truffle & goats' cheese
蘑菇闊條麵、黑松露、羊奶芝士

KING PRAWNS

250 | 3-PRAWNS 290 | 4-PRAWNS

Meyer lemon purée & garlic butter
大蝦、檸檬蓉、蒜蓉牛油



EXTRAS

Frites & mayonnaise 70
炸薯條、蛋黃醬

Leaf salad, pickled onion, French dressing 60
雜菜沙律、醃洋蔥、法式沙律汁
Green beans, lemon olive oil & mint 70
青刀豆、檸檬橄欖油和薄荷葉



DESSERT

ALL CAKES MADE BY OUR PASTRY CHEF
with crème fraîche 75 自家製精選蛋糕

CHOCOLATE TART

朱古力撻

LEMON TART

檸檬撻

ÉCLAIR

閃電泡芙

CHEESECAKE

芝士蛋糕

CHEESE PLATE

精選芝士拼盤、榲桲蓉、法國長麵包
Quince purée and baguette
1 cheese 70 | 2 cheese 130 | 3 cheese 190
Cheese options

FLEUR DU MAQUIS

Corsican ewe's milk.
Semi soft, creamy & firm

BLEU D'AUVERGNE

South Central France
cow's milk. Creamy & buttery blue

24 MONTH AGED COMTE

Unpasteurised cow's milk.
Mild, firm and slightly sweet
from South Eastern France
BRILLAT SAVARIN
Super soft, triple cream
cow's milk. Nutty, decadent
& rich flavours

BAR MENU

STICKS & SNACKS

35 PER STICK | 35/件
min 2 sticks per order

GRILLED CALAMARI

With fermented corn & chilli
烤鮮魷、發酵粟米、辣椒

DIPPY DOG

With mustard mayo & chilli jam
美式炸熱狗、芥末蛋黃醬、辣椒醬

GRILLED CHICKEN THIGH

With smoked macadamia satay sauce
烤雞腿、煙燻夏威夷果仁沙爹醬

BABY BEETS

With black garlic glaze
紅菜頭、黑蒜醬

WAGYU TERIYAKI

With Furikake +10
照燒和牛、香鬆



SHARING

WINE PLATTER 205

Salumi, confit duck leg, choice of one cheese & baguette
佐酒拼盤、意式肉腸、油封鴨腿、芝士、法國長麵包

SALT FISH CROQUETTE 90

With mayonnaise
鹹魚炸丸子、蛋黃醬

FRITES 70

With mayonnaise
炸薯條、蛋黃醬

SALUMI 135

Pickles & baguette
意式肉腸拼盤、酸瓜、法國長麵包



WINE COLLECTION

HOUSE WINE

30% off all house wines by the glass at
happy hour 3-8pm

CHAMPAGNE, BUBBLES AND ROSE

TAITTINGER BRUT RESERVE NV, Reims, Champagne, FR 140

BAILLY-LAPIERRE 'BRUT DE CHARVIS' NV, Chardonnay, Pinot Noir,
Burgundy, FR 75

TENUTA DI CORTE GIACOBBE RAMATO IGT 2019, Pinot Grigio,
Veneto, ITL 75

WHITE

DOPFF AU MOULIN 2019, Riesling, Alsace, FR 75

TENUTE DI CORTE GIACOBBE 2020, Pinot Grigio, Veneto, ITL 75

TE TERA 2019, Sauvignon Blanc, Martinborough, NZ 75

FAMILLE LIEUBEAU "CLISSON" MUSCADET 2015, Melon De
Bourgogne, Loire Valley, FR 100

LOUIS MOREAU 2019, Petit Chablis, Burgundy, FR 100

CLOUS DE FOUS LOCURA 2 2018, Chardonnay, Maule, CHL 75

RED

EXCUSE MY FRENCH 2019, Pinot Noir, Languedoc-Roussillon, FR 75

LANGMIEL "ROUGH DIAMOND" 2019, Grenache, Barossa, AUS 90

MATSU EL PICARO 2019, Tempranillo, Toro, ES 75

JEAN-LUC COLOMBO 'LE PAVILLON DES COURTISANES' 2018,
Grenache Syrah, Cairanne, FR 90

DOMAINE D'OUREA – TIRE BOUCHON 2018, Grenache Carignan/
Syrah, Cotes Du Rhone, FR 75

MR RIGGS "THE GAFFER" 2019, Shiraz, McLaren Vale, AUS 75

DESSERT WINE

MR RIGGS STICKY END 2016, Viognier, McLarenvale, AUS 110

TOP 8

WINES

BY THE GLASS

ça vaut le coup!

WHITE

MIRABEAU PURE 2020, Grenache/
Syrah, Cotes de Provence, FR 90

LUCIEN ALBRECHT 2016, Pinot
Gris, Alsace, FR 95

DOMAINE VACHERON SANCERRE
2019, Sauvignon Blanc, Loire Valley,
FR 140

RED

JEAN LORON 2019, Chateau des
Fleurie, Beaujolais, FR 95

DOMAIN THENARD GIVRY 1ER
CRU "CLOS SAINT PIERRE" 2016,
Pinot Noir, Burgundy, FR 150

CHÂTEAU VILLA BEL-AIR GRAVES
2014, Merlot/ Cab Sav/ Franc,
Bordeaux, FR 130

BODEGAS LA HORRA CORIMBO
2015, Tempranillo, Ribera Del
Duero, ES 115

ALPHA ZETA A AMARONE D.O.C
2016, Corvina /Rondinella,
Valpolicella, ITL 160

TOP 8 COCKTAILS

BEEF IT 110

Wagyu Beef Fat Washed Bourbon, Smoky Whiskey, Burnt Honey Syrup, Bitters, Wagyu Jerky

SUMMER ROSE 85

Vermouth Rouge, Quince, Cherry, Rose Water, Soda

FRENCH BREAKFAST MARTINI 90

Butter Croissant Infused Vodka, Strawberry Marmalade, Lemon, Sugar, Egg White

ORANGE BUD FIZZ 110

Gin, Pine Needle, Clear Orange, Soda

FRENCH MILK PUNCH 85

Vodka, Cognac, French Herbs, Pear, Apple, Earl Grey, Lemon, Soy Milk

VIN DE FRANCE 85

Dopff Au Moulin Riesling, Mirabelle Eau-De-Vie, Citric Acid, Orange Bitters

BLOODY MARY A LA HUIT 85

Vodka, House Spice Blend Mix, Lemon, Tomato Juice

NEGRONI 85

Gin, Campari, Sweet Vermouth

OTHER DRINKS

SOFT DRINKS 45

Soda, Coke, Coke Zero
Tonic, Ginger ale

TEA 42

English Breakfast, Earl Grey, Chai, Chamomile, Peppermint, Jasmine, Lemongrass & Ginger

MINERAL WATER

Still or Sparkling
Antipodes, NZ 1lt 70

COFFEE

Espresso 30
Americano, Double Espresso 35
Latte, Cappuccino 40
Mocha, Hot Chocolate 42
Any Iced Milk Coffee 45
Soy +5 Decaf +5



MOCKTAILS & JUICE BLENDS NO ALCOHOL

THE GARDEN 75

Seedlip Garden, Mint, Sugarsnap, Rosemary, Tonic

NOT SO COSMO 75

Seedlip Grove, Cranberry, Lime, Burnt Orange

APPLE SPRITZ 65

Pear, Apple, Sage, Soda

THYME OF MY LIFE 70

Raspberry, Thyme, Orange

LA BELLE 75

Blueberry, Raspberry, Mint, Lime, Ginger Ale

ONE SINGLE JUICE 45

Orange/ Apple/ Cranberry/ Pineapple

DRINK MENU

HAPPY HOUR
MON-FRI 3-8PM

DRAFT BEER

Happy hour all draft beers 50

GOOD BEER PROJECT 5.2%, HK, low carb lager, (30% of profits goes to HK charities)

70 | 500ml 50 | 300ml

GWEILO LAGER 4.2%, HK 70 | 500ml 50 | 300ml

GWEILO SESSION IPA 4.8%, HK

75 | 500ml 55 | 300ml

STONE & WOOD, Pacific Ale, 4.5%, AUS,

75 | 500ml 55 | 300ml

COCKTAILS ON TAP

Happy hour all cocktails on tap 70

GIN & TONIC, Fair Gin, Capi Tonic, Rosemary, Citrus Peel 90

CIDER

THREE OAKS RED APPLE CIDER 5.0%, HK

80 | 500ml 60 | 300ml

ZEFFER CRISP APPLE CIDER, 5.0%, NZ 80 | Bottle

SE ASIA LOCAL CRAFT

All 75 | Happy hour all SE Asia local craft 50

PIRATE LIFE, Lager, 4.5%, AUS

GWEILO CITRUS CRUSHER, 3.5%, HK

HEART OF DARKNESS, Kumquat Pale Ale, 4.5%, VN

GWEILO "HAZY IPA" WHEAT BEER 4.2%, VN

HEART OF DARKNESS, Marlow's Mellow Yellow IPA, 5.8%, VN

GOOD BEER PROJECT "CHAR SIU MAN", Lemon Ice Tea IPA, 6.0%, HK (30% profits goes to charity)

NON ALCOHOLIC BEER

VANDESTREEK BREWING "Fruit Machine"

Raspberry Sour, Netherlands 80

BIG DROP BREWING PALE ALE 0.5%, UK 70



WEEKEND BRUNCH

週末早午餐 FROM 10AM-3PM | SATURDAY, SUNDAY & PH HOLIDAYS



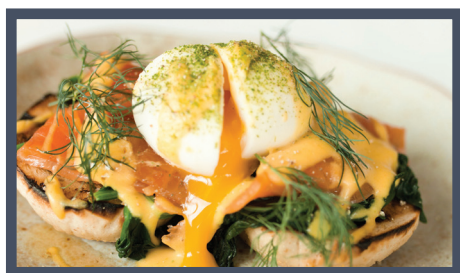
SWEET BRUNCH 甜點

**HOUSE MADE CAKE
FROM THE FRIDGE**

自家製精選蛋糕
75 EACH | 75/件

**CROISSANT
“FRENCH TOAST”**
牛角包 多士 120

Whipped ricotta & berries
Ricotta 芝士、雜莓

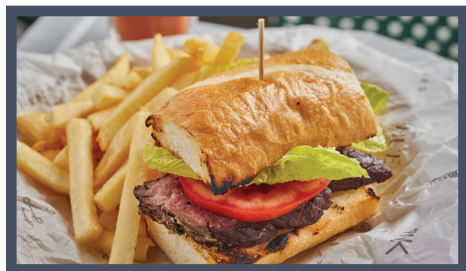


SMASHED AVOCADO 135
on sourdough with poached
eggs, dukkah & goats cheese
牛油果蓉、酸種麵包、水煮
蛋、Dukkah 香料、羊奶芝士

SMOKED SALMON 135
Hollandaise & spinach on
English muffins & soft boiled
egg
煙燻三文魚、荷蘭醬、菠菜、溏心
蛋、英式鬆餅



“THE DISTRICT 8” 150
Pork sausage, bacon, egg,
portobello mushroom &
sourdough
“The District 8” 豬肉香腸、
煙肉、雞蛋、大啡菇、酸種麵包



STEAK SANDWICH 195
Wagyu bavette, onion jam, bacon &
tomato on baguette & frites
牛扒三明治、和牛側腹肉、
洋蔥醬、煙肉、番茄、薯條

DUCK CONFIT HASH 140
Shredded confit duck leg,
crispy new potatoes, pickled
mushrooms and poached egg
油封鴨腿、脆新薯、醃蘑菇、水波蛋

DRINKS

THE GARDEN 75
Seedlip Garden, Mint,
Sugarsnap, Rosemary, Tonic

APPLE SPRITZ 65
Pear, Apple, Sage, Soda

THYME OF MY LIFE 70
Raspberry, Thyme, Orange

**BLOODY MARY A LA
HUIT 85**
Vodka, House Spice Blend
Mix, Lemon, Tomato Juice

ONE SINGLE JUICE 45
Orange/ Apple/
Cranberry/ Pineapple

all prices are subject to 10% service charge