

WEEKDAY LUNCH

MONDAY - FRIDAY 11.30AM

2 COURSE 175 | 3 COURSE 220



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

POACHED CHICKEN SALAD

peaches & red rice

水煮雞肉沙律、蜜桃、紅米

WHITE BEAN SOUP

green beans, thyme & parsley

白豆湯、青豆、百里香、歐芹

TRUFFLE LEEK & PORTOBELLO PIE (+15)

burrata

松露韮菜啡菇批、burrata 芝士

MAIN 主菜

CHOOSE ONE 每位任擇其一

CONFIT SALMON

celtuce puree, brunt cucumber, basil & lemongrass

油封三文魚、芹菜蓉、焦香青瓜、羅勒、香茅

BRAISED BEEF SHORT RIB (+25)

caramelised apple, eschalots & pumpkin tart

牛小扒、糖漬蘋果、蔥、南瓜撻

POTATO & CELERIAC DAUPHINOISE

haricot verts, poached egg & hollandaise

芹菜薯仔批、四季豆、水煮蛋、檸檬牛油蛋黃醬汁

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

all prices are subject to 10% service charge

DISTRICT
eight

WINE & STEAK
ELEMENTS



miam!

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 35

Double Espresso 35

Latte, Cappuccino 40

Mocha, Hot Chocolate 42

All Iced Coffee 45

Soy Milk (+5)

Decaf (+3)

Extra shot (+3)