

WEEKDAY LUNCH

MONDAY - FRIDAY 11.30AM

2 COURSE 188 | 3 COURSE 228



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

SPICED CELERIAC VELOUTÉ

hazelnut gremolata

香料芹菜濃湯、榛子香草醬

KING SALMON TARTARE

pickled tomato and coral tuile

三文魚他他、醃番茄

OX CHEEK CROQUETTES

arugula and wholegrain mustard

牛面頰丸子、火箭菜、全麥芥辣

MAIN 主菜

CHOOSE ONE EACH 每位任擇其一

SEARED BARRAMUNDI

salmon caviar, grapes and sauce beurre blanc

盲鱸、三文魚籽、提子、忌廉白汁

RAGU ORECCHIETTE

24-hour braised pork, crisp sage and aged parmesan

豬肉醬貓耳朵意大利麵、鼠尾草脆片、巴馬臣芝士

ROAST MUSHROOM TARTINE

hen's egg and winter salad

蘑菇多士、雞蛋、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
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)

all prices are subject to 10% service charge