

# 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 5+ SCORE WAGYU**

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 **350**

### **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 **375**

### **O'CONNOR STRIPLON**

#### **350 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 **395**

### **CHÂTEAUBRIAND**

#### **400 GRAMS FOR 2 PERSONS**

'Châteaubriand' 牛柳 - 2人份 (400克)

Yarabah-Beef From two farms in Queensland & Northern New South Wales in Australia, the closed loop process allows for traceability direct to the farm they were raised. **790**



# 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、白鯧魚、巴馬火腿

### DOUBLE BAKED CHEESE SOUFFLE 140

Goats' & Gruyère cheese, roquette & pear salad  
雙重芝士焗梳乎厘、羊奶芝士、Gruyère 芝士、芝麻菜、香梨沙律

### BURRATA & LEEK 145

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 170

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 180

With potato crisps  
生牛肉他他、香脆薯片

### MUSSELS MARINIÈRES 190

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

### SPANISH MACKEREL 280

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 195

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

### PORK & FENNEL SAUSAGE 190

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

### CHEESE BURGER 185

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

### STEAK SANDWICH 210

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 and goats' cheese  
蘑菇闊條麵、黑松露、羊奶芝士

### KING PRAWNS

280 | 3-PRAWNS 320 | 4-PRAWNS 360  
Meyer lemon purée & garlic butter  
大蝦、檸檬蓉、蒜蓉牛油



### EXTRAS

Frites & mayonnaise 75  
炸薯條、蛋黃醬

Leaf salad, pickled onion, French dressing 65

雜菜沙律、醃洋蔥、法式沙律汁

Green beans, lemon olive oil & mint 75

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、櫛柑蓉、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

### ICE CREAM 自家製雪糕

Homemade with Australian Milk  
Single 45 單球 45 | Double 80 雙球 80  
Waffle Cone +5 高夫筒+5  
Kids Mini Cone 38 迷你高夫筒 38

RASPBERRY MILK TEA  
STRAWBERRY CHEESECAKE  
DARK CHOCOLATE  
VANILLA STAR ANISE  
SALTED CARAMEL & PEANUT  
MANGO & PASSIONFRUIT



# BAR MENU

## STICKS & SNACKS

45 PER STICK | 45/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 230

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

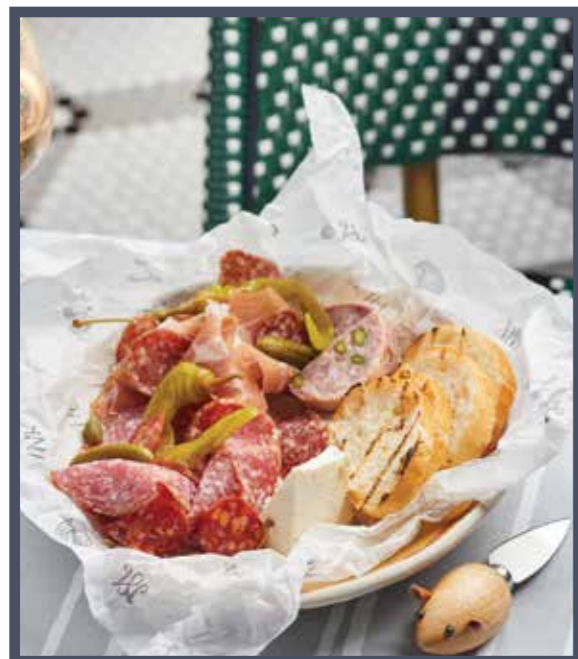
With mayonnaise  
鹹魚炸丸子、蛋黃醬

### FRITES 75

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  
VISIT our WINE SHOP - Lots of bottles to try at home

WINES  
BY THE GLASS  
*ça vaut le coup!*



### CHAMPAGNE, BUBBLES AND ROSE

TAITTINGER BRUT RESERVE NV, Reims, Champagne, FR 145

BAILLY-LAPIERRE 'BRUT DE CHARVIS' NV, Chardonnay, Pinot Noir, Burgundy, FR 80

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

### WHITE

DOPFF AU MOULIN 2020, Riesling, Alsace, FR 80

TENUTE DI CORTE GIACOBBE 2020, Pinot Grigio, Veneto, ITL 80

LUCIEN ALBRECHT, 2017, Pinot Gris, Alsace FR 95

TE TERA 2021, Sauvignon Blanc, Martinborough, NZ 80

LOUIS MOREAU 2020, Petit Chablis, Burgundy, FR 100

CLOUS DE FOUS LOCURA 2 2018, Chardonnay, Maule, CHL 80

### RED

EXCUSE MY FRENCH 2020, Pinot Noir, Languedoc-Roussillon, FR 80

LANGMIEL "ROUGH DIAMOND" 2020, Grenache, Barossa, AUS 90

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

DOMAINE D'OUREA - TIRE BOUCHON 2019, Grenache Carignan/Syrah, Cotes Du Rhone, FR 80

MR RIGGS "THE GAFFER" 2020, Shiraz, McLaren Vale, AUS 80

CHATEAU RIGAUD, 2018, Merlot / Cab Franc, Franc, Saint Emilion, FR 105

### DESSERT WINE

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

# TOP 8 COCKTAILS

## COLD DRIP OLD FASHIONED 110

Michter's US\*1 Bourbon, Brown Sugar, Cold Drip Coffee Bitters, Orange Peel

## BLACKBERRY TONIC 90

Sweet Vermouth, Marionette Mure, Lime & Tonic

## FRENCH BREAKFAST MARTINI 90

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

## GIN GIN MULE 110

G'Vine Floraison, Lime, Ginger, Mint and Ginger Beer

## 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

### NITRO FRUIT TEA 60

Cold Brewed Persimmon Peach Tea

### 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

## COCKTAILS ON TAP

Happy hour all cocktails on tap 70

### GIN & TONIC

Fair Gin, Capi Tonic, Rosemary & Citrus Peel 90

### COCCHI SPRITZ 90



## 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

### NO. 10 70

Pineapple, Carrot & Ginger

### ONE SINGLE JUICE 45

Orange, Apple, Cranberry, Pineapple Carrot, Watermelon, Honeydew Melon

# DRINK MENU

HAPPY HOUR  
MON-FRI 5-7PM

## 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 55 | 300ml

GWEILO LAGER 4.2%, HK 70 | 500ml 55 | 300ml

GWEILO SESSION IPA 4.8%, HK

75 | 500ml 55 | 300ml

## CIDER

Happy hour all cider 60

ZEFFER CRISP APPLE CIDER, 5%, NZ 80

THREE OAKS RED APPLE CIDER 5%, AUS 80

## SE ASIA LOCAL CRAFT

All 75 | Happy hour all SE Asia local craft 50

GWEILO CITRUS CRUSHER, 3.5%, HK

STONE & WOOD, Pacific Ale, 4.5%, AUS

## NON ALCOHOLIC BEER

VANDESTREEK BREWING "Fruit Machine"

Raspberry Sour, Netherlands 80

BIG DROP BREWING PALE ALE 0.5%, UK 70

VISIT OUR OTHER  
venue



Visit our other location in  
Civic Square, Elements

SHOP R009, R/F, ELEMENTS, CIVIC  
SQUARE, 1 AUSTIN ROAD WEST, TST  
2537 7555 | WWW.DISTRICT8.COM.HK

TAKE HOME  
wine &  
patisserie



Check out our wine shop  
and delicious home baked  
pastries to take home



# WEEKEND BRUNCH

週末早午餐 FROM 10AM-2.30PM | SATURDAY, SUNDAY & PH HOLIDAYS



## SMOKED SALMON 155

Hollandaise & spinach on English muffins & two poached eggs  
煙燻三文魚、荷蘭醬、菠菜、溏心蛋、英式鬆餅

## SMASHED AVOCADO 140

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



## CROQUE MADAME 130

Ham and Gruyère cheese in grain bread, fried egg and cheese sauce  
法式穀物麵包多士、火腿、Gruyère芝士、煎蛋、芝士醬

## DUCK CONFIT HASH 155

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

## STEAK SANDWICH 210

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



## “THE DISTRICT 8” 170

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

## PATISSERIE & SWEET

### 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

## DRINKS

### BLOODY MARY A LA HUIT 85

Vodka, House Spice Blend Mix, Lemon, Tomato Juice

### TROPICAL CRUSH 70

Mint, Honeydew Melon, Pineapple & Lime

### NO. 10 70

Pineapple, Carrot & Ginger

### SUMMER TIMES 65

Watermelon, Grapefruit, Lime & Rosemary

### ONE SINGLE JUICE 45

Orange, Apple, Cranberry, Pineapple, Carrot, Watermelon, Honeydew Melon