

WEEKDAY LUNCH

MONDAY - FRIDAY 11.30AM

2 COURSE 188 | 3 COURSE 228

BAGUETTE WITH NUT AND SEED BUTTER + 35

法式長麵包，果仁種子牛油 (+35)

STARTERS 前菜

CHOOSE ONE EACH 每位任擇其一

JAPANESE YELLOWTAIL KAMPACHI

green gazpacho & basil (+\$15)
日本黃尾鰺魚、羅勒蔬菜凍湯

YELLOW CHICKEN CONSOMMÉ

smoked chicken breast & mushrooms
法式雞湯、煙燻雞胸肉、蘑菇

SALAD OF SUGAR SNAP PEAS (V)

almonds, 24 month Parmigiano Reggiano
沙律 - 甜豆、杏仁、24個月巴馬臣芝士

MAIN 主菜

CHOOSE ONE EACH 每位任擇其一

YAMAGUCHI CHICKEN

cauliflower, quinoa & tarragon jus
日本雞肉 - 椰菜花、藜麥、龍蒿醬

GROUPEL FILET (+\$30)

ratatouille, chorizo & lemongrass velouté
石斑魚柳 - 蔬菜鍋、西班牙辣腸、香茅白醬

JERUSALEM ARTICHOKE RISOTTO (V)

button mushrooms, hazelnuts & oregano
雅枝竹燉飯 - 草菇、榛子、牛至



DESSERT 甜品

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