



STEAK FRITES

All served with Café de Paris, veal jus, charred onions & hand cut triple cooked fat frites

所有牛扒均會配巴黎牛油汁、烤洋蔥、三炸自家手切薯條

BARCOO FLANK

350 GRAMS

BARCOO 牛腹扒 (350克)

Angus-bred cattle raised in the “golden triangle” of New South Wales, Australia.

200 days grain-fed **310**

RANGERS VALLEY HANGAR

280 GRAMS

Rangers Valley 牛腹肉牛扒 (280克)

Rangers Valley, New South Wales, Australia specialise in long fed pure Black Angus and Wagyu cross breeds. Highest quality, best tasting, consistently tender

and delicious beef **380**

YARABAH RIBEYE

300 GRAMS

Yarabah 肉眼牛扒 (300克)

Yarabah Beef sourced from two farms in Queensland & Northern New South Wales, Australia. Traceability direct to the farm. Finished with 200 days on grain and graded 4+ **480**

CHÂTEAUBRIAND

400 GRAMS FOR 2 PERSONS

‘Châteaubriand’ 牛柳 – 2人份 (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 grass that result in meat that is free of genetic modifications, hormones, antibiotic or chemical residues **780**

ALL DAY MENU

FRENCH CLASSIC STARTERS

BAGUETTE & SEED & NUT BUTTER 50
Made in house, served with seed & nut butter
法式長麵包，果仁種子牛油

CAULIFLOWER STEAK (VEG) 125
Charred with hazelnuts & caper salsa
烤椰菜花扒、榛子及酸豆沙沙醬

PORCINI MUSHROOM VELOUTÉ (VEG) 100
Garlic baguette
法式香蒜麵包

FRENCH ONION SOUP 105
Gruyère crouton
法式洋蔥湯、芝士麵包粒

CAESAR SALAD (VEG AVAILABLE) 140
Baby gem, cos lettuce, white anchovy & prosciutto
凱撒沙律、迷你生菜、白鯧魚、巴馬火腿

BURRATA & HEIRLOOM TOMATOES 150
Basil and aged balsamic vinaigrette
Burrata 水牛芝士、溫室番茄、羅勒、陳年意大利香醋



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 290
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 205
Made in house rich beef ragout & parmesan
自家燉牛面頰寬帶麵、巴馬臣芝士

PORK & FENNEL SAUSAGE 195
Mustard pomme purée and caramelized onion
豬肉茴香香腸、芥末薯蓉、焦糖洋蔥

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) 190
Black truffle & goats' cheese
蘑菇闊條麵、黑松露、羊奶芝士

KING PRAWNS
280 | 3-PRAWNS 320 | 4-PRAWNS
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

GRILLED BROCCOLINI, toasted almonds & charred lemon 75
烤迷你西蘭花、烤杏仁、焦香檸檬



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
ÉCLAIR 閃電泡芙

LEMON TART 檸檬撻
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 80 | 2 cheese 145 | 3 cheese 205
Cheese options

FLEUR DU MAQUIS Corsican ewe's milk. Semi soft, creamy & firm
24 MONTH AGED COMTÉ Unpasteurised cow's milk. Mild, firm and slightly sweet from South Eastern France

BLEU D'AUVERGNE South Central France cow's milk. Creamy & buttery blue
BRILLAT-SAVARIN Super soft, triple cream cow's milk. Nutty, decadent & rich flavours

BAR MENU

STICKS & SNACKS

45 PER STICK | 45/件
min 2 sticks per order

GRILLED TIGER PRAWN

Chili crumble and lime +15 per stick
烤虎蝦、碎辣椒、青檸

DIPPY DOG

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

TIKKA MASALA CHICKEN

with egg yolk & tare sauce
印度瑪莎拉烤雞、蛋黃、醬油

GRILLED SWEETCORN

Tomato chili jam
烤粟米、蕃茄辣椒果醬

WAGYU TERIYAKI

with furikake +10
照燒和牛、香鬆



SHARING

WINE PLATTER 230

Salumi, confit duck leg, choice of one cheese
s& 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

CHICKEN & TARRAGON CROQUETTE 100

with lime Aioli 雞肉和龍蒿丸子 青檸蒜香蛋黃醬
鹹魚炸丸子、蛋黃醬



WINE COLLECTION

HOUSE WINE

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

CHAMPAGNE, BUBBLES AND ROSE

TAITTINGER BRUT RESERVE NV, Reims, Champagne, France 145
BAILLY-LAPIERRE 'BRUT DE CHARVIS' NV, Chardonnay, Pinot Noir,
Burgundy, France 85
TENUTA DI CORTE GIACOBBE 2020, Pinot Grigio, Ramato Veneto,
Italy 80

WHITE

DOPFF AU MOULIN 2020, Riesling, Alsace, France 80
TENUTA DI CORTE GIACOBBE 2020, Pinot Grigio, Veneto, Italy 80
TE TERA 2021, Sauvignon Blanc, Martinborough, New Zealand 80
LOUIS MOREAU 2020, Petit Chablis, Burgundy, France 100
THE WINERY OF GOOD HOPE 2021, Unoaked Chardonnay,
Stellenbosch, South Africa 80

RED

LITTLE YERING 2019, Pinot Noir, Yarra Valley, Australia 80
LANGMIEL "ROUGH DIAMOND" 2020, Grenache, Barossa,
Australia 90
MATSU EL PICARO 2021, Tempranillo, Toro, Spain 80
JEAN-LUC COLOMBO 'LE PAVILLON DES COURTISANES' 2018,
Grenache Syrah, Cairanne, France 90
DOMAINE D'OURÉA – TIRE BOUCHON 2019, Grenache Carignan,
Syrah, Cotes Du Rhone, France 80
MR RIGGS "THE GAFFER" 2020, Shiraz, McLaren Vale, Australia 80

DESSERT WINE

MR RIGGS STICKY END 2018, Viognier, McLaren Vale, Australia 110

TOP 8

WINES BY THE GLASS *ça vaut le coup!*

WHITE AND ROSÉ

MIRABEAU PURE 2020, Grenache/
Syrah, Cotes de Provence, France 95
LUCIEN ALBRECHT 2018, Pinot Gris,
Alsace, France 95
DOMAINE VACHERON SANCERRE
2019, Sauvignon Blanc, Loire Valley,
France 140

RED

JEAN LORON 2020, Chateau des
Fleurie, Beaujolais, France 95
DOMAIN THENARD GIVRY 1ER CRU
"CLOS SAINT-PIERRE" 2017,
Pinot Noir, Burgundy, France 150
CHÂTEAU VILLA BEL-AIR GRAVES
2016, Merlot/ Cab Sav/ Franc,
Bordeaux, France 130
BRANCAIA TRE, 2019, Sangiovese,
Merlot, Cab Sav, Tuscany, Italy 110
BODEGAS LA HORRA CORIMBO
2016, Tempranillo, Ribera Del Duero,
Spain 120

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 MILK PUNCH 85

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

NEGRONI 85

Gin, Campari, Sweet Vermouth

VIN DE FRANCE 85

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

GIN GIN MULE 110

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

FRENCH BREAKFAST MARTINI 90

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

BLOODY MARY A LA HUIT 85

Vodka, House Spice Blend Mix,
Lemon, Tomato Juice

COCKTAILS ON TAP

Happy hour 70

GIN & TONIC, JJ Whitley, Capi Tonic,
Rosemary, Citrus Peel 90



MOCKTAILS & JUICE BLENDS

NON-ALCOHOL

LYRE'S MOJITO 80

Lyre's White Cane Spirit (non-alcoholic),
Lime, Mint Soda

SUMMER TROPICS 85

Lyres 'Italian Spritz', Spiced Pineapple,
Passionfruit, Ginger Ale

APPLE SAGE SPRITZ 65

Pear, Apple, Sage, Soda

THYME OF MY LIFE 75

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 55

ESTRELLA GALICIA, 4.7%, Spain

70 | 500ml 55 | 300ml

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

GWEILO SESSION, IPA, 3.5 %, HK

75 | 500ml 55 | 300ml

YOUNG MASTER, Pale Ale, 5.0%, HK

75 | 500ml 55 | 300ml

CIDER Happy hour all 60

DRAFT

ASPALL CYDER, Red Apple Cider, 5.5%, UK

80 | 500ml 60 | 300ml

BOTTLED

THREE OAKS, Red Apple Cider, 5.0%, AUS 75

ZEFFER CRISP, Apple Cider, 5.0%, NZ 80

CANS AND BOTTLES

All 75 | Happy hour all 55

GREEN COAST, Lager, 4.7%, Byron Bay, AUS

CAPTAIN WONDER, Low Carb Lager 5.2%, HK

STONE & WOOD, Pale Ale, 4.4%, Byron Bay, AUS

COOPERS SPARKLING ALE, 5.8%, Adelaide, AUS

SUMMER OF 1842, 5.0%, Young Master, HK

NON-ALCOHOLIC BEER

GWEILO, Alcohol-free, Pale Ale, 0.3%, HK 75

GWEILO X VANDESTREEK, Fun House,
Non-alcoholic, Pale Ale, 0.5%, HK 75



HK'S LARGEST HARBOUR Bar & Cafe

Join us for dinner by the Harbour



G/F, Hong Kong Museum of Art, 10 Salisbury Rd.,
TST, Kowloon | 3500 8551 | www.inkcafe.com.hk

OTHER DRINKS

COFFEE

Espresso 35

Americano 40

Double Espresso 40

Latte, Cappuccino 45

Mocha, Hot Chocolate 48

Any Iced Milk Coffee 48

Soy +5 Decaf +5

TEA 45

English Breakfast

Earl Grey

Chamomile

Mint

Jasmine Green

Lemongrass & Ginger

Chai

MINERAL WATER

Still or Sparkling

Antipodes, NZ | 1 Litre 70

SOFT DRINKS 45

Soda, Coke, Coke Zero

Tonic, Ginger Ale

VISIT OUR OTHER
venue



Visit our other location in
Tseung Kwan O

SHOP 10, GREENWICH VILLAGE,
29 TONG YIN STREET, TSEUNG KWAN O
3500 5860 | WWW.DISTRICT8.COM.HK

WEEKEND BRUNCH

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



SMOKED SALMON 155

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



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、薯條

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



“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

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

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

DRINKS

LYRE'S MOJITO 80

Lyre's white cane spirit (non-alcoholic), lime, mint, soda

APPLE SAGE SPRITZ 65

Pear, apple, sage & soda

SUMMER TROPICS 85

Lyres 'Italian Spritz', spiced pineapple, passionfruit & ginger ale

THYME OF MY LIFE 75

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