

# 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

### HEIRLOOM TOMATO SALAD

mozzarella, basil & sourdough

溫室番茄沙律、水牛芝士、羅勒、酸種麵包

### HOUSE HAM HOCK TERRINE

crisp bread & spiced pear chutney

豬腿肉凍批、脆包片、法式啤梨醬

### OYSTER VELOUTÉ (+15)

garlic crouton & chives

法式蠔濃湯、法式香蒜麵包粒、法蔥 (+15)

## MAIN 主菜

CHOOSE ONE EACH 每位任擇其一

### ROAST LAMB RUMP (+30)

caramel yoghurt, crisp dauphinoise potatoes & minted peas

烤羊後小腿、焦糖乳酪、法式千層薯仔、薄荷葉青豆 (+30)

### POACHED SEA BREAM

tomato & fennel salsa with lemon thyme jus

低溫浸鯛魚、蕃茄、茴香莎莎醬、檸檬百里香汁

### WILD MUSHROOM RISOTTO (V)

crème fraiche, port wine glazed & crisp shallots

野菌意大利飯、法式酸忌廉、砵酒汁、香蔥



## 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 45

Please ask for our options

MINERAL WATER

Still or Sparkling Antipodes,  
NZ 1 litre 70

COFFEE

Espresso 30

Americano 40

Double Espresso 40

Latte, Cappuccino 45

Mocha, Hot Chocolate 48

All Iced Coffee 48

Soy Milk (+5)

Decaf (+5)

Extra shot (+3)

all prices are subject to 10% service charge