



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, tender and delicious beef **380**

YARABAH RIBEYE

300 GRAMS

Yarabah 肉眼牛扒 (300克)

Yarabah Beef sourced from two farms in Queensland & 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 range and has no modifications, hormones, antibiotic or chemical residues **780**

ALL DAY MENU

FRENCH CLASSIC STARTERS

BAGUETTE & SEED & NUT BUTTER 50

Made in house, served with smoked 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

DOUBLE BAKED CHEESE SOUFFLÉ (VEG) 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 & HEIRLOOM TOMATOES 150

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 & fries
芝士牛肉漢堡、酸瓜、芥末、薯條

STEAK SANDWICH 210

Wagyu bavette, onion jam, bacon & tomato on baguette & fries
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 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

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

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 80 | 2 cheese 145 | 3 cheese 205

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 COMTÉ

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

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 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 & 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

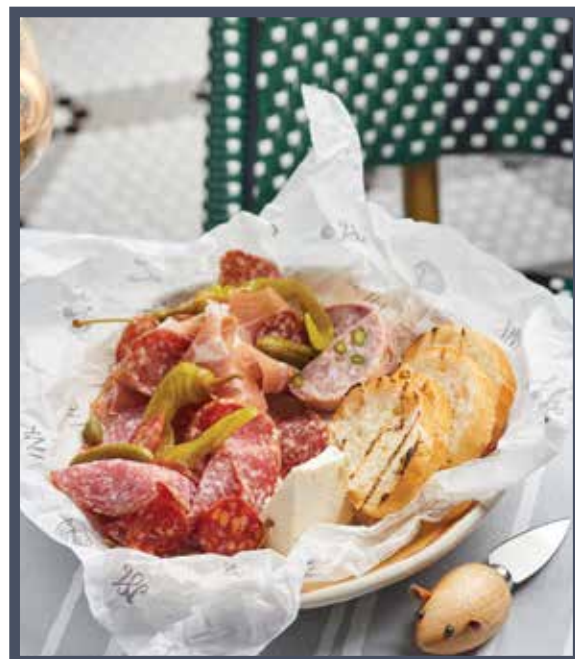
Pickles & baguette
意式肉腸拼盤、酸瓜、法國長麵包

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

CRISPY SQUID 110

Salsa verde & charred lemon
炸脆魷魚、青醬、焦香檸檬



WINE COLLECTION

HOUSE WINE

30% off all house wines by the glass
at happy hour from Monday-Friday, 3-7pm

Visit our wine shop! Lots of bottles to try at home

CHAMPAGNE, BUBBLES AND ROSÉ

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 IGT,
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, Côtes Du Rhône, 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, Côtes 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, Château 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

NEGRONI 85

Gin, Campari, Sweet Vermouth

VIN DE FRANCE 85

Dopff Au Moulin Riesling, Mirabelle Eau-De-Vie, Citric Acid, Orange Bitters (low abv)

GIN GIN MULE 110

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

BLOODY MARY A LA HUIT 85

Vodka, House Spice Blend Mix, Lemon, Tomato Juice

COCKTAILS ON TAP

Happy hour all 70

GIN & TONIC 90

JJ Whitely, Capi Tonic, Rosemary, Citrus peel

COCCHI SPRITZ 90

OTHER DRINKS

SOFT DRINKS 45

Soda, Coke, Coke Zero, Sprite, Tonic, Ginger Ale

TEA 45

English Breakfast, Earl Grey, Chamomile, Mint, Jasmine, Lemongrass, Ginger & Chai

NITRO FRUIT TEA 60

Cold Brewed Persimmon Peach Tea

MINERAL WATER

Still or Sparkling Antipodes, NZ 1lt 70

COFFEE

Espresso 30
Americano, Double Espresso 40
Latte, Cappuccino 45
Mocha, Hot Chocolate 48
Any Iced Milk Coffee 48
Soy +5 Decaf +5



MOCKTAILS & JUICE BLENDS

NON-ALCOHOL

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

NO. 10 70

Pineapple, carrot & ginger

ONE SINGLE JUICE 45

Orange/ apple/ cranberry/ pineapple/ carrot/ watermelon

DRINK MENU

HAPPY HOUR
MON-FRI 3-7PM

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

CANS AND BOTTLES

All 75 | Happy hour all 50

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

SUMMER OF 1842, 5.0%, Young Master, HK

CIDER

Happy hour all 60

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

ZEFFER CRISP, Apple Cider, 5.0%, NZ 80

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

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

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

NO. 10 70

Pineapple, carrot & ginger

BLOODY MARY A

LA HUIT 85

Vodka, French spice blend mix, lemon & tomato juice

ONE SINGLE JUICE 45

Orange/ apple/ cranberry/ pineapple/ carrot/ watermelon