



## STEAK FRITES

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

以下各款可配巴黎牛油汁、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、榛子及酸豆醬

**PORCINI MUSHROOM VELOUTÉ (VEG) 100**  
Garlic baguette  
牛肝菌濃湯、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、香葉、意大利陳醋



## 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、大蒜、歐芹、烤法國長麵包

**SPANISH MACKEREL 290**  
Braised fennel with a saffron & mussel sauce  
西班牙鯖魚、慢煮茴香、番紅花、青口汁

## COMFORT FOOD

**OX CHEEK PAPPARDELLE 205**  
Made in house rich beef ragout & parmesan  
自家製嫩牛面頰寬條麵、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、焦化洋蔥

**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  
牛扒三文治、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**  
烤西蘭花苗、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、櫛椀蓉、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、番茄辣椒果醬

### 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

# 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

# OTHER DRINKS

## SOFT DRINKS 45

Soda, Coke, Coke Zero Tonic, Ginger ale

## TEA 45

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

## MINERAL WATER

Still or Sparkling Antipodes, NZ 1lt 70

## COFFEE

Espresso 35  
Americano, Double Espresso 40  
Latte, Cappuccino 45  
Mocha, Hot Chocolate 48  
Any Iced Milk Coffee 48  
Soy +5 Decaf +5

# HOT DRINKS

## MULLED WINE 80

Spiced Red Wine | H by Hine Brandy | Apple | Citrus

## SPIKED APPLE CIDER TODDY 90

Caramelised Cider | Plantation Dark Rum

## SPIKED HOT CHOCOLATE 85

Kentucky Bourbon | Dark Chocolate | Cream



# 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



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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



**SMASHED AVOCADO 140**  
on sourdough with poached eggs, dukkah & goats cheese  
牛油果蓉、酸種麵包、水煮蛋、杜卡香料、羊奶芝士

**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



**“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



**STEAK SANDWICH 210**  
Wagyu bavette, onion jam, bacon & tomato on baguette & frites  
牛扒三文治、和牛側腹肉、洋蔥醬、煙肉、番茄、薯條

**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