

Starting from 6pm. We are a specialist wine restaurant that offer up to 40+ wines by the glass and steak from the best free-range farms in Australia

DISTRICT *eight*

PARIS BISTRO
STEAK & WINE

ELEMENTS

ESSENTIALS

BAGUETTE 50

House fired & served with seed & nut butter
法式長麵包、果仁牛油

ANTIPODES, NZ 75

1 litre still or sparkling water
1升紐西蘭Antipodes礦泉水或氣泡水

CLASSIC STARTERS

FRESH SHUCKED OYSTERS

Mignonette sauce 新鮮生蠔、木犀草醬
3 oysters 120 | 6 oysters 220

FRENCH ONION SOUP

Gruyère crouton 105
法式洋蔥湯、芝士麵包粒

CAULIFLOWER STEAK

Charred with hazelnuts & caper salsa 135
烤椰菜花扒、榛子及酸豆醬

XO ESCARGOTS

Six French snails baked in XO butter, garlic & parsley with baguette 180
焗法國蝸牛6隻、XO醬牛油、大蒜、歐芹、法式長麵包

CONFIT CHICKEN TERRINE

chicken liver pâté, saffron apple chutney & heirloom carrot 155
油封雞肉凍批、雞肝醬、番紅花蘋果香緹、原種紅蘿蔔

MUSSELS MARINIÈRES

White wine, garlic & parsley with charred baguette 190
法式白酒燴青口、歐芹、烤法式長麵包

BEEF TARTARE

Potato crisps 180
生牛肉他他、香脆薯片

CAESAR SALAD

Baby gem, cos lettuce, white anchovy & prosciutto 140
凱撒沙律、迷你生菜、白鯧魚、巴馬火腿

BURRATA & HEIRLOOM TOMATOES

Basil and aged balsamic vinaigrette 150
Burrata 水牛芝士、溫室番茄、羅勒、意大利陳醋汁

YELLOW FIN TUNA RILLETTE

citrus pernod cream, espelette pepper & seaweed cracker 170
黃鱈吞拿魚醬、柑橘茴香酒忌廉、艾斯佩雷辣椒、紫菜脆片

STEAK & FRITES

Served with Café de Paris sauce, 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) 330
Angus-bred cattle raised in the “golden triangle” of New South Wales, Australia. 200 days grain-fed

RANGERS VALLEY HANGAR 280 GRAMS

Rangers Valley 牛腹肉牛扒 (280克) 390
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

YARABAH RIBEYE 300 GRAMS

Yarabah 肉眼牛扒 (300克) 480
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+

CHÂTEAUBRIAND

400 GRAMS FOR 2 PERSONS

‘Châteaubriand’ 牛柳 – 2人份 (400克) 780
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

CAKE & PASTRY 75

Chocolate Tart 朱古力撻

Lemon Tart 檸檬撻

Cheesecake 芝士蛋糕

Éclair 閃電泡芙

MAIN

MUSHROOM TAGLIATELLE (VEG)

Black truffle & goats’ cheese 195
蘑菇闊條麵、黑松露、羊奶芝士

OX CHEEK PAPPARDELLE

Made in house rich beef ragout & parmesan 230
自家製燉牛面頰闊條麵、巴馬臣芝士

SPICE ROASTED DUCK BREAST

fermented beetroot, puffed barley, chive oil & jus 320
香料烤鴨胸、發酵紅菜頭、脆薏米、香蔥油汁

PORK & FENNEL SAUSAGE

Mustard pomme purée and caramelized onion 195
豬肉茴香香腸、芥末薯蓉、焦化洋蔥

BOEUF BOURGUIGNON

short ribs, button mushroom, baby carrot, crushed potato, red wine jus 305
紅酒燉牛肉、牛小排、口蘑、紅蘿蔔仔、壓薯仔、紅酒醬汁

IBERIAN PORK COLLAR

Iberian pork collar, celeriac, pork skin crumble, rosemary emulsion & madeira jus 315
伊比利亞豬頸肉、芹菜頭、豬皮脆、迷迭香泡沫、馬德拉酒醬汁

BOUILLABAISSE

market fish, mussels, prawn, squid, rouille & garlic baguette 330
法式海鮮湯、鮮魚、青口、大蝦、魷魚、大蒜辣椒醬、香蒜法國長麵包

EXTRAS

FRITES 薯條、蛋黃醬 & mayonnaise 75

LEAF SALAD 雜菜沙律、醃洋蔥、法式沙律汁
Pickled onion, french dressing 65

GRILLED BROCCOLINI 烤西蘭花苗、烤杏仁、焦香檸檬
toasted almonds & charred lemon 75

DESSERT & CHEESE

CHEESE Quince purée and baguette

1 cheese 80 | 2 cheese 145 | 3 cheese 205
精選法國芝士、榲桲蓉、法式長麵包

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