

WEEKDAY SET LUNCH

Monday–Friday | From 11.30am

2 Course \$198 per person 兩道菜每位港幣\$198 | 3 Course \$238 per person 三道菜每位港幣\$238

BAGUETTE | whipped butter, nuts & seed
法式長麵包、果仁種子牛油 (+35)

STARTERS 前菜

Choose one each 每位任擇其一

SHRIMP TARTARE (+25)
avocado & sourdough crisps
蝦他他 | 牛油果、酸種麵包脆

SMOKED CHICKEN & KALE
salad of walnuts, pomegranate, radish, apples & aged Parmesan
煙燻雞肉、羽衣甘藍 | 核桃沙律、石榴、蘿蔔、蘋果、熟成巴馬臣芝士

CAULIFLOWER SOUP (V)
curried eschalots & green grapes
白花椰菜濃湯 | 紅蔥頭、青提子

MAIN 主菜

Choose one each 每位任擇其一

ROAST SEABASS
clams, capers & broccolini with a burnt butter & almond sauce
烤鱸魚 | 蛤肉、酸豆、長柄西蘭花、焦化牛油、杏仁醬

BAKED TOMATO RISOTTO (V)
burrata, pine nuts & basil
焗番茄意大利飯 | 水牛芝士、松子、羅勒

VEAL CORDON BLEU
crusted veal loin & melting Emmental cheese with new potatoes,
citrus caper leaves & port wine jus
藍帶小牛肉 | 脆小牛肉柳、瑞士艾民頓芝士、新薯、酸豆葉、砵酒汁

DESSERT 甜品

CHOCOLATE TART | 朱古力撻

LEMON TART | 檸檬撻

ÉCLAIR | 閃電泡芙

CHEESE CAKE | 芝士蛋糕

all prices are subject to 10% service charge



MONTHLY SPECIALS

DISTRICT
eight
WINE & STEAK
ELEMENTS



STEAK FRITES

ORDER ANY STEAK & FRITES
FROM A LA CARTE MENU

Enjoy a starter from set lunch options
(+48)

FREE WINE & COFFEE/ TEA

BONUS

Complimentary coffee or tea when you order a glass of wine with your steak.
Weekday lunch only.

DRINKS 飲品

TEA | 茶 45

Please ask for our options

NEW ZEALAND MINERAL WATER | 新西蘭礦泉

Still or Sparkling Antipodes, NZ (1 Litre) 75
水/氣泡水 (1公升)

COFFEE | 咖啡

Espresso | 濃縮 35

Americano | 美式 40

Double Espresso | 雙倍濃縮 40

Latte | 拿鐵 45

Cappuccino | 泡沫 45

Mocha | 朱古力咖啡 48

Hot Chocolate | 熱朱古力 48

All Iced Coffee | 凍咖啡 48

Soy Milk | 轉豆奶 (+5)

Decaf | 低因咖啡 (+5)

