

NIGHT MENU

DISTRICT
eight

PLEASE ASK US FOR THE KIDS OR VEGETARIAN OPTIONS | LATE NIGHT SNACKS AVAILABLE

WINE & STEAK

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

S. KIDMAN STRIPLOIN (250 GRAMS)

S.Kidman 西冷牛扒 (250克) 400

RANGERS VALLEY HANGER (280 GRAMS)

Rangers Valley 封門柳 (280克) 380

BARCOO FLANK (350 GRAMS)

BARCOO 牛腹扒 (350克) 290

YARABAH RIBEYE (300 GRAMS)

Yarabah 肉眼扒 (300克) 420

STEAK FOR TWO

O'CONNOR BONE-IN RIBEYE (1,200 GRAMS)

O'Connor 牛肋眼扒 (1,200克) (allow 45 minutes) 950



CLASSIC STARTERS

BAGUETTE (V) 50

Homemade baguette, served with seed & nut butter

自家製法式長麵包、種籽果仁牛油

FRENCH ONION SOUP 105

Beef stock & Gruyère crouton

法式洋蔥湯、牛高湯、瑞士格魯耶爾芝士脆麵包粒

CAESAR SALAD (VEG AVAILABLE) 150

Baby gem, white anchovy, half boil egg, prosciutto & crouton

凱撒沙律 | 迷你羅馬生菜、白鯷魚、溏心蛋、巴馬火腿、脆麵包粒

BURRATA & HEIRLOOM TOMATOES (V) 150

Basil oil & balsamic vinaigrette

意大利流心水牛芝士沙律 | 傳統番茄、羅勒油、意大利黑醋醬、意大利布拉塔芝士

XO ESCARGOTS 180

Six French snails baked in XO butter, garlic & chive

焗法國蝸牛 (6隻)、XO醬牛油、蒜蓉、小香蔥

BEEF TARTARE 180

With sourdough

牛肉他他、酸種麵包

CAULIFLOWER STEAK (V) 135

Charred with almonds & caper salsa

烤椰菜扒 (素)、配杏仁、酸豆莎莎醬

COMFORT FOOD

OX CHEEK PAPPARDELLE 230

Homemade ox cheek ragout & Parmesan

自家製嫩牛面頰闊條麵、巴馬臣芝士

PORK & FENNEL SAUSAGE 195

Homemade sausage, mustard pomme purée, caramelised onion & shaved fennel salad

自家製香腸茴香沙律 | 自家製香腸、芥末薯蓉、焦香洋蔥、茴香沙律

LE GRAND CHEESE BURGER 190

Australian Wagyu patty, Emmental cheese, caramelised onion, tomato, lettuce, home made brioche bun & frites

芝士漢堡 | 和牛肉漢堡、瑞士埃文達芝士、焦香洋蔥、番茄、生菜、軟麵包、薯條

BOUILLABAISSSE 320

Market fish, mussels, prawn, squid, rouille, garlic baguette

法式海鮮湯、鮮魚、青口、大蝦、魷魚、蒜泥蛋黃醬、香蒜法國長麵包

SLOW-COOKED PORK TENDERLOIN 260

Spiced honey beet, apple purée, broccolini, pork skin cracker & meat jus

慢煮豬柳 | 香料蜜汁甜菜、蘋果蓉、西蘭花苗、脆豬皮餅、肉汁

GRILLED OCTOPUS 250

Saffron potatoes, garlic green beans & olive tapenade

八爪魚 | 烤八爪魚、藏紅花煮薯仔、蒜蓉青豆、酸豆橄欖醬

COQ AU VIN 220

Chicken leg, brown button mushroom, pearl onion, smoked pork belly & red wine

紅酒燴雞 | 雞腿、焦化牛油煮蘑菇、珍珠洋蔥、煙燻五花腩、紅酒汁

CORDON BLEU 260

Veal, ham & Gruyere, mashed potatoes & jus

藍帶小牛肉扒 | 小牛肉、火腿、瑞士格魯耶爾芝士、薯蓉、肉汁

BORDELAISE OX CHEEK 280

Slow braised with mash potato, eschalots, heirloom carrots & parsley

紅酒骨髓嫩牛頰肉 | 慢煮牛頰肉、薯蓉、小紅蔥、傳統蘿蔔、番茜

MUSHROOM TAGLIATELLE (V) 160

Black truffle, feta cheese

蘑菇闊條麵(素) | 黑松露、羊奶芝士



SEAFOOD

FRESH SHUCKED OYSTERS

Seasonal French or Australian oysters with Mignonette sauce

3 oysters 120 | 6 oysters 220

新鮮法國或澳洲生蠔、木犀草醬汁 (3件-120 / 6件-220)

LOBSTER BISQUE 140

Garlic baguette

龍蝦湯、蒜蓉法式長麵包

SALMON GRAVLAX 170

Lime and dill cream cheese, new potato, diced lemon, capers, basil oil

醃漬三文魚 | 青檸刁草忌廉芝士、新薯、檸檬粒、酸豆、羅勒油

SEARED SCALLOPS 190

Rocket salad, figs, pink radish, fresh dill & blood orange beurre blanc

香煎帶子 | 火箭菜、無花果、粉紅櫻桃蘿蔔、刁草、血橙法國白醬

MUSSELS MARINIÈRES 190

White wine, garlic & chive with charred baguette

法式白酒燴青口、蒜蓉、小香蔥、烤法式長麵包



DESSERT

LEMON TART

Meringue, lime zest

檸檬撻 | 蛋白霜、青檸皮

CHEESECAKE

Homemade blueberry jam, crumble

芝士蛋糕 | 自製藍莓果醬、餅碎

PARIS BREST

Dark chocolate cream, almond flakes & chantilly

巴黎布雷斯特泡芙 | 黑朱古力慕斯、杏仁碎、香緹鮮忌廉

All prices are subject to 10% service charge