

DISTRICT *eight* ELEMENTS
PARIS BISTRO
STEAK & WINE

ALL DAY MENU



Best Australian
Sourced Beef
in Hong Kong

All steaks are from halal certified suppliers



STEAK FRITES

All Australian Steaks served with Café de Paris, veal jus, charred onions & hand cut triple cooked fat fries.
All steaks are from halal certified suppliers.
以下各款可配巴黎牛油汁、烤洋蔥、三炸自家手切薯條。

S. KIDMAN STRIPLOIN (250 GRAMS)

S.Kidman 西冷牛扒 (250克)
Since 1899, Kidman cattle are selected French bred Charolais & Wagyu cattle, raised in Northern Australia. 200 days of Grain. Cattle are certified Halal and free of hormones. Grade 2+. **400**
澳洲Kidman牧場早於1899年從事畜牧業。其牧場位於新南威爾斯州北部、專門飼養法國品種夏洛萊牛及和牛。牛隻均獲清真認證、不含荷爾蒙激素。(200日穀飼、2+級數)。



RANGERS VALLEY HANGER (280 GRAMS)

Rangers Valley 封門柳 (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 beef. **380**
Rangers Valley位於澳洲新南威爾斯州，專門出產高質素純種黑安格斯及和牛、混種安格斯和牛，肉質柔軟細膩、口感豐富。

CLAYTON ORGANIC FILET MIGNON (300 GRAMS)

Clayton 牛柳扒 (300克)
Clayton is focused on the highest quality of supplementary grain-fed certified organic Angus beef. **420**
澳洲Claytons 有機牛柳扒 300克。

YARABAH RIBEYE (300 GRAMS)

Yarabah 肉眼扒 (300克)
Yarabah beef sourced from two farms in Queensland & Northern New South Wales in Australia, traceability direct to the farm. Finished with 200 days on Grain and graded 4+. **420**
Yarabah牛肉是在昆士蘭州和新南威爾斯州北部的閉環供應鏈系統牧場中飼養、品質安全且可追溯其出產農場。(200日穀飼、4+級數)。

BARCOO FLANK (350 GRAMS)

BARCOO 牛腹扒 (350克)
Angus bred cattle raised in the “golden triangle” of New South Wales on cattle farms dating back to the early 1800’s. 200 days grain fed. **290**
於澳洲新南威爾斯州“金三角”地區擁有超過200年歷史的農場出產的穀飼養安格斯牛。(200日穀飼)。

STEAK FOR TWO

O’CONNOR BONE-IN RIBEYE (1,200 GRAMS)

O’Connor 牛肋眼扒 (1,200克) (allow 45 minutes)
Cattle graze on natural clover and rye grass that result in meat that is free of hormones, antibiotic or chemical residues. **950**
所有牛隻均於天然草地上放牧、所出產的牛肉均不含基因改造、激素、抗生素或化學殘留物。(需時45分鐘)。



ALL DAY MENU

STARTERS

BAGUETTE (V) 50

Homemade baguette, served with seed and 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、白鯧魚、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

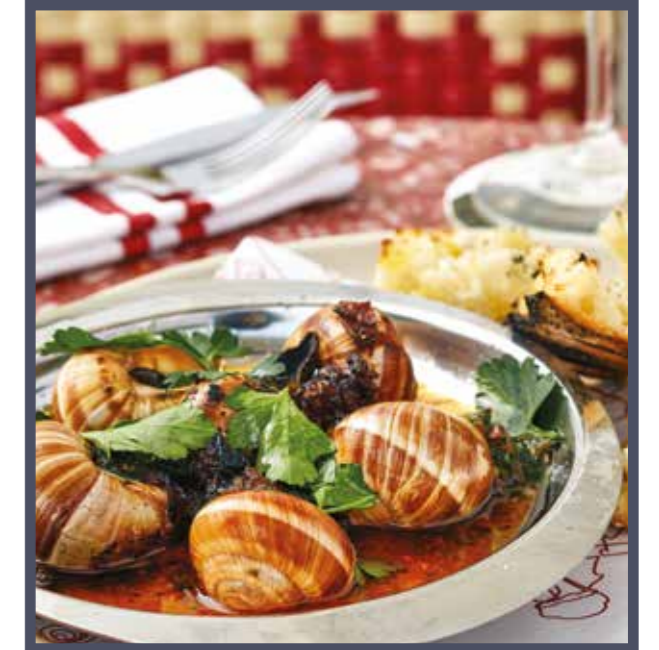
Six French snails baked in XO butter, garlic & chive
焗法國蝸牛 (6隻)、XO醬牛油、蒜蓉、小香蔥

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



SEAFOOD

FRESH SHUCKED OYSTERS

Seasonal French or Australian oysters
Mignonette sauce
3 oysters 120 | 6 oysters 220
新鮮法國或澳洲生蠔、木犀草醬醬汁
(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

COMFORT FOOD

OX CHEEK PAPPARDELLE 230

Homemade ox cheek ragout & Parmesan
自家製燉牛面頰闊條麵、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

BOUILLABAISSÉ 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
紅酒骨髓燉牛頰肉 | 慢煮牛頰肉、薯蓉、小紅蔥、傳統
蘿蔔、番茜

MUSHROOM TAGLIATELLE (V) 195

Black truffle, feta cheese
蘑菇闊條麵(素) | 黑松露、羊奶芝士



EXTRAS

GREEN 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

BAR MENU

SNACKS

BUTTERMILK FRIED CHICKEN (5pcs) 120

Buttermilk marinated chicken, lemon & Parmesan
mayonnaise

脆香炸雞 | 酸奶醃雞、檸檬巴馬臣芝士蛋黃醬 (5件)

HAM & CHEESE CROQUETTES (4 pcs) 95

Bayonne ham & Gruyere
火腿芝士炸丸子 | 法國巴約納煙燻火腿、瑞士格魯耶爾
芝士 (4粒)

FRENCH ONION ARANCINI (V) (4 pcs) 90

Crisp breaded caramelised onion & cheese risotto balls
法式洋蔥燴飯球 | 香脆焦化洋蔥芝士燴飯球

BEEF HASH POUTINE 105

Fried beef, gravy and cheese curd topped French fries
鹹牛肉芝士醬蓋炸薯條 | 鹹牛肉、肉汁、芝士凝乳、炸薯條

PANISSES CHICKPEA FRITTER (V) (5 pcs) 90

Served with Harissa mayo
炸鷹嘴豆條、配哈里薩香料蛋黃醬 (5件)

MINI BAGUETTE BURGER (2 pcs) 100

Mustard, cheese & pickles
法式長麵包和牛漢堡 | 迷你漢堡扒、芥末醬、芝士、
醃青瓜 (2件)

SHARING

WINE SHARING PLATTER 280

Bayonne ham, saucisson, Comté cheese, chickpea
fritters & French onion arancini & fruits
拌酒拼盤 | 法國巴約納煙燻火腿、意大利香腸、康緹
芝士、炸鷹嘴豆條、法式洋蔥燴飯球、鮮果

FRITES (V) 80

With mayonnaise
炸薯條、蛋黃醬

SALUMI 135

Pickles & baguette
意大利風乾肉香腸拼盤、醃漬青瓜、法國麵包

CHEESE

CHEESE PLATE

精選芝士拼盤、榲桲蓉、法國長麵包

Quince purée & baguette

1 cheese 80 | 2 cheese 145 | 3 cheese 205

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.

BRILLAT-SAVARIN

Super soft, triple
cream cow's milk.
Nutty, decadent &
rich flavours.



DESSERT

LEMON TART 75

Meringue, lime zest
檸檬撻 | 蛋白霜、青檸皮

CHEESECAKE 75

Homemade blueberry jam, crumble
芝士蛋糕 | 自製藍莓果醬、餅碎

PARIS BREST 75

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

TOP 8

WINES BY THE GLASS

WHITE & ROSÉ

MIRABEAU PURE
2022, Grenache, Syrah, Côtes de Provence, France **95**

LUCIEN ALBRECHT
2021, Pinot Gris, Alsace, France **95**

LOUIS MOREAU
2022, Petit Chablis, Burgundy, France **100**

VASSE FELIX
'Filius' 2023, Chardonnay, Margaret River, Australia **95**

RED

DOMAIN THENARD GIVRY 1ER CRU
"Clos Saint-Pierre" 2019, Pinot Noir, Burgundy, France **155**

BRANCAIA
Tre 2022, Sangiovese, Merlot, Cab Sav, Tuscany, Italy **115**

CHÂTEAU VILLA BEL-AIR
Graves, 2019, Merlot, Cab Sav Franc, Bordeaux, France **140**

CLONAKILLA
'Hilltops', 2021, Shiraz, Canberra, Australia **125**

WINE CLUB

TOP 8 COCKTAILS

SPRITZ & LIGHT

SALTY 90
Peddlers Salted Plum Gin, Lemon, Sugar, Sparkling Rosé

EARL GREY SPRITZ 85
Cocchi Rosa, Earl Grey Tea, Tonic, Elderflower

SOUR

SICHUAN BASIL SMASH 95
Peddlers Gin, Basil, Sichuan Pepper, Lime Juice

KNICKERBOCKER 125
Matusalem 15 Year, Raspberry, Lime Juice, Cointreau

INFANTE 105
Batanga Tequilaa, Siete Misterios, Orgeat, Lime Juice

BOOZY

BERGAMOT WHISKY HIGHBALL 115
Compass box Artist Blend Whisky, Italicus, Soda

NEGRONI 100
G'Vine Gin, Campari, Cocchi Vermouth

DIGESTIF

SALTED CARAMEL ESPRESSO MARTINI 100
Matusalem 7 Year, Espresso, Monin Salted Caramel, Coffee Liqueur, Salt

DESSERT WINE

MR RIGGS 'Sticky End', 2018, Viognier, McLaren Vale, Australia 110

DRINK MENU

HAPPY HOUR
MON-FRI 5-8PM

DRAFT BEER

Happy hour all draft beers **60**

ESTRELLA GALICIA, 5.5%, Spain 80 | Full 60 | Half

SAPPORO PREMIUM BEER, Lager, 5.0%, Japan 80 | Full 60 | Half

GWEILO, Session IPA, 4.8%, Hong Kong 85 | Full 65 | Half

STONE & WOOD, Pale Ale, 4.4%, Australia 85 | Full 65 | Half

DRAFT CIDER AND COCKTAIL

THREE OAKS CIDER, 5.0%, Australia 85 | Full 65 | Half
Happy hour **65**

GIN & TONIC, JJ Whitley, Capi Tonic, Rosemary, Citrus Peel 85 | Full 65 | Half
Happy hour **70** By the glass **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 70
Pear, Apple, Sage, Soda

THYME OF MY LIFE 75
Raspberry, Thyme, Orange

LA BELLE 75
Blueberry, Raspberry, Mint, Lime, Ginger Ale

ONE SINGLE JUICE 55
Orange/ Apple/ Cranberry/ Pineapple

CANS AND BOTTLES

All **75** | Happy hour all **55**

GREEN COAST, Lager, 4.7%, Byron Bay, AUS

COOPERS SPARKING 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

HEAPS NORMAL, Quiet XPA, Non-alcoholic, 0.5%, AUS 75

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 1 Lt. **75**

FRESH JUICE

Orange, Apple **60**

COFFEE

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



HOUSE WINE

30% off all house wines by the glass at happy hour
from Monday-Friday, 5-8pm

CHAMPAGNE & BUBBLES

GOSSET Cuvée Extra Brut, NV, Ay, Pinot Noir, Chardonnay, Pinot Meunier, Champagne, France 145

BAILLY-LAPIERRE 'Brut De Charvis', NV, Chardonnay, Pinot Noir, Burgundy, France 85

MAISON MIRABEAU 'La Folie', Sparkling Rose, NV, Grenache/ Syrah, Côtes De Provence, France 85

ROSÉ AND WHITE

THE SPECTACLE 2022, Rosé, South Australia, Australia 80

RIESLING FREAK NO.33 2023, Riesling, Clare Valley, Australia 80

TENUTA DI CORTE GIACOBBE 2022, Pinot Grigio, Veneto, Italy 80

MARTINBOROUGH VINEYARDS 'Te Tera', 2023, Sauvignon Blanc, Martinborough, New Zealand 80

THE WINERY OF GOOD HOPE 2022, Unoaked Chardonnay, Stellenbosch, South Africa 80

RED

LITTLE YERING 2021, Pinot Noir, Yarra Valley, Australia 80

LANGMEIL 'Rough Diamond', 2022, Grenache, Barossa, Australia 80

MATSU EL PÍCARO 2022, Tempranillo, Toro, Spain 80

MR RIGGS 'The Gaffer', 2022, Shiraz, McLaren Vale, Australia 80

WEEKEND BRUNCH

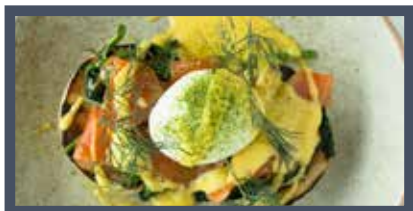
週末早午餐 FROM 10AM-3PM | SATURDAY, SUNDAY & PH HOLIDAYS



SMASHED AVOCADO (V) 150

Sourdough, citrus, figs & scrambled eggs

牛油果多士(素)、酸種麵包多士、柑橘、無花果、炒蛋



EGGS BENEDICT 160

Choice of house smoked salmon or prosciutto, poached eggs, spinach & Hollandaise

班尼迪蛋 (可選擇配三文魚或意大利火腿) 水波蛋、菠菜、荷蘭醬、軟包

BURRATA TOAST (V) 155

Heirloom tomatoes, burrata & baby spinach salad

水牛芝士酸種麵包多士(素)、原種番茄、burrata水牛芝士、菠菜苗沙律

TIGER PRAWN ROLL 175

Crisp fried tiger prawns, lettuce, chili fennel salsa & Rose Marie sauce in a brioche bun

脆炸虎蝦堡、生菜、辣茴香莎莎、迷迭香醬汁、牛油軟包

BUTTERMILK FRIED CHICKEN BURGER 165

Lyonnaise onion, harissa mayonnaise & frites

白脫牛奶炸雞漢堡、牛油軟包、洋蔥、harissa蛋黃醬及薯條

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、薯條



SWEET 甜點

HOUSE MADE CAKE

自家製精選蛋糕
75 EACH | 75/件

FAVOURITES

“THE DISTRICT 8” 175

House sausage, maple bacon, portobello mushroom, fried egg, toasted sourdough, tomatoes & beans

District 8 併盤 – 自家製香腸、楓糖煙肉、大啡菇、煎蛋、酸種麵包多士、番茄、茄汁焗豆

STACKED PANCAKES 160

Maple glazed bacon, sunny side up organic hen's egg & crispy sage

香煎班戟、楓糖煙肉、有機蛋(太陽蛋)、炸鼠尾草

DRINKS

LYRE'S MOJITO 80

Lyre's white cane spirit (non-alcoholic), lime, mint, soda

APPLE SAGE SPRITZ 70

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, lemon & tomato Juice

ONE SINGLE JUICE 55

Orange/ Apple/
Cranberry/ Pineapple

all prices are subject to 10% service charge