



DRINKS 飲品

TEA | 茶 All 45

English Breakfast | 英式早餐茶

Earl Grey | 藍花伯爵茶

Chamomile | 洋甘菊

Mint | 薄荷

Jasmine Green | 茉莉綠茶

Lemongrass & Ginger | 檸檬香茅和薑

Chai | 香料茶

NEW ZEALAND MINERAL WATER | 新西蘭礦泉水

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

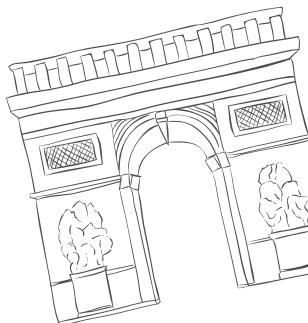
Mocha | 朱古力咖啡 48

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)



DISTRICT *eight*

WEEKDAY

SET LUNCH 午餐

Monday–Friday from 11.30am | 星期一至五上午11點半起

2 Courses | \$148 per person 兩道菜每位港幣\$148

Add-on Peach & Persimmon Fruit Tea (+30) 另加 香桃柿水果茶 (+30)

STARTERS 前菜

SOUP OF THE DAY (V)

是日餐湯

LYONNAISE SALAD

hen's egg, new potatoes, prosciutto, garlic crouton
里昂沙律 | 雞蛋、新薯、火腿、大蒜麵包粒

MAIN 主菜

choose one 每位任擇其一

OX CHEEK RAGU PASTA (+20)

spaghetti, baked tomato sauce, parmigiano
牛面頰肉醬闊條麵 | 牛面頰、巴馬臣芝士 (另加+20)

MUSSELS MARINIÈRES

white wine, garlic & chive with frites
法式白酒燴青口、蒜蓉、小香蔥、薯條

SPAGHETTI ALLE VONGOLE (+20)

fresh clams, anchovy, garlic & parsley
香蒜蜆肉扁意粉 | 鮮蜆、鯷魚、蒜蓉、蕃茜 (另加+20)

ROAST CAULIFLOWER (V)

capers, mixed herbs, almond, burnt butter
烤花椰菜 | 酸豆、香草、杏仁、焦化牛油

COQ AU VIN (+25)

button mushroom, red wine jus
紅酒燉香雞 | 蘑菇、紅酒汁 (另加+25)

MARKET FRESH FISH (+45)

grilled baby gem, fennel salsa, pink peppercorn,
dill beurre blanc
煎封海魚 | 烤迷你羅馬生菜、茴香沙沙、紅胡椒粒、
法式時蘿白奶油汁 (另加+45)

BURRATA TARTINE (V)

heirloom tomatoes, burrata, baby spinach salad
布拉塔法式三文治 | 傳統番茄、水牛芝士、菠菜苗沙律

ADD-ON DESSERT 甜品

CHOCOLATE MOUSSE (+48)

72% dark chocolate, chocolate sponge cake
朱古力慕斯 | 72%黑朱古力、朱古力海綿蛋糕 (另加+48)

all prices are subject to 10% service charge





SIGNATURE

STEAK FRITES

招牌牛扒薯條

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

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

A LA CARTE

單點

Choose One 每位任擇其一

LE GRAND CHEESE BEEF BURGER 190

Australian Wagyu patty, Emmental cheese, caramelised onion, tomato, lettuce, homemade 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

CHICKEN CAESAR SALAD (VEG AVAILABLE) 170

slow-cooked chicken breast, baby gem, white anchovy, half boiled egg, prosciutto & crouton
雞胸凱撒沙律 | 迷你羅馬生菜、白鯧魚、溏心蛋、巴馬火腿、脆麵包粒

SMASHED AVOCADO (V) 155

Add salmon gravalax | 另加醃漬三文魚 (+25)
sourdough, citrus, figs & scrambled eggs
牛油果多士 (素) | 酸種麵包多士、柑 橘、無花果、炒蛋

FOREST MUSHROOM TOAST (V) 155

porcini mushroom purée, roasted mushroom, feta cheese, hen's egg & salad
森林蘑菇多士 | 牛肝菌蓉、烤蘑菇、菲達芝士、雞蛋、沙律

MINUTE STEAK FRITES & SALAD 198

280g steak with Café de Paris butter, frites & salad
牛肩里背肉 (280克) 等級、三炸自家手切薯條、巴黎牛油汁

BARCOO FLANK (350 GRAMS) 290

BARCOO 牛腹扒 (350克)

Angus-bred cattle raised in the "golden triangle". New South Wales on cattle farms dating back to the early 1800's. 200 days grain-fed.

於澳洲新南威爾斯洲“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)。

RANGERS VALLEY HANGER (280 GRAMS) 380

Rangers Valley 封門柳 (280克)



Rangers Valley in New South Wales, Australia, specialise in long-fed pure Black Angus and Wagyu cross breeds. The highest quality, best tasting and consistently tender beef. Rangers Valley 位於澳洲新南威爾斯洲、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。

S. KIDMAN STRIPLOIN (250 GRAMS) 400

S.Kidman 西冷牛扒 (250克)

Since 1899, Kidman cattle are selected French bred Charolais & Wagyu cattle, raised in Northern Australia. Cattle are certified Halal and free of hormones. Finished with 200 days of grain and graded 2+.

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)。

CLAYTON ORGANIC FILET MIGNON (300 GRAMS) 420

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

YARABAH RIBEYE (300 GRAMS) 420

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+.

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)。

SPECIAL

TRAVELLING CHEF 漫遊亞洲滋味



Available Monday–Thursday
逢星期一至四提供

ASIAN-FRENCH BEEF CURRY 128

Angus beef, onion, potatoes, coconut milk, homemade baguette
安格斯咖哩牛肉 | 安格斯牛肉、洋蔥、仔薯、椰奶、自家製法包