

DISTRICT *eight*

PARIS BISTRO
STEAK & WINE

6 DISHES SHARING SPRING SET MENU 六道菜共享晚餐

\$348 per person (+10%) | 每位\$348

STARTER

前菜

ZUCCHINI SOUP (V)

croutons, Parmesan, toasted almonds
意大利青瓜湯 | 麵包粒、巴馬臣芝士、烤杏仁

GRILLED ASPARAGUS

wild mushrooms, prosciutto, 63°C egg
烤蘆筍 | 野菇、火腿、63°C 蛋

TUNA TARTARE

mango, shallots, chives, lemon, coconut
cream, toasted sourdough
吞拿魚他他 | 芒果、青蔥、香蔥、檸檬、椰子
忌廉、烤酸種麵包

MAIN COURSE

主菜

TOMATO RISOTTO (V)

burrata, toasted pine nuts, basil oil, sun
dried cherry tomatoes
蕃茄意大利飯 | 水牛芝士、烤松子、羅勒油、
乾車厘茄

SHARING STEAK

共享牛排

RUMP STEAK (300G)

hand cut triple cooked fat frites, kale & Port
wine jus
300克後腿肉牛排 | 自家手切薯條、羽衣甘
藍、波特酒汁

DESSERT

甜品
choice of
任擇其一

PARIS BREST

strawberry cream, almond flakes & chantilly
巴黎布雷斯特泡芙 | 士多啤梨慕斯、杏仁碎、
香緹鮮忌廉

CHOCOLATE MOUSSE

72% dark chocolate, chocolate sponge cake
朱古力慕斯 | 72%黑朱古力、朱古力海綿蛋糕

ADD-ON FRENCH BISTRO SPECIALS

FRESH SHUCKED OYSTERS

Seasonal French or Australian oysters with
Mignonette sauce (\$160 for 4 pieces)
新鮮法國或澳洲生蠔、木犀草醬醬汁 (4件 \$160)

HOMEMADE BAGUETTE (V) (+50)

baguette, served with seed and nut butter
自家製法式長麵包、種籽果仁牛油

NEW ZEALAND MINERAL WATER (+70)

礦泉水

Still or Sparkling Antipodes, NZ | 1L

WINES OF THE MONTH

LOUIS MOREAU

2022, Petit Chablis, Burgundy, France
105 | 90 HH (M-F, 5-8pm)

BRANCAIA

Tre 2022, Sangiovese, Merlot, Cab Sav, Tuscany, Italy
120 | 105 HH (M-F, 5-8pm)

CHÂTEAU VILLA BEL-AIR

Graves, 2019, Merlot, Cab Sav Franc, Bordeaux, France
145 | 125 HH (M-F, 5-8pm)



MENU SPECIAL

FREE-FLOW WINE FOR 1 HOUR

\$48 for free-flow white or red Spectacle wines
另加\$48可享1小時無限量暢飲Spectacle紅白餐酒

all prices subject ot 10% service charge

