

DISTRICT *eight* PARIS BISTRO
STEAK & WINE
ELEMENTS

SPRING SET MENU 29th March–1st April & 4th April 2024

\$390 per person (+10%) 每位\$390 | 3-course (starter, main & dessert) | 3道菜 (前菜、主菜、甜品)

STARTER 前菜
choice of 任擇其一

TUNA NIÇOISE

salad of seared tuna, French beans, olives, arugula,
soft egg & tomatoes
法式吞拿魚沙律 | 煎吞拿魚、四季豆、橄欖、火箭菜、溏心蛋、番茄

SPRING PEA SOUP

sourdough croutons, mint & burrata
青豆湯 | 酸種麵包粗粒、薄荷、水牛芝士

CONFIT CHICKEN TERRINE

chicken liver pâté, saffron apple chutney & heirloom carrot
油封雞肉凍 | 雞肝醬、番紅花蘋果甜酸醬、甘荀

MAIN COURSE 主菜
choice of 任擇其一

SEARED HALIBUT

leeks, fondant potato and spiced herb dressing
煎比目魚 | 韭菜、汁煮馬鈴薯、香料香草醬

MUSHROOM RISOTTO

port wine reduction, crème fraiche & crisp eschalot
磨菇意大利飯 | 砵酒汁、法式酸忌廉、脆乾蔥頭

or

SHARING STEAK
安格斯肉眼扒
for two persons 兩人份

**M5 AUSTRALIAN WAGYU FLANK STEAK (400G)
(+120 FOR TWO)**

Ranger Valley beef served with seared kale, bone marrow,
eschalot crumble & sauce Bordelaise
M5 Ranger Valley 澳洲側腹和牛扒 (400G, 兩人份)、羽衣甘
藍、牛骨髓、香蔥碎、砵酒汁 (加\$120)

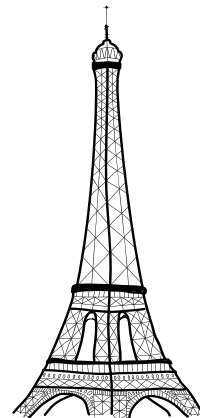
DESSERT 甜品
choice of 任擇其一

CHOCOLATE TART

hazelnuts, chocolate ganache & vanilla bean ice cream
朱古力撻 | 榛子、朱古力醬、雲呢拿雪糕

BURNT BASQUE CHEESECAKE

poached berry compote & blackberry sorbet
巴斯克芝士蛋糕 | 士多啤梨果醬、藍莓雪葩



all prices subject to 10% service charge