

DISTRICT *eight* PARIS BISTRO  
STEAK & WINE  
ELEMENTS

**MOTHER'S DAY MENU** 12<sup>th</sup> May 2024

2 course (starter & main) | \$390 per person (+10%) 每位\$390 | 兩道菜晚餐 (前菜、主菜)  
3 course (starter, main & dessert) | \$450 per person (+10%) 每位\$450 | 三道菜晚餐 (前菜、主菜、甜品)

**STARTER** 前菜  
choice of 任擇其一

**SEARED SCALLOPS**

asparagus, pickled grapes, citrus salsa verde & radishes (+35)  
煎封帶子 | 蘆筍、醃提子、柑橘莎莎醬、蘿蔔 (加\$35)

**HEIRLOOM TOMATO SALAD (V)**

Burrata and black olive crumble & basil  
溫室蕃茄沙律 | 水牛芝士、黑橄欖碎、羅勒

**WILD MUSHROOM VELOUTÉ**

truffle crème & garlic croutons  
野生磨菇濃湯 | 松露忌廉、蒜蓉麵包粒

**MAIN COURSE** 主菜  
choice of 任擇其一

**SAGABUTA PORK LOIN**

celeriac, fermented apple purée & cider jus  
日本佐賀豬柳 | 芹菜、發酵蘋果蓉、蘋果醋汁

**SEARED SALMON**

cauliflower, salmon roe & beurre blanc  
煎封三文魚 | 椰菜花、三文魚籽、白奶油醬

**ORGANIC PEA RISOTTO (V)**

baby spinach, almonds & crème fraiche  
有機青豆燴飯 | 嫩菠菜、杏仁、法式酸忌廉

or

**SHARING STEAK**  
共享牛排  
for two persons 兩人份

**RANGERS VALLEY M5 FLAP STEAK (400G)**

bone marrow, kale, shallot crumble & port wine jus (+150 for two)  
Rangers Valley M5牛排 (400 克)、骨髓、羽衣甘藍、青蔥碎、砵酒汁 (加\$150)

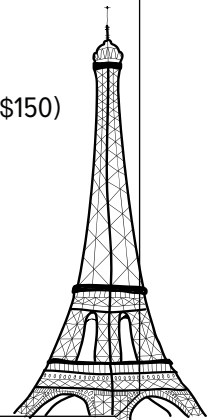
**DESSERT** 甜品  
choice of 任擇其一

**72% CHOCOLATE MOUSSE TART**

pistachio and raspberries with raspberry sorbet  
72% 朱古力慕斯撻、開心果、覆盆子雪葩

**CLASSIC APPLE CRUMBLE TART**

lime cream & vanilla ice cream  
經典蘋果酥撻 | 青檸忌廉、雲尼拿雪糕



all prices subject to 10% service charge