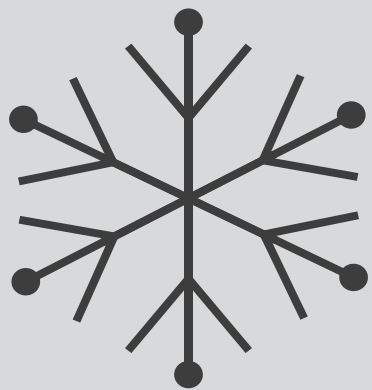
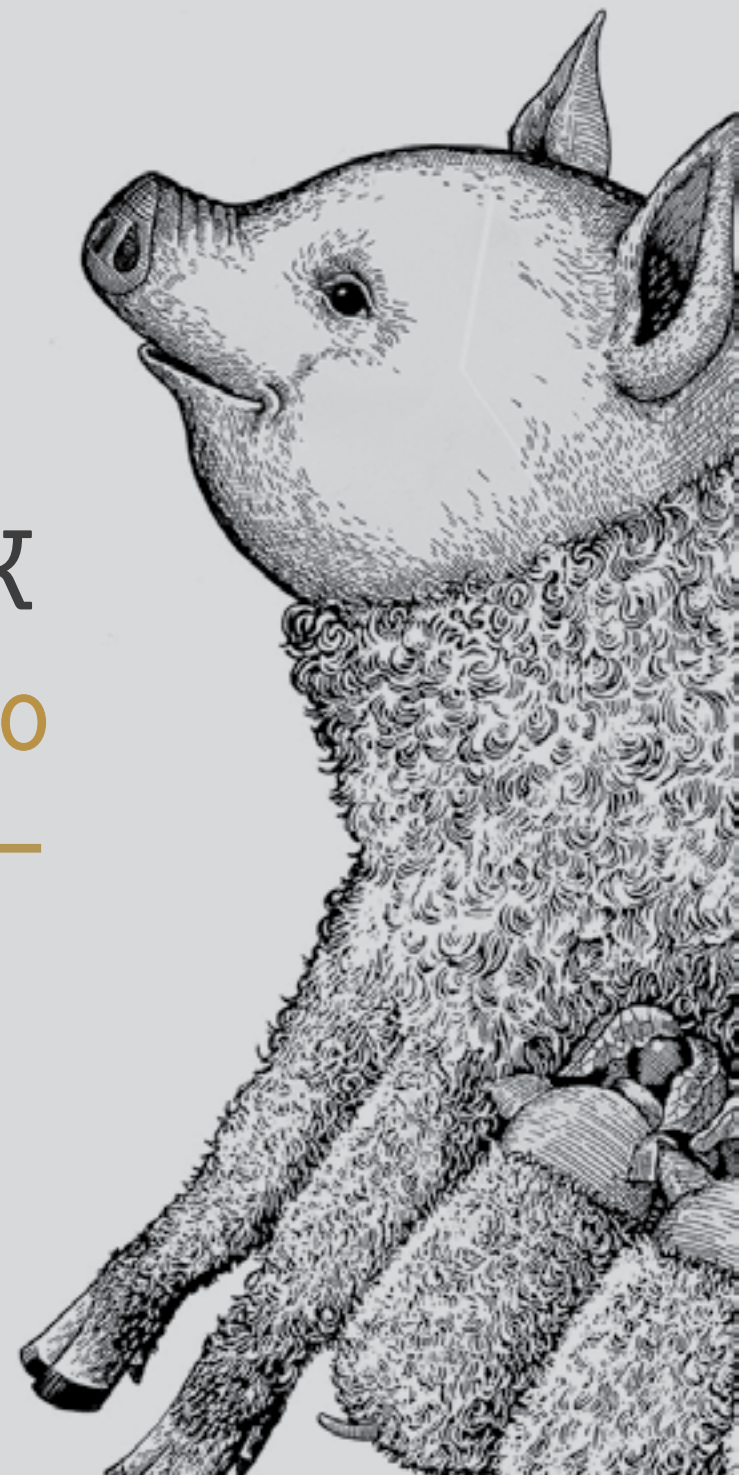


WOOLLY PIG HK
FESTIVE MENUS 2020



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24th December

HUE

DINING · BAR · LOUNGE



CUISINE

Modern Australian

LOCATION DETAILS

ADDRESS

1/F Hong Kong Museum of Art,
10 Salisbury Road, Tsim Sha Tsui, Kowloon, HK

PHONE

+852 3500 5888

WEBSITE

www.huedining.com.hk

OPENING HOURS

RESTAURANT HOURS

Monday – Saturday

Lunch 12pm - 3pm

Dinner 6pm - 10:30pm

Sundays & Public Holidays

Brunch from 11am - 3pm

30th November - 23rd December Weekday Set Lunch from 12 noon

FESTIVE SET LUNCH DECEMBER 2020

MONDAY-FRIDAY | 2-COURSES \$288

3-COURSES \$338 (STARTER, MAIN & DESSERT)

4-COURSE \$438 (STARTER, MAIN, DESSERT & CHEESE)

STARTER 前菜

Pumpkin | smoked chestnut soup
南瓜、煙燻栗子湯

Burrata | macadamia dukka, cucumber, mint & parsley
水牛忌廉芝士、Dukka香料醬、青瓜、薄荷、歐芹

Prawn Cocktail | smoked mayonnaise & Romaine (+30)
雞尾酒蝦、煙燻蛋黃醬、生菜

Beef Tartare | egg yolk jam, horseradish & baby gem lettuce (+30)
牛肉他他、蛋黃沾醬、辣根、迷你生菜

MAIN 主菜

Pork Belly | apple purée & Kohlrabi slaw
豬腩肉、蘋果蓉、球莖甘藍沙律

Beef Cheek | beetroot & Rhubarb ketchup, herb salad
牛面頰肉、紅菜頭、大黃茄汁、香草沙律

Market fish | mussels & sauce gribiche
新鮮海魚、青口、歐芹芥末蛋黃醬

Confit Turkey Leg | burnt celeriac & red currant sauce (+40)
油封火雞腿、燒芹菜、紅醋栗醬

Ricotta Ravioli | hand cut pesto
意大利芝士雲吞、自家製香草醬

All prices subject to 10% service charge

DESSERT 甜品

Anthony's Dad's Trifle | cherries, sponge biscuit, custard, Port Gelee & cream
車厘子、海綿餅乾、吉士醬、砵酒啫哩忌廉

Vanilla Ice Cream | cherry compote & dark chocolate
雲尼拿雪糕、糖漬車厘子、黑朱古力

Hue Cake (+20) slice of cake from the trolley
甜品餐車精選蛋糕 (每塊)

CHEESE 芝士

Seasonal cheese plate for one person (+60 to replace dessert)
精選芝士

Choice of two cheese, sourdough crisp with pear and walnut puree
自選2款芝士、酸種脆麵包、啤梨、核桃蓉

DRINKS 飲料

Coffee Tea (+40)
咖啡或茶(+40)

TEA

Traditional European Teas

English Breakfast, Earl Green, Orange Root Ceylon

Chinese Tea

Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

Fruit & Herbal Teas

Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water,
Peppermint, Chamomile, Lemon Ginger

COFFEE

Espresso

Americano, Double Espresso

Cappuccino, Macchiato

Flat White, Latte

Hot Chocolate, Mocha Chocolate

Iced + 5 Soy Milk + 5

All prices subject to 10% service charge



Book

24th December - Christmas Eve Set Lunch

CHRISTMAS EVE SET LUNCH DECEMBER 2020

24TH DECEMBER FESTIVE LUNCH

3-COURSES \$338 (CANAPES | STARTER | MAIN) | 4-COURSE \$418 (CANAPES | STARTER | MAIN | DESSERT)

CANAPES 開胃小食

Ocean trout | cucumber, salmon eggs & sour cream
海鱈魚、青瓜、三文魚籽、酸奶油

Osetra caviar | cod roe, fried potato cake
魚子醬、鱈魚子、炸薯

Profiterole filled | truffled gruyere & onion jam
泡芙、黑松露、洋葱醬

STARTER 前菜

Pumpkin | smoked chestnut soup
南瓜、煙燻栗子湯

Burrata | macadamia dukka, cucumber, mint & parsley
水牛忌廉芝士、Dukka香料醬、青瓜、薄荷、歐芹

Prawn Cocktail | smoked mayonnaise & Romaine (+30)
雞尾酒蝦、煙燻蛋黃醬、生菜

Beef Tartare | egg yolk jam, horseradish & baby gem lettuce
牛肉他他、蛋黃沾醬、辣根、迷你生菜

MAIN 主菜

Pork Belly | apple purée & Kohlrabi slaw
豬腩肉、蘋果蓉、球莖甘藍沙律

Beef Cheek | beetroot & Rhubarb ketchup, herb salad
牛面頰肉、紅菜頭、大黃茄汁、香草沙律

Market fish | mussels & sauce gribiche
新鮮海魚、青口、歐芹芥末蛋黃醬

Confit Turkey Leg | burnt celeriac & red currant sauce (+40)
油封火雞腿、燒芹菜、紅醋栗醬

Ricotta Ravioli | hand cut pesto
意大利芝士雲吞、自家製香草醬

All prices subject to 10% service charge

DESSERT 甜品

Anthony's Dad's Trifle | cherries, sponge biscuit, custard, Port Gelee & cream
車厘子、海綿餅乾、吉士醬、砵酒啫哩忌廉

Vanilla Ice Cream | cherry compote & dark chocolate
雲尼拿雪糕、糖漬車厘子、黑朱古力

Hue Cake (+20) | slice of cake from the trolley
甜品餐車精選蛋糕 (每塊)

CHEESE 芝士

Seasonal cheese plate for one person (+60 to replace dessert)
精選芝士

Choice of two cheese, sourdough crisp with pear and walnut puree
自選2款芝士、酸種脆麵包、啤梨、核桃蓉

DRINKS 飲料

TEA

Traditional European Teas 45

English Breakfast, Earl Green,
Orange Root Ceylon

Chinese Tea 45

Long Jing Xifeng, Golden Needle Yunnan Red,
Jasmine Green

Fruit & Herbal Teas 45

Blue Muffin Rooibos, Persimmon Peach,
Hot Lemon Water, Peppermint, Chamomile,
Lemon Ginger

COFFEE

Espresso 35

Americano 40

Double Espresso 40

Macchiato 40

Cappuccino 45

Flat White 45

Latte 45

Hot Chocolate 50

Iced + 5 Soy Milk + 3

All prices subject to 10% service charge



Book

24th, 25th & 26th December - Christmas Set Menu

HUE DINING CHRISTMAS

24TH DEC - DINNER | 25TH DEC - LUNCH & DINNER | 26TH DEC - DINNER

4-COURSES \$850 PER PERSON

4 - COURSE + CHEESE \$930 PER PERSON

ADD ON WINE PAIRING +\$450 PER PERSON (PLEASE ASK FOR WINE PAIRING MENU FOR DETAILS)

ADD ON NON - ALCOHOLIC PAIRING WITH OUR CUSTOM MOCKTAILS +\$300 PER PERSON

CANAPÉS - 1ST 開胃小食

Ocean Trout | cucumber, salmon eggs & sour cream 海鱈魚、青瓜、三文魚籽、酸奶油
Osetra Caviar | cod roe, fried potato cake 魚子醬、鱈魚子、炸薯
Profiterole | truffled gruyere & onion jam 泡芙、黑松露Gruyere芝士、洋蔥醬

STARTER - 2ND CHOOSE ONE 前菜 每位任擇其一

Hokkaido Scallop Raviolo | crustacean sauce & burnt vanilla (ADD +30)
北海道帶子意式雲吞 | 海鮮醬、燒雲尼拿

Sashimi Hiramasa | apple, cucumber & kombu
平政魚刺身 | 蘋果、青瓜、昆布

Beetroot Salad | yuzu kosho cream, pickled onions & shiso
紅菜頭沙律 | 柚子胡椒忌廉、腌洋蔥、紫蘇

MAIN - 3RD CHOOSE ONE 主菜 每位任擇其一

Mayura Wagyu Flank | ‘pastrami’ smoked egg gribiche & truffle sauce (ADD + 60)
煙燻和牛牛腩肉 | 煙燻蛋黃醬、松露醬

Mackerel | potato sauce, truffles & Jerusalem artichokes
鯖魚 | 馬鈴薯醬、松露、雅枝竹

Confit Turkey Leg | walnut mousse, beetroot, rhubarb ketchup, savoury bread & butter pudding
油封火雞腿 | 核桃慕絲、紅菜頭、大黃茄汁、麵包牛油布甸

Kohlrabi Tarte Tatin | truffle cream & watercress salad
反烤球莖甘藍批 | 松露忌廉、西洋菜沙律

DESSERT - 4TH CHOOSE ONE 甜品 每位任擇其一

Mille Feuille | whipped cheese, osmanthus ice cream & elderflower cherries
千層酥 | 軟芝士、桂花雪糕、接骨木花車厘子

Pavlova | white chocolate ganache, rhubarb & fig leaf ice cream
蛋白脆 | 軟心白朱古力醬、大黃、無花果葉雪糕

CHEESE - 5TH 芝士

Cheese Selection | pear puree & sourdough crisp (ADD +30 TO REPLACE DESSERT)
芝士 | 精選芝士、啤梨蓉、酸種脆麵包

24th December - Dinner Set Menu 4 courses: 6.00 or 8.45pm

[Book](#)

25th December - Lunch & Dinner

[Book](#)

26th December - Dinner

[Book](#)

WINE PAIRING MENU

ADD ON WINE PAIRING +\$450 PER PERSON

CANAPÉS - 1ST 開胃小食

Paired with: Taittinger Brut Reserve, NV, Reims
or
Upgrade to: Taittinger Prelude Grand Cru, NV, Reims
(add +35 per glass)

STARTER - 2ND 前菜

HOKKAIDO SCALLOP RAVIOLO 北海道帶子意式雲吞

Paired with: Tenuta Di Corte Giacobbe Soave
Superiore, 2016, Garganega, Soave, ITA

SASHIMI HIRAMASA 平政魚刺身

Paired with: Domaine Caillboudin “Les Cornets”,
2018, Pouilly Fume, Loire Valley, FRA

BEETROOT SALAD 紅菜頭沙律

Paired with: Domaine Vacheron Sancerre, 2018,
Sauvignon Blanc, Loire Valley, FRA
or
Jean Loron, 2017, Chateau des Fleurie, Beaujolais, FRA

MAIN - 3RD 主菜

MAYURA WAGYU FLANK 煙燻和牛牛腩肉
Paired with: Bodegas La Horra Corimbo, 2014,
Tempranillo, Ribera Del Duero, ES

MACKEREL 鯖魚

Paired with: Mac Forbes, 2018, Chardonnay,
Yarra Valley, AUS
or
Murdoch Hill, 2017, Pinot Noir, Piccadilly Valley, AUS

CONFIT TURKEY LEG 油封火雞腿

Paired with: Yangarra Estate “Old Vine”, 2016,
Grenache, McLaren Vale, AUS

KOHLRABI TARTE TATIN 反烤球莖甘藍批

Paired with: Mac Forbes, 2018, Chardonnay,
Yarra Valley, AUS
or
Murdoch Hill, 2017, Pinot Noir, Piccadilly Valley, AUS

DESSERT - 4TH 開胃小食

MILLE FUILLE 千層酥 or PAVLOVA 蛋白脆

Paired with: Prince de Saint-Aubin, 2014, Sémillon / SavBlanc/ Moscatel/ Sauternes, FRA or
Sherry | Seppeltsfield Para 1996 Tawny, aged 21 years or
Port | El Candado pedro Ximenez or
Mulled wine | Authentically German by Steffen

All prices are subject to 10% service charge



26th December - Boxing Day & New Year Day Brunch

26th December: 11am - 1pm & 1.30pm - 3.30pm

[Book](#)

1st January: 11am - 1pm & 1.30pm - 3.30pm

[Book](#)

FESTIVE BRUNCH

FROM 11AM - SATURDAY & SUNDAY | \$400 PER PERSON
SPECIAL DAYS: 26 DECEMBER & 1 JANUARY

STARTERS TO SHARE
前菜共享

House Bread | *smoked butter*
自家製麵包、煙燻牛油

Mushroom Croquette | *truffle mayonnaise*
炸蘑菇丸子、松露蛋黃醬

Rabbit Gnocchi | *Gorgonzola & black cabbage*
馬鈴薯丸子、Gorgonzola芝士、黑椰菜

Fromage De Tete | *brioche*
法式豬肉凍、法式牛油麵包

Ocean Trout | *whipped cod roe & salmon caviar*
海鱒魚、鱒魚子、三文魚魚子醬

MAIN
choose one per person
主菜，每位任擇其一

Roast Pork Belly | *pineapple puree, clove sauce & slaw*
烤豬腩肉、菠蘿蓉、丁香醬、椰菜絲沙律

Confit Lamb Belly | *braised peppers & smoked yoghurt*
油封羊腩肉、慢煮辣椒、煙燻乳酪

Hamachi | *razor clams, garlic & chilli*
油甘魚、蜆子、香蒜、辣椒

Ricotta Dumplings | *smoked chestnuts, maitaki mushrooms & parmesan*
意式雲吞、煙燻栗子、舞茸菇、巴馬臣芝士

Pressed Turkey Leg | *with burnt celeriac & red currant sauce (+ add 50)*
火雞腿、燒芹菜、紅醋栗醬 (+50)

SIDES (+80 EACH)
配菜

Mixed Leaf Salad | *mustard dressing* 雜菜沙律芥末醬

Fat Cut Chips | 手切薯條

Roasted Eggplant | *yoghurt & macadamia Dukkah* 烤茄子、乳酪、果仁Dukkah

Grilled Cauliflower | *cumquat, capers & anchovies* 烤椰菜花、柑橘、酸豆、鯷魚

10% service charge applies to all menu prices

TARTS, CAKES & SLICES
choose one each
撻/蛋糕，每位任擇其一

OR

FESTIVE DESSERT
choose one each
撻/蛋糕，每位任擇其一

Chocolate Tart | *banana cream*
朱古力撻、香蕉忌廉

Cherry Frangipane Cake | *rum syrup*
車厘子杏仁蛋糕、寐酒糖漿

Carrot Cake | *pumpkin seeds & walnuts*
甘筍蛋糕、南瓜籽、核桃

Basque Cheesecake | *rhubarb & raspberry*
Basque 芝士蛋糕、大黃、紅桑子

Anthony's Dad's Trifle | *braised cherries, sponge biscuit, custard, port gelee & cream* 車厘子、海綿餅乾、吉士醬、碎酒啫哩忌廉

Pavlova | *berry ice cream & white chocolate ganache*
蛋白脆餅、雜莓雪糕、軟心白朱古力醬

NO ALCOHOL TODAY?

Enjoy a selection of two
no alcohol mocktails
&
one tea or coffee
+\$210 per person

WITH TAITTINGER

ADD FREE FLOW CHAMPAGNE TAITTINGER \$360 PER PERSON

加配每位 \$360可享無限量暢飲TAITTINGER 香檳

FREE FLOW OPTIONS 任選兩小時無限量暢飲套餐：
(ALL FREE FLOW PACKAGES ARE FOR 2 HOURS)

A) Taittinger Brut Reserve, 10 premium red and white wines, Steffen's Bloody Mary
B) +\$150 to upgrade to Taittinger Prelude Grand Cru

TEA

Traditional European Teas
English Breakfast, Earl Green, Orange Root Ceylon
Chinese Tea
Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green
Fruit & Herbal Teas
Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water,
Peppermint, Chamomile, Lemon Ginger

45

COFFEE

Espresso 35
Americano, Double Espresso 40
Cappuccino, Macchiato 45
Flat White, Latte 45
Hot Chocolate, Mocha 50
Iced + 5 Soy Milk + 5

10% service charge applies to all menu prices

Special Christmas Afternoon Tea

26th December Afternoon Tea - 3.30pm or 3.45pm
27th December Afternoon Tea - 3.30pm or 3.45pm

AFTERNOON TEA WITH A VIEW

3-5:30PM SAT, SUN & PUBLIC HOLIDAYS \$680 FOR 2 PERSONS
下午3至下午5:30供應 \$680 兩位連茗茶

SAVOURY 鹹點

Gruyere Custard Puff
Gruyere 芝士、吉士泡芙

Deviled Quails Eggs On Toast
迷你鵝鶉蛋多士

Prawn Cocktail
雞尾酒蝦

Octopus Skewer with Furikake
八爪魚串燒配香鬆

Mushroom Croquette
with Truffle Mayonnaise
炸磨菇丸子、松露蛋黃醬

Ray's Scones, orange & thyme marmalade, raspberry rhubarb jam
& vanilla cream
鬆餅配香橙、百里香、柑橘果醬、紅桑子大黃果醬、雲尼拿忌廉

Special Festive Days 26 & 27 December
Christmas Pudding With Vanilla Custard

Includes choice of Tea or Coffee
or

Glass of Taittinger Brut Reserve, NV, Reims (+100)
or

One mocktail of your choice from our list (+55)
or

Steffen's Christmas mulled wine (+55)

包括精選茗茶或咖啡

或加配 \$90 Taittinger Brut Reserve, NV, Reims香檳1杯

或加配 \$55 無酒精雞尾酒1杯

SWEET 甜品

Blood Orange Curd Tartlet
血橙凍凝乳

Mini Pavlova, White Chocolate
Ganache & Rhubarb
迷你蛋白脆餅、軟心白朱古力醬、
大黃

Spiced Cherry Friand
車厘子蛋糕

Passionfruit Lamington
熱情果林明頓蛋糕

Hazelnut, Rum & Raisin
Chocolate Tart
榛子、秣酒、葡萄乾、朱古力撻

The Mango Yo-Yo Biscuit
芒果夾心餅

DRINK SELECTION WITH NO ALCOHOL

TEA

Blended in Hong Kong by Teacha
Traditional European Tea
English Breakfast
Earl Green
Orange Root Ceylon

CHINESE TEA

Long Jing Xifeng
Golden Needle Yunnan Red
Jasmine Green

FRUIT & HERBAL TEA

Blue Muffin Rooibos
Persimmon Peach
Hot Lemon Water
Peppermint
Chamomile
Lemongrass & Ginger

COFFEE

Espresso
Americano
Double Espresso
Cappuccino
Macchiato
Flat White
Latte
Hot Chocolate
Mocha Chocolate

Iced (+5)
Soy Milk (+5)

MOCKTAILS (+55 WITH SET | 90 EACH)

B - A - L - Y
Blackberry, Apple,
Lemongrass, Yuzu

OPAQUE
Honeydew Melon, Vanilla, Yakult

LONG DAY
Hibiscus, Passion Fruit, Very
Mandarin Soda

ASPIRATION
Roasted Pineapple, Pandan
Syrup, Soda

FIG ME UP
Burnt Fig, Lychee, Apple

ONE MORE MOCKTAIL
Caramelized Orange Syrup,
Lemon, Fancy Lemonade

HOLY MOLY
Holy Grapefruit, Thyme,
Raspberry



Book



BATHERS



CUISINE

Modern British

GREAT FOR

Weddings, social gatherings,
birthday parties & corporate
functions

LOCATION DETAILS

ADDRESS

32 Lower Cheung Sha Beach,
South Lantau, Hong Kong

EMAIL

hello@bathers.com.hk

PHONE

+852 2504 4788

WEBSITE

www.bathers.com.hk

DIRECTIONS

**By Ferry from Central
to Mui Wo (pier 6):**

Bus 1, 2 or 4

From Tung Chung MTR:

Bus 11 or 23

Local Lantau Taxis:

6770 7883

or 6089 5571

or 9186 0662

RESTAURANT HOURS

Tuesday - Friday

From 12pm noon onwards

Weekends & Public Holidays

Breakfast from 9am

Reservations of more than 8 people
are limited to 11:30am & 3pm

Walk-ins also welcome



December Group Feast

4th December - 3rd January, 2021

FESTIVE GROUP MENU

Group Sharing Menu for Festive Season

HK\$380 + 10% service charge per person

Minimum of 4 guests sharing. Any groups above 8 pax must commit to this menu on 24, 25 & 26 December.
This menu is available along with our a la carte from 4th December - 3rd January.

STARTERS TO SHARE

Roasted pumpkin salad, green beans,
feta cheese, chestnut vinaigrette
烤南瓜沙律、青豆、feta芝士、栗子油醋汁

Lantau caesar salad, bacon,
anchovies, croutons, parmesan
凱撒沙律、煙肉、鯷魚、麵包脆粒、巴馬臣芝士

Poached salmon, cauliflower salad,
pine nut, lemon mustard dressing
水煮三文魚、椰菜花沙律、松子仁、檸檬芥末醬

Add oysters & champagne,
1 glass & 2 oysters (+130)
加配兩隻生蠔、一杯香檳

CHOICE OF MAIN COURSE

Confit turkey breast, cranberry compote,
heirloom carrots & hazelnut stuffing
油封火雞胸肉、蔓越莓醬、甘菊、榛子餡

Braised US short rib, charred courgette,
balsamic reduction & red pepper remoulade (+50)
慢煮美國牛小排、烤翠玉瓜、濃縮黑醋、紅椒蛋黃醬

Pan seared barramundi, herb roasted agria
potatoes & fennel veloute
烤澳洲盲曹魚、香草烤馬鈴薯、茴香Veloute醬汁

Truffled portabello rigatoni,
spinach & parmesan
松露大啡菇通心粉、菠菜、巴馬臣芝士

DESSERT TO SHARE

Pecan pie with eggnog cream 核桃批、蛋酒忌廉
or

Eton mess, meringue, strawberry & raspberry ice cream 蛋白酥餅、士多啤梨、紅桑子雪糕

Bookings limited to 11am or 2.30pm for weekend or holiday lunch.
Available for dinner.

Book

24, 25 & 26 December - Christmas Set Menus

CHRISTMAS AT THE BEACH

Three Course Festive Set Menu | 24 Dec Dinner, 25 Lunch & Dinner, 26 Dec Lunch & Dinner

TO START

Butternut squash soup, ricotta dumpling & curried peanuts
胡桃南瓜湯、意式雲吞、咖喱花生

Confit duck leg, mulled wine pear, chestnuts, endive & pickled heirloom carrots
油封鴨腿、酒煮香梨、栗子、苦白菜、醃甘菊

Chorizo & prawns, white wine & flatbread (+30)
辣肉腸、大蝦、白酒、薄麵包條

MAIN COURSE

Christmas turkey plate, confit breast, roast leg, stuffing,
cranberry compote, pumpkin pie & gravy (+50)
火雞拼盤、油封雞胸、烤腿、蔓越莓醬、南瓜批、醬汁

Wagyu Hanger steak, heirloom carrots,
courgette, roast artichoke & pepper sauce
和牛腹肉牛扒、甘菊、翠玉瓜、烤雅枝竹、胡椒醬

Pan seared barramundi,
herb roasted agria potatoes & fennel veloute
烤澳洲盲曹魚、香草烤馬鈴薯、茴香Veloute醬汁

Truffled portabello rigatoni,
spinach & parmesan
松露大啡菇通心粉、菠菜、巴馬臣芝士

TO FINISH

Eggnog cheesecake brownie with caramel ice cream
蛋酒芝士蛋糕布朗尼、焦糖雪糕

Berry pavlova with vanilla ice cream & white chocolate
莓果蛋白脆餅、雲尼拿雪糕、白朱古力

HK\$380 + 10% service charge per person || Regular kids menu available at \$140 per child + 10% service charge
No a la carte on 24th Dec Xmas Eve dinner, 25th Dec Lunch & Dinner, 26th Dec Lunch.

Lunch seating times are 11am, 11.30 am & 12pm then 2.30pm onwards
Dinner from 5.30pm. Seatings are limited to 2 hours so we may accommodate other guests.

24th Dinner:

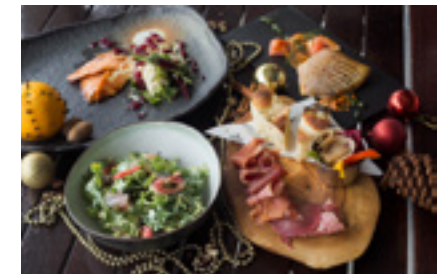
Festive Set Menu Only
(No A La Carte)

25th Lunch & Dinner:

Festive Set Menu Only
(No A La Carte)

26th Lunch & Dinner:

Festive Set Menu &
A La Carte



Book

DISTRICT *eight* PARIS BISTRO



CUISINE

Parisian style steakhouse

LOCATION DETAILS

ADDRESS

Shop R009, R/F, Elements,
1 Austin Road West, Tsim Sha Tsui, Kowloon, HK

PHONE

+852 2537 7555

WEBSITE

www.district8.com.hk

OPENING HOURS

RESTAURANT HOURS

Monday–Friday - 8am - 12am

Weekends & Public Holidays

8am - 12am (brunch served 10am-4pm)



December Set Lunch : Festive Flavours from 11.30 Weekdays

WEEKDAY LUNCH

MONDAY - FRIDAY 11.30AM

2 COURSE 188 | 3 COURSE 218



HOUSE FIRED BAGUETTE (+35)
smoked butter 自家製酸種麵包配煙牛油

STARTERS 前菜

CHOOSE ONE EACH 每位任擇其一

CAULIFLOWER SOUP

hazelnut & truffle
椰菜花湯、榛子、法式松露

CARROT & ENDIVE SALAD

hierloom carrots, cotija cheese & almonds
烤甘菊、Cotija芝士、杏仁

TURKEY TERRINE

celeriac remoulade & sourdough crackers
火雞肉凍、芹菜蛋黃醬、酸種脆餅

SMOKED NORWEGIAN SALMON

cucumber, lemon & dill
煙燻挪威三文魚、青瓜、檸檬、莖蘿

MAIN 主菜

CHOOSE ONE 每位任擇其一

CONFIT TURKEY BREAST

carrots, eschallots & cranberry sauce
油封火雞胸、甘菊、青蔥、蔓越莓汁

SALMON WELLINGTON (+20)

sunchokes, maitake mushrooms & spinach
威靈頓三文魚、菊芋、舞茸菇、菠菜

PUMPKIN & RICOTTA AGNOLOTTI

brussel sprout & chestnuts
南瓜、意式雲吞、球芽甘藍、栗子

DESSERT 甜品

CHOOSE ONE 每位任擇其一

LET THEM EAT CAKE!

Ask our friendly team
for the daily selection
是日批餅或糕點

PAVLOVA

Berries & white
chocolate ganache
蛋白脆餅、雜莓、軟心白
朱古力醬

DISTRICT
eight
WINE & STEAK

STEAK FRITES



ORDER ANY STEAK & FRITES
FROM A LA CARTE MENU

Enjoy a starter from
set lunch options (+20)

WINE & COFFEE

BONUS

Complimentary coffee or tea when you
order a glass of wine with your steak.
Weekday lunch only

DRINKS 飲品

TEA 42

Please ask for
our options

MINERAL WATER

Still or Sparkling
Antipodes, NZ
1 litre 70

COFFEE

Espresso 30
Americano, Double
Espresso 35
Latte, Cappuccino 40
Mocha, Hot Choc 42
All Iced Coffee 45
Soy (+5)
Decaf (+3)
Extra shot (+3)

XMAS DRINKS

MULLED WINE

Spiced Red Wine |
H by Hine Brandy |
Apple | Citrus 90

SPIKED APPLE CIDER TODDY

Cider | Plantation
dark rum 100

BUBBLES

Taittinger Brut
Reserve Nv,
Reims, Champagne,
FR 135

all prices are subject to 10% service charge

Weekdays in December and 24th December - Lunch: Festive Weekday Set Lunch & All Day Menu



Book

Christmas Set Menus

DISTRICT **eight** PARIS BISTRO
STEAK & WINE

Celebrating Christmas with European Flavours and Classics. Available on 24th December from 5.30pm | 25th December all day | 26th December 6pm
2 COURSES 360 | 3 COURSES 410

ESSENTIALS

BAGUETTE 50
House Fired and Cultured Smoked Butter

ANTIPODES, NZ 70
1 Litre Still or Sparkling Water

CLASSIC DRINKS

MULLED WINE 90
Spiced Red Wine | HbyHine Brandy |
Apple | Citrus

SPIKED APPLE CIDER TODDY 100
Cider | Rhum JM V.S.O.P

BERRY CHRISTMAS 100
HbyHine Cognac | Cocoa | Strawberry | Cassis |
Grenadine | Milk

GLASS OF BUBBLES OR CHAMPAGNE

**NV TAITTINGER BRUT RESERVE
REIMS, FRANCE 135**

**NV SORELLE BRONCA PROSECCO
SUPERIORE DOCG BRUT
VALDOBBIADENE, ITALY 85**

DRAFT BEER

GWEILO IPA, Hong Kong 75
GWEILO PILSNER, Hong Kong 70

10% service charge applies to all items | Restaurant by Woolly Pig HK

STARTERS

1ST COURSE : CHOOSE ONE

CAULIFLOWER SOUP
Hazelnuts & Shaved French Truffles
椰菜花湯、榛子、法式松露

HEIRLOOM CARROTS
Roasted with Cotija Cheese & Macadamia
Dukkah 烤甘菊、烤Cotija芝士、果仁Dukkah

TURKEY PISTACHIO TERRINE
Celeriac Remoulade & Sourdough Cracker
火雞開心果肉凍、芹菜蛋黃醬、酸種脆餅

CURED HAMACHI (+20)
Charred Cucumber, Preserved Lemons & Dill
油甘魚、燒青瓜、檸檬、蒔蘿

EXTRA COURSE ADD SOMETHING SPECIAL

FRESH OYSTER 3 PIECES (+120)
Salmon Caviar, Ponzu
新鮮生蠔3隻、三文魚魚子醬柑橘醬

FOIE GRAS CREME BRULEE (+120)
Fermented Blueberries & Figs
鵝肝魚糖布甸、醇藍莓無花果

DESSERT & CHEESE

CHRISTMAS PAVLOVA
White Chocolate Ganache & Berries
蛋白脆餅、軟心白朱古力醬、雜莓

CAKE & PASTRY
Made in House, French Inspired
Cake for Celebrations, Please Ask
Our Team for Today's Selection

Chocolate Tart 朱古力撻
Lemon Tart 檸檬撻
Fig & Frangipane 無花果杏仁撻
Cheesecake 芝士蛋糕

MAIN

2ND COURSE : CHOOSE ONE

ROAST DUCK BREAST
Mulled Wine Pears & Pistachio Jus
烤鴨胸、酒煮香梨、開心果汁

MACKERAL
Dashi Braised Mushrooms & Shaved Radish
鯖魚、高湯煮蘑菇、蘿蔔絲

WAGYU BEEF WELLINGTON (+60)
Dauphinoise Potato & Horseradish Cream
威靈頓和牛、馬鈴薯千層批、辣根忌廉

RICOTTA DUMPLINGS
Asparagus, Almonds & Creamed Peas
水牛芝士雲吞、蘆筍、杏仁、忌廉蛋白

EXTRA SIDES

FRITES 炸薯條、蛋黃醬
and Mayonnaise **70**

GREEN BEANS 青豆、檸檬橄欖油、薄荷
Lemon Olive Oil & Mint **70**

LEAF SALAD 雜菜沙律、醃洋蔥、法式沙律汁
Pickled Onion, French Dressing **60**

3RD COURSE : CHOOSE ONE

CHEESE Quince Puree and Baguette
A Selection from our house favourites (+50)
1 cheese 70 | 2 cheese 130 | 3 cheese 190

FLEUR DU MAQUIS
Corsican Ewe's Milk
Semi Soft, Creamy and Firm

BLEU D'AUVERGNE
South Central France Cow's Milk
Creamy and Buttery Blue

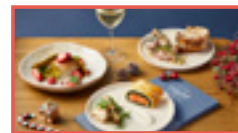
24 MONTH AGED COMTE
Unpasteurised Cow's Milk
Mild, Firm and Slightly Sweet From
South Eastern France

BRILLAT SAVARIN
Super Soft, Triple Cream Cow's Milk
Nutty, Decadent and Rich Flavours

WEEKEND LUNCH

11.30AM-2.30PM SAT, SUN & PH

2 COURSE 208 | 3 COURSE 248



HOUSE FIRED BAGUETTE (+35)
smoked butter 自家製酸種麵包配煙牛油

STARTERS 前菜

CHOOSE ONE EACH 每位任擇其一

CAULIFLOWER SOUP
hazelnut & truffle
椰菜花湯、榛子、法式松露

CARROT & ENDIVE SALAD
hierloom carrots, cotija cheese & almonds
烤甘菊、Cotija芝士、杏仁

TURKEY TERRINE
celeriac remoulade & sourdough crackers
火雞肉凍、芹菜蛋黃醬、酸種脆餅

SMOKED NORWEGIAN SALMON
cucumber, lemon & dill
煙燻挪威三文魚、青瓜、檸檬、蒔蘿

MAIN 主菜

CHOOSE ONE 每位任擇其一

CONFIT TURKEY BREAST
carrots, eschallots & cranberry sauce
油封火雞胸、甘菊、青蔥、蔓越莓汁

SALMON WELLINGTON (+20)
sunchoke, maltake mushrooms & spinach
威靈頓三文魚、菊芋、舞茸菇、菠菜

PUMPKIN & RICOTTA AGNOLOTTI
brussel sprout & chestnuts
南瓜、意式雲吞、球芽甘藍、栗子

DESSERT 甜品

CHOOSE ONE 每位任擇其一

LET THEM EAT CAKE!
Ask our friendly team
for the daily selection
是日批餅或糕點

PAVLOVA
Berries & white
chocolate ganache
蛋白脆餅、雜莓、軟心白朱古力醬

STEAK FRITES



WESTHOLME STATION WAGYU FLANK
280 GRAMS Westholme 和牛腰肉 (280克) **270**

RANGERS VALLEY HANGAR 280 GRAMS
Rangers Valley 和腹肉牛扒 (280克) **330**

O'CONNOR STRIPLAIN
400 GRAMS 西冷牛扒 (400克) **380**

ORDER ANY STEAK & FRITES
FROM A LA CARTE MENU
Enjoy a starter from
set lunch options (+50)

DRINKS 飲品

TEA 42
Please ask for
our options

MINERAL WATER
Still or Sparkling
Antipodes, NZ
1 litre **70**

COFFEE
Espresso **30**
Americano, Double
Espresso **35**
Latte, Cappuccino **40**

Mocha, Hot Choc **42**
All Iced Coffee **45**
Soy (+5)
Decaf (+3)
Extra shot (+3)

XMAS DRINKS

MULLED WINE
Spiced Red Wine |
H by Hine Brandy |
Apple | Citrus **90**

**SPIKED APPLE
CIDER TODDY**
Cider | Plantation
dark rum **100**

BUBBLES
Taittinger Brut
Reserve Nv,
Reims, Champagne,
FR **135**

all prices are subject to 10% service charge

24th December - Dinner :

Festive Set Menu 2 course/
3 course (no a la carte)

Book

25th December - Lunch:

Festive Set Menu

25th December - Dinner:

Festive Set Menu 2 course/
3 course (no a la carte)

Book

26th December - Lunch:

Festive Set Menu 2 course/
3 course & a la carte

26th Dinner - Dinner:

Festive Set Menu 2 course/
3 course & a la carte

Book

BIG SUR

BEER & BARBECUE



CUISINE

California BBQ and craft beer

LOCATION DETAILS

ADDRESS

22 Staunton Street, Central,
SoHo, Hong Kong

PHONE

+852 2529 3001

WEBSITE

www.bigsur.com.hk

OPENING HOURS

RESTAURANT HOURS

Monday - Sunday: Breakfast from 10am

Monday - Friday : Set lunch from 12pm
noon, Dinner from 6pm

Weekends & Public Holidays

Brunch from 11am, dinner from 6pm

December Weekday Set Lunch

1st December - 31st December

BIG SUR
BEER & BARBECUE

DECEMBER FESTIVE SET LUNCH
2-COURSES \$118 3 COURSES \$148

STARTERS

CORNBREAD MUFFINS 粟米麵包鬆餅
filled smoked pork shoulder, lime crema
and pickled jalapeno
煙燻豬肩肉、青檸忌廉、醃墨西哥
辣椒

CELERIAC SOUP 芹菜湯
hazelnuts & black truffle
榛子、黑松露

ANCHO CHILI SALMON TACO
辣椒三文魚墨西哥夾餅
avocado crema, pineapple salsa
牛油果忌廉、菠蘿莎莎醬

MAINS

SMOKED TURKEY & LEEK PIE (+20) 煙燻火雞
grilled kale and chestnut butter
韭菜批、烤羽衣甘藍、栗子牛油

BBQ OX CHEEK LASAGNA (+30)
燒烤牛頰肉千層麵
Provolone cheese served with market salad
Provolone 芝士、新鮮沙律

DEEP-FRIED SOFT-SHELL CRAB BURGER
炸軟殼蟹漢堡
'Old Bay' spiced mayonnaise, coleslaw
'Old Bay' 蛋黃醬、椰菜沙律

BUTTERNUT SQUASH RISOTTO
煙燻胡桃南瓜
walnuts, blue cheese and rosemary oil
核桃意大利飯、藍芝士、迷迭香油

SWEETS

GINGERBREAD COOKIE
maple syrup ice cream sandwich
薑餅曲奇、楓糖漿、雪糕三文治

ROCKY ROAD
chocolate ice cream, marshmallow,
honeycomb and candied nuts
石板街、朱古力雪糕、棉花糖、
蜜糖脆脆、果仁脆糖

COFFEE OR TEA

DRINKS

HONG KONG BREWED DRAFT BEER YOUNG MASTER (14OZ) (+50)
Contemporary Pilsner 4.5%
Classic Pale Ale 5.0%

MIXED JUICE COMBOS (+50)
NO. 13 Apple, Watermelon, lime & thyme 蘋果、西瓜、酸橙、百里香
NO. 10 Pineapple, carrot, ginger, lemon 菠蘿、胡蘿蔔、生薑、檸檬

TEA OR AMERICANO 茶類 / 美式咖啡 (+35)

ANTIPODES MINERAL WATER SPARKLING OR STILL 無汽或有汽
+55 reg +70 lg

all prices are subject to 10% service charge | #BigSurHK @BigSurHK

Book

Christmas Sharing Menu

24th - 26th December

BIG SUR
BEER & BARBECUE

CHRISTMAS SHARING MENU
24TH - 26TH DECEMBER
AVAILABLE ALL DAY | \$280 PER PERSON MIN 4 PERSONS

XMAS TACO

TACO SALMON
Ancho chili salmon taco with avocado crema
and pineapple salsa
辣椒三文魚墨西哥夾餅、牛油果忌廉、
菠蘿莎莎醬

TACO TURKEY
Turkey leg taco chipotle, leeks & pico de gallo
火雞腿辣椒墨西哥夾餅、韭菜、蕃茄沙
莎醬

MAINS

WHOLE SMOKED DUCK
with plum and cranberry sauce
原煙燻鴨、梅子、蔓越梅醬
&
"CHAR SIU" SMOKED AND GLAZED HAM
煙燻叉燒、燒火腿

SERVED WITH:
Honey roasted heritage carrots & parsnips
蜜糖燒蘿蔔、芹菜蘿蔔
Duck fat roasted potatoes 鴨油烤薯
Grilled brussel sprouts and kale with chestnut butter
and crispy bacon
烤球芽甘藍、羽衣甘藍、栗子牛油、脆煙肉
Cheddar and jalapeno cornbread
車打芝士、墨西哥辣椒粟米麵包

SWEETS

**SMOKED APPLE PIE WITH MAPLE
SYRUP ICE CREAM**
煙燻蘋果批、楓糖雪糕

TEA OR AMERICANO 茶類 / 美式咖啡

DRINKS

HONG KONG BREWED DRAFT BEER YOUNG MASTER 70
Contemporary Pilsner 4.5%
Classic Pale Ale 5.0%

MULLED WINE 90

ANTIPODES MINERAL WATER SPARKLING OR STILL 無汽或有汽
55 reg 70 lg

all prices are subject to 10% service charge | #BigSurHK @BigSurHK

Book

Christmas Day Turkey Menu

Dine-in 25th December

BIG SUR
BEER & BARBECUE

CHRISTMAS DAY MENU DINE-IN 25TH DECEMBER

HERB SMOKED WHOLE ROAST TURKEY WITH SOURDOUGH GRAVY
made with turkey roasting juices after smoking with some cream added and thickened with sourdough bread (4.8 kg)

SERVED WITH

PLUM AND CRANBERRY SAUCE
GRILLED BRUSSEL SPROUTS AND KALE WITH CHESTNUT BUTTER AND CRISPY BACON
SMOKED DUCK FAT ROASTED POTATOES
HONEY AND MISO GLAZED ROASTED HERITAGE CARROTS AND PARSNIPS
CHEDDAR AND JALAPENO CORNBREAD

DESSERT

SMOKED APPLE PIE WITH SALTED CARAMEL CUSTARD
BITE SIZE PECAN PIES (FOR EACH PERSON)

\$2100 TAKEAWAY | \$2500 FOR DINE-IN | 6-8 GUESTS
ADD 10% SERVICE CHARGE FOR DINE IN

Book

Turkey At Home

Order before 7th December



TURKEY TAKEAWAY

HERB SMOKED WHOLE ROAST TURKEY WITH SOURDOUGH GRAVY
TURKEY RAISED ON NORBEST RANCH UTAH, USA (4.8 KG)

SERVED WITH: PLUM AND CRANBERRY SAUCE
GRILLED BRUSSEL SPROUTS & KALE
WITH CHESTNUT BUTTER AND CRISPY BACON
SMOKED DUCK FAT ROASTED POTATOES
HONEY MISO GLAZED ROASTED
HERITAGE CARROTS AND PARSNIPS
CHEDDAR AND JALAPENO CORNBREAD

SMOKED APPLE PIE & SALTED CARAMEL CUSTARD
BITE SIZE PECAN PIES

\$2100 PICK UP | 6-8 GUESTS
\$2500 + 10% SERVICE FOR DINE IN 24 - 26 DEC

 **SCAN TO ORDER**
BEFORE MONDAY, 7TH DECEMBER: 

Order Here: shop.woollypig.com.hk

BIG SUR
BEER & BARBECUE



December Xmas Festive Dinner

18, 19, 22, 23 & 24 December 6 & 6:30pm



Book



Pop up Restaurant | Holiday Series no. 4
18, 19, 22, 23 & 24 December 6 & 6:30pm
\$380 per person + 10% service charge 每位\$380 + 10%服務費



December Xmas Festive Dinner

Half Crown or Full Crown Turkey

With All The Trimmings 烤火雞胸肉

Sides Dishes

Plum and Cranberry Sauce 梅子、蔓越莓醬
Smoked Duck Fat Roasted Potatoes 煙燻鴨油烤薯
Honey Glazed Carrots and Parsnips 蜜糖香烤蘿蔔及芹菜蘿蔔
Grilled brussel sprouts & kale 烤球芽甘藍、羽衣甘藍
Cheddar and Jalapeno Cornbread 芝士、墨西哥辣椒粟米麵包
Turkey, Pork and Apple Stuffing 火雞、豬肉、蘋果餡料

Dessert 甜品

Smoked Apple Pie & Salted Caramel Custard & Mini Pecan Pies
煙燻蘋果批焦糖牛奶醬南、迷你核桃批

Includes One Mulled Wine Per Person 每位包括香料酒乙杯

all prices are subject to 10% service charge | Connect with us @inkcafehk

CUISINE

Alfresco Seafood Bar & Café

GREAT FOR

Private events, corporate events,
cocktail parties, casual all day
dining

LOCATION DETAILS

ADDRESS

G/F Hong Kong Museum of Art,
10 Salisbury Road, Tsim Sha Tsui
Kowloon, Hong Kong

PHONE

+852 3500 5581

WEBSITE

www.inkcafe.com.hk

24th December - Winter Wonderland



Book

NEW YEAR'S EVE FESTIVITIES

THURSDAY, 31ST DECEMBER

* HUE DINING

* New Year's Eve Set Dinner

1st seating: 3-courses from 6pm

2nd seating: 5-courses from 9pm

* DISTRICT 8

* New Year's Eve Set Dinner

1st seating: from 5:30pm

2nd seating: from 8:30pm

* BATHERS

* New Year's Eve Set Dinner

3-courses

* INK CAFE

* New Year's Eve Party

31st December - New Year's Eve Set Dinner

HUE
BAR & DINING



Book

HUE DINING NEW YEARS EVE 2020

3-COURSE WITH ENTERTAINMENT \$1,280 PER PERSON | 1ST SITTING FROM 6PM

三道菜套餐及現場音樂演奏，每位\$1,280 | 首輸入座時段為晚上6時

5-COURSE WITH ENTERTAINMENT AND GLASS OF CHAMPAGNE WITH FIREWORKS

\$1,880 PER PERSON | 2ND SITTING FROM 9PM

五道菜套餐（連一杯香檳）、除夕煙花匯演、現場音樂演奏，每位 \$1,880 | 次輸入座時段為晚上9時

CANAPÉS - 1ST
開胃小食

(2ND SITTING ONLY)
(只限次輸入座時段供應)

Ocean Trout | cucumber, salmon eggs & sour cream 海鱒魚 | 青瓜、三文魚籽、酸忌廉

Osetra Caviar | cod roe, fried potato cake Osetra 魚子醬 | 鱈魚子、炸薯餅

Profiterole | truffled gruyere & onion jam 泡芙 | 黑松露芝士、洋蔥醬

STARTER - 2ND
CHOOSE ONE
前菜

每位任擇其一

Hokkaido Scallop Raviolo | crustacean sauce & burnt vanilla

北海道帶子意式雲吞 | 海鮮醬、燒雲尼拿

Sashimi Hiramasa | apple, cucumber & kombu

平政魚刺身 | 蘋果、青瓜、昆布

Beetroot Salad | yuzu kosho cream, pickled onions & shiso

紅菜頭沙律 | 柚子胡椒忌廉、醃洋蔥、紫蘇

MAIN - 3RD
CHOOSE ONE
主菜

每位任擇其一

Norwegian Halibut | sake beurre blanc, three types of caviar & cumquat curd
比目魚 | 清酒牛油醬、三款魚子醬、柑橘凝乳

Ricotta Dumpling | Jerusalem artichokes, white truffle & smoked macadamia
意大利水牛芝士雲吞 | 耶路撒冷雅枝竹、白松露、煙燻夏威夷果

Mayura Hanger Steak | potato terrine, burnt celeriac puree & black truffle
和牛和腹肉牛扒 | 馬鈴薯凍批、燒芹菜蓉、黑松露

FOR TWO -
供兩位用

Half Roasted French Yellow Chicken | petit pois & hazelnuts (ADD \$100)
烤法國黃油雞 (半隻) | 四季豆、榛子 (另加\$100)

DESSERT - 4TH
CHOOSE ONE
甜品

每位任擇其一

Choux Bun | pear, salted miso caramel, hazelnut cream & lime
香梨脆皮泡芙 | 味噌鹽焦糖、榛子忌廉、青檸

Pavlova | white chocolate ganache, rhubarb & fig leaf ice cream
蛋白脆 | 軟心白朱古力醬、大黃、無花果葉雪糕

CHEESE - 5TH
芝士

Cheese Selection | pear puree & sourdough crisp (ADD \$80 PER PERSON)
精選芝士 | 啤梨蓉、酸種脆麵包 (每人另加\$80)

31st December - New Year's Eve Set Dinner



NEW YEAR'S EVE 2020

Three Course Set Menu | 31st December Dinner

SHARING STARTER 共享前菜

House Baked Bread & marinated olives
自家製麵包、醃製橄欖

Hiramasa Ceviche & avocado crema
檸汁醃平政魚刺身、牛油果忌廉

Chorizo Prawns, grilled flatbread (2 prawn per person)
辣肉腸大蝦 (每位兩隻)、烤扁麵包

Garlic Chili Fried Squid
蒜蓉辣椒炸魷魚

MAIN COURSE (CHOOSE ONE) 主菜 (自選一項)

Wagyu Hanger Steak
roast agria potato, French beans & lemon thyme butter
和牛腹肉扒、焗馬鈴薯、四季豆、檸檬百里香牛油

Truffle Mushroom Rigatoni
spinach, parmesan
松露蘑菇通粉、菠菜、巴馬臣芝士

Seared Seabass, mussels & lobster bisque
香煎鱸魚、青口、龍蝦濃湯

DESSERT 甜品

Eggnog Cheesecake Brownie with caramel ice cream
蛋酒芝士蛋糕布朗尼、焦糖雪糕

Hot Apple Pie with vanilla bean ice cream
香熱蘋果批、雲呢拿籽雪糕

HK\$480 + 10% service charge per person 每位 \$480，另加一服務費

Regular kids menu available at \$140 per child + 10% service charge

Pre-order a magnum of Taittinger brut reserve \$1350 預訂 Taittinger 香檳每瓶 \$1350



Book

31st December - New Year's Eve Set Dinner

DISTRICT *eight* PARIS BISTRO STEAK & WINE

Celebrating New Year's Eve with European Flavours and Classics. Available on 31st December from 5.30pm

NEW YEAR'S EVE SET MENU

\$580 per person including a glass of Taittinger.

Minimum of two pax.

每位\$580 (包括一杯 Taittinger 香檳), 兩位起

SOUP

CAULIFLOWER SOUP 椰菜花湯
Hazelnut & Truffle 榛子、松露

...

MAIN

CHATEAUBRIAND 牛柳
O'Conner Tenderloin,
Chateaubriand with Hassel back Potatoes,
Cabbage and Parsley Slaw, Honeyed Carrots.
奧康納牛柳、旋風焗薯、椰菜、歐芹沙律、蜜糖漬紅蘿蔔
Harissa, Horseradish Cream & Sauce Béarnaise
香料辣醬、辣根忌廉、法式香草牛油醬汁

...

DESSERT

CHOCOLATE ÉCLAIR 朱古力閃電泡芙
Vanilla Cream 雲尼拿香濃忌廉

10% service charge applies to all items | Restaurant by Woolly Pig HK

ESSENTIALS

BAGUETTE 50
House Fired and Cultured Smoked Butter

ANTIPODES, NZ 70
1 Litre Still or Sparkling Water

CLASSIC DRINKS

MULLED WINE 90
Spiced Red Wine | HbyHine Brandy |
Apple | Citrus

SPIKED APPLE CIDER TODDY 100
Cider | Rhum JM V.S.O.P

BERRY CHRISTMAS 100
HbyHine Cognac | Cocoa | Strawberry | Cassis | Grenadine | Milk

GLASS OF BUBBLES OR CHAMPAGNE

**NV TAITTINGER BRUT RESERVE
REIMS, FRANCE** 135

**NV SORELLE BRONCA PROSECCO SUPERIORE
DOCG BRUT VALDOBBIADENE, ITALY** 85

DRAFT BEER

GWEILO IPA, Hong Kong 75

GWEILO PILSNER, Hong Kong 70

DISTRICT
eight
PARIS BISTRO



Book

31st December - New Year's Eve Party



Thursday 31st December | 9pm-1am

New Year's Eve Party

Ring in the new year on the harbour!

DJ CURATED SOUNDS
\$480 per person + 10% service charge
includes 3 drinks, 2 snacks & private alfresco deck

INK
SEAFOOD BAR | 海鮮吧

The poster features a vertical image on the left showing a night view of the Hong Kong skyline with the Victoria Harbour and people dining at an outdoor restaurant. The right side of the poster is dark blue with white and yellow text. At the bottom right, there is a faint illustration of two champagne glasses clinking.

Book

FOR LARGE GROUP BOOKING ENQUIRIES OVER
THE FESTIVE PERIOD PLEASE CONTACT

EVENTS@WOOLLYPIGHK.COM

