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Spring Tasting Dinner Menu



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TO START

Ibérico Paletilla Ham 36-months

Served with crystal tomato bread

Barca Hamachi

Diced Hamachi, heirloom tomatoes, brioche

Fresh Fine de Claire Oyster (2pcs) (+68)

Torello Brut Reserva 2018 (Xarel'lo, Macabeo, Parellada), Corpinnat, Spain
Fresh, floral & fruity, with green hints of the countryside, almond, clay and notes of mint and fennel

TO WARM UP

Signature Truffle & Cheese Bikini

Perfectly Pink-ish

"Gambas" - Sweet Prawns, braised to coral perfection
dressed with chili and garlic

Pan-seared Foie Gras on Buttered Brioche with Fig Jam (+78)

Martin Codax Albarino, Rias Baixas, Spain
Floral aromas (jasmine, orange blossom & hawthorn), accompanied by notes of ripe limes & tangerines

THE MAIN EVENT

QM Signature Suckling Pig

Pumpkin puree, roast potatoes, jus

Signature Seafood Paella Barcelona

Bodegas La Horra "Corimbo", Ribera del Duero, Spain
Intense with notes of ripe blackberries & cherries, with fine tannins

A SWEET FINALE

Basque Burnt Cheesecake

Served with Mixed berries sorbet

HK\$498* pp + 10% service charge

Wine pairing \$198 per person is available with this Menu
(Inclusive of three glasses of Spanish wine)

*For 2 or more guests. Offered only with all guests selecting this Menu on each table.
For sharing with A La Carte menu, there is a minimum spend of 500 per person
including the service charge.