



quiero más
SIP • SUP • SOCIAL

EASTER DINNER



EASTER DINNER

Available 29th - 31st March & 1st April

To Start (Select Two)

Beef Carpaccio

Sliced Wagyu Beef with Honey Mustard, Shredded Parmesan and Arugula Salad

Barca Hamachi Tartare

Diced Hamachi, Marinated Heirloom Tomatoes, Toasted Brioche

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

To Warm Up (Select Two)

Truffle & Cheese Bikini

Perfectly Pink-ish Gambas, Chili-Garlic Prawns

Pan-Seared Foie Gras Served on Buttered Brioche with Fig Compote and Balsamic Cream (Add +78)

The Main Event (Select One)

QM Signature Suckling Pig

Pumpkin Puree, Roasted Potato, Padron Peppers, Jus

Seafood Linguine in Tomato Herb Sauce

Dry-Aged Wagyu Bavette Served with Mashed Potato and Mushroom in Barolo Sauce (Add +58)

Seafood Paella Barcelona

(Minimum 2 persons) (Add +48 per person)

A Sweet Finale (Select One)

Basque Burnt Cheese Cake with Mixed Berry Sorbet

\$398* per person

All prices are in HKD and subjected to 10% service charge

*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 400 per person including service charge.