



## EASTER DINNER



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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.