



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 Brolo Sauce  
Seafood Paella Barcelona  
(Minimum 2 persons)

## A Sweet Finale (Select One)

Basque Burnt Cheese Cake with Mixed Berry Sorbet

**\$438\* 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 500 per person including service charge.