



quiero más
SIP • SUP • SOCIAL

Festive Tasting Menu



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TO START

Ibérico Paletilla Ham 36-months

Served with crystal tomato bread

Hamachi

Marinated the Spanish way in 'salpicon'

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

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

HKD\$498* per person

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

*+10% Service Charge

For 2 or more guests.

Offered only with all guests selecting this Menu on each table.