



RESTAURANT WEEK SUMMER 2024 DINNER MENU



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TO START

Ibérico Jamon with Crystal Tomato Bread
Scallop Ceviche, Avocado-Mousse, Lemongrass-Vinaigrette

TO WARM UP

Gambas, Garlic-Chili Prawn
Truffle & Cheese Bikini
Ibérico Ham & Cheese Croquette

THE MAIN EVENT

QM Signature Suckling Pig with Padron Pepper, Rosemary Potato,
Pumpkin Puree, Jus
Or

Dry-Aged Wagyu Bavette served with Mashed Potato and
Sautéed Spinach in Barolo Sauce
Or

Barcelona Seafood paella (Minimum 2 persons)
(Half Boston Lobster **Add +148**)

A SWEET FINALE

Basque Burnt Cheese Cake with Raspberry Coulis
Or
Churros with Chocolate Dip

HK\$398 PER PERSON

+ 10% service charge

The above Restaurant Week menu is available for reservation in advance via the 'DiningCity' application.

