



RESTAURANT WEEK SPRING 2024 DINNER MENU

TO START

36-Months Iberico Paletilla Ham

Served with crystal bread with tomato

Barca Hamachi

Diced Hamachi, heirloom tomatoes, brioche

All the best Beef - Steak Tartare

The Traditional, on a buttery brioche

TO WARM UP

Truffle & Cheese Bikini

Perfectly Pink-ish - "Gambas" Sweet Prawns with Chili-Garlic

QM Signature Suckling Pig with Roasted Potato & Jus

TO FEAST

Seafood Paella Barcelona

(Add 188 for ½ Fresh Boston Lobster)

A SWEET FINALE

Basque Burnt Cheesecake with Raspberry Coulis

HK\$438 PER PERSON

+ 10% service charge

