



RESTAURANT WEEK SUMMER 2024 LUNCH MENU



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TAPAS TO START

Ibérico Jamon and Manchego Cheese with Crystal Tomato Bread
Or
Crab Caesar Salad

Additional Starters

Fine de Clair Oyster (2 pcs) (**Add +78**)
Pan-Seared Foie Gras on Buttered Brioche with Apple Compote (**Add +98**)

THE MAIN EVENT

Seafood Linguine in Champagne Cream
Or
Grilled Seabass served with Mashed Potato and Mushroom in Saffron Sauce
Or
QM Signature Suckling Pig with Rosemary Potatoes, Pumpkin Puree, Jus (**Add +48**)
Or
Dry-Aged Wagyu "Bavette" with Organic Vegetables (**Add +68**)
Or
Barcelona Seafood Paella (Minimum 2 persons) (**Add +108**)

Dessert

Basque Burnt Cheese Cake with Raspberry Coulis
Or

A Scoop of Gelato (Please ask your Server for today's selection)

HK\$198 PER PERSON

+ 10% service charge

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

