


APPETISER (SELECT TWO)


Caesar Salad with Spanish Ham (Veg Option Available )


Scallop Ceviche, Avocado Mousse, Shallot-Lemongrass Vinaigrette

Tuna Tartare

Ham & Cheese Bikini (Veg Option Available )

Gambas, Garlic-Chilli Prawns

Soup of the Day 

Manchego Cheese with Crystal Tomato Bread 

French Fine De Claire Oyster (2 pcs) (Add +60)

Pan-Seared Foie Gras on Buttered Brioche
with Fig Jam (Add +70)

MAIN COURSE (SELECT ONE)

Crab Linguine Aglio e Olio (Veg Option Available )

Grilled Seabass in Salsa Verde with Organic Vegetables

Spanish Seafood Juicy Rice

Spanish Pork Pluma with Roasted Rosemary Potato &
Padron Peppers in Honey Mustard (Add +50)

Dry-aged Wagyu Bavette with Truffle Potato Mash &
Broccolini in Barolo Sauce (Add +70)

Chicken & Chorizo Paella (Minimum 2 people) (Add +48 pp)

DESSERT (SELECT ONE)

Basque Burnt Cheese Cake with Raspberry Coulis

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

Coffee or Tea

Cappuccino or Latte Add +25

HKD\$298* PER PERSON

* +10% service charge

 - Vegetarian

UPGRADE YOUR TEA/COFFEE

Quiero Más Sangria
(Tinto / Blanco / Cava) \$58

QM Home-infused Gin & Tonic
\$58

BEER

Estrella Galicia (Pale Lager) -
Draught, Spain \$48

BUBBLES

Perelada Cava Brut Reserva NV
\$58

WHITE

Fantinel "Borgo Tesis" (Pinot Grigio),
Friuli, Italy \$48

RED

Villa Chiopris Merlot Friuli, Italy \$58





quiero más
SIP · SUP · SOCIAL

LUNCH MENU