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BRUNCH MENU

Free Flow (2 hours)
\$198*pp
兩小時任飲\$198一位

Selected Red & White Wine
可選擇紅和白酒

Tinto Sangria
西班牙水果酒

Prosecco
有氣普西哥

Bottled Beer
樽裝啤酒

Home-Infused Gin & Tonic
自家浸製氹湯力

TAPAS 西班牙小食

Spanish Ham 西班牙火腿

Crystal Tomato Bread 水晶番茄多士

Scallop Ceviche 帶子他他

Gambas, Garlic Chilli Prawn 西班牙油蒜大蝦

Broken Egg with Chorizo & Fries

流心蛋配西班牙辣腸及脆薯

Suckling Pig 西班牙烤乳豬

Add-On Tapas 附加小食

Crab Cake (1pc) +48 香煎蟹餅 (1件) +\$48

French Fine de Claire Oyster (2 pcs) +\$78

法國芬迪克萊爾生蠔 (2隻) +\$78

Seared Foie Gras on Buttered Brioche
& Apple Compote +\$88

香煎鵝肝配牛油布里歐多士及蘋果醬 +\$88

THE MAIN EVENT 主菜 (Select One 精選一款)

Truffle & Ricotta Ravioli 黑松露意大利雲吞

Seabass 'Robespierre' with Baby Spinach &
White Wine Butter Sauce 海鱸魚配嫩菠菜及白酒忌廉汁

Seafood Paella Barcelona (minimum 2 ppl)
西班牙海鮮飯 (最少2位起)

Dry Aged Wagyu Bavette served with Mash Potato &
Broccolini in Red Wine Jus +\$38

(Add ½ Boston Lobster +\$128)

乾式熟成和牛腹肉配薯蓉, 配西蘭花苗及紅酒汁 +\$38
(加配半隻波士頓龍蝦 + \$128)

SWEET FINALE 西班牙甜點 (Select One 精選一款)

Churros with Chocolate Dip 西班牙油條配巧克力醬

Basque Burnt Cheese Cake with Raspberry Coulis
巴斯克芝士蛋糕配雜莓醬

A Scoop Gelato from Daily Selection
是日精選意大利雪糕一球

\$328* per person 每位港幣\$328

All prices are in HKD and subjected to 10% service charge
所有價格以港幣計算, 另收加一服務費。

*For 2 or more guests. Offered only with all guests selecting this Menu on each table.

For sharing with A La Carte menu, there is a minimum spend of \$350 per person
including service charge.

二人或以上, 全枱顧客均需享用這菜單, 單點菜單最低消費350元一位, 包括加一服務費



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QM Weekend Brunch (Vegetarian) QM 週末早午餐 (素食版)

Available on Saturday, Sunday, & Public Holidays
12 - 3:30PM

供應時間：星期六、日及公眾假期 中午12時至下午3時30分

Free Flow (2 hours)
\$198*pp
無限暢飲 (2小時)
每位\$198

Selected Red & White Wine
可選擇紅和白酒

Tinto Sangria
西班牙水果酒

Prosecco
有氣普西哥

Home-Infused Gin & Tonic
自家浸製氈酒湯力

TAPAS 西班牙小食

Crystal Tomato Bread 水晶番茄多士

Burrata Salad with Heirloom Tomatoes & Arugula
布拉塔芝士沙律配傳家寶番茄及火箭菜

Avocado Tartare with Crostini 牛油果他他配烘烤多士

Padron Peppers 西班牙青椒

Dos Dias Patatas Bravas with Chipotle Aioli
兩日熟成薯仔配辣味蛋黃醬

Truffle & Cheese Bikini 黑松露芝士三文治

THE MAIN EVENT (SELECT ONE) 主菜 (精選一款)

Vegetable Paella (Minimum 2 persons)
西班牙蔬菜大鍋飯 (最少2位起)

Truffle & Ricotta Ravioli in Truffle Cream
黑松露意大利雲吞配松露忌廉汁

Linguine in Pesto Sauce with Mixed Organic Vegetables
香草醬扁意粉配有機雜蔬

A SWEET FINALE (SELECT ONE) 甜品 (精選一款)

Churros with Chocolate Dip
西班牙油條配巧克力醬

A Scoop of Gelato
(Please ask your Server for today's selection)
是日精選意大利雪糕一球 (口味請向服務員查詢)

\$328* per person 每位港幣\$328

All prices are in HKD and subjected to 10% service charge
所有價格以港幣計算，另收加一服務費。

This menu is available for tables of 2 or more guests and requires all guests at the table to select it. For sharing with the A La Carte menu, there is a minimum spend of HK\$350 per person including the service charge.

二人或以上，全枱顧客均需享用這菜單，單點菜單最低消費350元一位，包括加一服務費