



quiero más
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Dinner Tasting Menu

6-Course Dinner Tasting Menu

TO START (Select Two)

36-Months Ibérico Jamon
With crystal tomato bread

Southern Seas - Scallop Ceviche
Served atop avocado mousse with lemongrass-vinaigrette

Fresh Fine de Claire Oyster (2pcs) (+78)

*Torello Brut Reserva 2018 (Xarel'lo, Macabeo, Parellada), Corpinnat, Spain
Fresh, floral & fruity, with green hints of the countryside, almond, clay and notes of mint and fennel*

TO WARM UP (Select Two)

Perfectly Pink-ish - Gambas - Sweet Prawns
Braised to coral perfection dressed with chili and garlic

Ham & Cheese Croquettes
With homemade chipotle aioli

Pan-seared Foie Gras on Buttered Brioche with Fig Jam (+88)

*Martin Codax Albarino, Rias Baixas, Spain
Floral aromas (jasmine, orange blossom & hawthorn), accompanied by notes of ripe limes & tangerines*

THE MAIN EVENT (Select One)

Signature Seafood Paella Barcelona (Minimum 2 Persons)
(Add Half Boston Lobster +128)

Squid-ink Linguine with Seafood
In white wine garlic herb sauce

QM Signature Suckling Pig
Pumpkin puree, roast potatoes, jus

Dry-aged Wagyu Bavette with Truffle Potato Mash & Broccoli in Barolo Sauce (+48)

*Bodegas La Horra "Corimbo", Ribera del Duero, Spain
Intense with notes of ripe blackberries & cherries, with fine tannins*

A SWEET FINALE (Select One)

Crema Catalana
Spain's famous, caramel flavored

Basque Burnt Cheesecake
Served with mixed berries sorbet

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

HKD428* pp + 10% service charge

*Wine pairing \$198 per person is available with this Menu
(Inclusive of three glasses of Spanish wine)*

*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\$450 per person including the service charge