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Summer Chef Tasting Menu

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Every guest will receive a complimentary prosecco or QM Signature G&T until 10 August 2026

TO START (Select Two) 前菜 (精選兩款)

Scallop Ceviche with Avocado Mousse & Lemongrass-Vinaigrette

南海帶子他他、牛油果慕斯、乾蔥香茅油醋汁

Spanish Ibérico Ham with Crystal Tomato Bread

西班牙火腿配水晶番茄多士

Anchovies Served on Buttered Brioche

特級初榨橄欖油醃鯷魚，配牛油布里歐多士

French Fine de Claire Oysters (2pcs) +68

法國芬大奇生蠔 (2隻) +68

TO WARM TAPAS (Select Two) (精選兩款)

Gambas, Garlic Chilli Prawns (2 pcs) 西班牙油蒜大蝦 (2隻)

Ham & Cheese Croquettes (2 pcs) 火腿芝士炸丸子 (2隻)

Seared Foie Gras Served on Buttered Brioche & Apple Compote

香煎鵝肝配牛油布里歐多士、蘋果醬

Spanish Red Prawn Ajillo Served on

Buttered Brioche (2 pcs) +98

橄欖油蒜西班牙紅蝦配牛油布里歐多士 (2隻) +98

THE MAIN EVENT (Select One) 主菜 (精選一款)

Grilled Sea Bass Filet in Romesco Served with Mashed Potato & Broccolini

香烤海鱸魚柳配烤甜椒堅果醬、馬鈴薯薯蓉、西蘭花苗

Signature Suckling Pig with Rosemary Potatoes & Padron Peppers

招牌脆皮慢煮手撕乳豬煎至香口皮脆，配迷迭香馬鈴薯、西班牙青椒

Dry-Aged Wagyu Bavette Served with Organic Veggies & Red Wine Jus

乾式熟成和牛腹肉牛扒，配有幾蔬菜、紅酒醬汁

Seafood Paella Barcelona (Minimum 2ppl)

西班牙海鮮飯 (最少2位起)

A SWEET FINALE (Select one) 西班牙甜品 (精選一款)

Churros with Chocolate Dip

西班牙油條配巧克力醬

Basque Cheese Cake with Mixed Berry Coulis

巴斯克芝士蛋糕配雜莓醬

HKD\$468* per person

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 \$450 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450元一位，包括加一服務費