



APPETISER (SELECT TWO)


Caesar Salad with Crab (Veg Option Available )

Ibérico Ham with Crystal Tomato Bread (Veg Option Available )

Scallop Ceviche, Avocado Mousse, Shallot-Lemongrass Vinaigrette

Steak Tartare with Buttered Brioche

Truffle & Cheese Bikini 

Soup of the Day 

Grilled Tiger Prawn in Herb Butter with Brioche

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)

Linguine Seafood in Tomato Herb Sauce
(Veg Option Available )

Grilled Halibut Fillet in Mustard Cream served
with Roasted Potato & Organic Vegetables

Spanish Suckling Pig served with Padron Peppers &
Roasted Potato in Honey Mustard (Add +50)

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

Seafood Paella Barcelona
(Minimum 2 people) (Add +58 per person)
Veg Option Available  (Add +38 per person)

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 +20

HKD\$298* PER PERSON

* +10% service charge

 - Vegetarian

UPGRADE YOUR TEA/COFFEE

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

QM Home-infused Gin & Tonic
\$48

BEER

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

BUBBLES

Perelada Cava Brut Reserva NV
\$48

WHITE

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

RED

Villa Chiopris Merlot Friuli, Italy 48





quiero más
SIP · SUP · SOCIAL

LUNCH MENU