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Chef's Tasting Menu

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TO START (Select Two)

36-Months Ibérico Jamon

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

Dos Dias Patatas Bravas

Crispy Potatoes Mille-Feuille

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

QM Signature Suckling Pig

Pumpkin puree, roast potatoes, jus

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

THE GRAND EVENT (Select One)

Signature Seafood Paella Barcelona (Minimum 2 Persons)

(Add Half Boston Lobster +128)

OR

Squid-ink Linguine with Seafood

In white wine garlic herb sauce

A SWEET FINALE

Crema Catalana

Spain's famous, caramel flavored

OR

Basque Burnt Cheesecake

Served with mixed berries sorbet

HKD\$498* pp + 10% service charge

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

*For 2 or more guests. Offered only with all guests selecting this Menu on each table. For sharing with the A La Carte menu, there is a minimum spend of 500 per person including the service charge