

# QUIVO

Explore our carefully curated menu that has something for everybody, drawing influence from all across the Mediterranean.

## STARTERS

**SIZZLING GARLIC PRAWNS** RM48  
Plump and succulent prawns sautéed in garlic chilli oil and charred jalapeno, served with toasted garlic bread.

**ZUMA CALAMARI** RM48  
Crispy squid with homemade tartar sauce.

**FLAMING WINGS** RM39  
Sticky habanero glazed chicken wings with zesty lime.

**HUMMUS KAWARMA** RM59  
Minced lamb on a bed of roasted garlic hummus, served with pita bread.

**CREAMY SPINACH-STUFFED MUSHROOMS** RM33  
Deep-fried cremini mushrooms stuffed with spinach parmesan veloute and truffle aioli.

**SPINACH FONDUE** RM32  
Creamy spinach dip sizzled in a cast iron skillet, served with tortilla chips.

**ULTIMATE CHEESY DOUGH BALLS** RM32  
Oozy cheese stuffed in garlic butter herb dough balls.

**TRUFFLE FRIES** RM48  
Crispy truffle fries topped with parmesan snow.

**FIERY GUACAMOLE** RM45  
Smashed avocado, jalapeno salsa, cilantro and fresh lime, served with cajun spiced pita chips.

## QUIVO Mini Bites

**DUNGENESS CRAB SLIDERS** Serves 3 pcs RM48  
Seared Cajun crab cake with buttery brioche bun. Served with citrus aioli sauce.

**DIABOLO LOBSTER ROLL** RM88  
Chunks of sweet lobster with smokey pimento emulsion, topped with caviar.

**CLASSIC WAGYU BEEF SLIDERS** Serves 3 pcs RM48  
Juicy grilled wagyu patty with melted cheddar, roma tomato and lettuce.

## SOUPS

*Served In Bread Bowl*

**MUSHROOM MEZCLA** RM32  
Creamy wild mushroom soup with thyme and pesto oil.

**CREMA DE TOMATE** RM29  
Sweet, juicy vine tomatoes and roasted onions blended into a smooth, creamy soup, topped with fresh basil and thyme.

**BISQUE DE MARISCO** RM39  
A decadently smooth and creamy seafood soup with crab, shrimp, clam and parsley.

## LIGHT & BREEZY

**CHIMICHURRI STEAK SALAD** RM53  
Sliced steak strips and roasted capsicums on the bed of mix salad with chimichurri dressing.

**THE CAESAR** RM38  
Sumac chicken, romaine lettuce, parmesan snow, pesto focaccia croutons, panko crusted soft boiled egg.

**CLASSIC MEDITERRANEAN** RM32  
Lettuce, cucumber, black olives, cherry tomatoes, feta cheese, sumac lime dressing, topped with pita croutons.

**ADD SUMAC CHICKEN SKEWER** RM18  
**ADD BLACKENED SALMON** RM40

**SUPERFOOD SALAD** RM31  
Lettuce, spinach, broccoli, red cabbage, bell pepper, avocado, pomegranate, walnuts and parsley, tossed in a honey mustard dressing.

## PADDLE BOARD Pizzas

**PEPPERONI PICANTE** RM48  
Spiced beef pepperoni, roasted bell peppers and cheddar.

**BIANCA CARBONARA** RM55  
Streaky bacon, mushrooms, duo of mozzarella and parmesan, bechamel sauce topped with egg.

**CREAMY CHICKEN MUSHROOM** RM48  
Spicy chicken sausage, shredded mozzarella, air dried wild mushrooms and cherry tomatoes.

**GREEK KOFTA** RM58  
Spiced lamb koftas and halloumi cheese.

**CHICKEN QEEMA** RM48  
Minced chicken masala, red onions, mint yogurt, coriander.

**BARBECUE CHICKEN** RM42  
Chunky barbecued chicken, onions, diced jalapeno, topped with red cheddar, mozzarella and fresh coriander.

**SEAFOOD PESTO** RM72  
American scallop, shrimp, crab meat, mozzarella, basil and coriander pesto.

**THE TRUFFLE** RM69  
Indulgent amalgamation of black truffles, seasonal mushrooms and truffle oil.

**VEGGIE EXTRAVAGANZA** RM38  
Seasonal grilled vegetables topped with parmesan.

**CLASSIC MARGHERITA** RM32  
Tomato, mozzarella, aromatic basil.



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### EVENTS & CELEBRATIONS

We offer celebrations packages that will beautifully tie together your big day. Select a curated food and beverage menu.

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## BURGERS & SANDWICH

*Served With Fries*

**BATTERED HALIBUT** RM48  
Crisp halibut fillet, marinated with special herbs & spices, served with pepperoncino pesto.

**NEW THE WAGYU** RM68  
Beef patty (220gm), crispy bacon, lettuce, sliced tomatoes, caramelized onion and homemade cheddar cheese sauce.

**SMASHED HABANERO LAMB** RM65  
Grilled New Zealand lamb patty, lettuce, sliced tomatoes, caramelized onion and homemade cheddar cheese sauce.

**PHILLY CHEESESTEAK** RM58  
Seared angus slices stacked with stir fried mushrooms, cheddar, onions, grilled peppers, mustard mayo, served in a hoagie roll.

**NEW SPICY CRISPY CHICKEN** RM45  
Fried crispy chicken topped with Habanero coleslaw.

**NEW THE Q CLUB** RM48  
Layers of grilled chicken, crispy bacon, turkey ham, fried egg, roma tomato, melted cheese and focaccia bread.

## MAINS

**NEW HABANERO SHORT RIBS** RM128  
Beef short ribs glazed with habanero sauce, served with parmesan polenta.

**HALIBUT FISH & CHIPS** RM65  
Crispy halibut, golden brown fries, lime aioli.

**CHICKEN PARMIGIANA** RM48  
Tender chicken in a crisp crumb coating, topped with homemade tomato sauce and melted mozzarella cheese.

**RISOTTO DE MARISCO** RM78  
Seafood saffron infused arborio rice with grilled king prawn, parmesan, cherry tomatoes and basil.

**PORCINI RISOTTO** RM58  
Air dried wild porcini mushrooms with grated Grana Padano cheese.

**NEW PARMESAN-CRUSTED SALMON** RM69  
Oven-baked salmon fillet with a parmesan crust, clams velouté, saffron risotto, mexican salsa.

**ADD SUMAC CHICKEN SKEWER** RM18  
**ADD BEEF BRISKET** RM18  
**ADD BLACKENED SALMON** RM40

## PASTAS

**THE PINK** RM69  
Penne toasted in rich silky sugo é pomodoro, served with wild tiger prawn.

**NEW LAMB RAGU ORECCHIETTE** RM48  
Ragout of braised minced lamb with air-flown fresh roma plump tomatoes, fresh herbs and Mediterranean five spices.

**FISHERMANS CATCH VONGOLE** RM68  
Capellini vongole style with grilled halibut, clam and shrimp buttered parsley sauce.

**SPAGHETTI BOLOGNESE** RM48  
Tossed pasta with house made meat beef balls ragout, sugo é pomodoro and shaved parmesan.

**NEW PESTO SOFT SHELL CRAB** RM58  
Linguine tossed in pesto with crispy soft shell crab and semi-dried tomato.

**LINGUINE CARBONARA** RM38  
Tossed pasta with crispy turkey bits in sinfully rich creamy shaving of parmesan cheese.

**ANGEL HAIR AGLIO OLIO WITH KING FRESH WATER PRAWN** RM65  
House signature tossed pasta with garlic, semi-dried tomato and smoked pepperoncino, topped with chargrilled king freshwater prawn.

**MAC & THREE CHEESE** RM32  
Baked macaroni blanketed in a velvety cream sauce with a trio of cheeses, and studded with parmesan.

**NEW AMATRICIANA** RM39  
Hot and spicy tomato coulis, beef bacon, semi-dried tomato, jalapeno, bird's eye chilli and parsley.

**ANGRY ARRABBIATA** RM29  
Penne tossed in fiery tomato sauce, basil, chili, topped with gratinated cheese.

## FROM THE GRILL

**NEW STEAK FRITES** RM128  
Black Angus sirloin (280gm), truffle fries, confit vine tomato and garlic. Served with peppercorn and chimichurri sauce.

**HALIBUT ALA PLANCHA** RM68  
Fillet (220gm), vongole velouté, sauté bell peppers, chargrilled lemon and toasted garlic crostini.

**SPICED LAMB RACK** RM128  
Australian lamb (250gm), creamy mashed potatoes, cherry tomato confit, asparagus served with lamb jus.

**ZA'ATAR CHICKEN KEBABS** RM58  
Middle Eastern style chicken kebabs with saffron couscous, tomato, feta salad and truffle aioli.

### SIDES

**TRUFFLE MASH** RM25  
**SAUTÉED MUSHROOMS** RM22  
**GRILLED ASPARAGUS** RM22  
**SPINACH PEPPERONCINO** RM22