

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

STARTERS

SIZZLING GARLIC PRAWNS RM49

Plump and succulent prawns sautéed in garlic chilli oil and charred jalapeno, served with toasted garlic

ZUMA CALAMARI

RM49 Crispy squid with homemade tartar sauce.

FLAMING WINGS

Sticky habanero glazed chicken wings with zesty lime.

WVOLCANIC JALAPENO

POPPERS RM32

Plump jalapeno peppers stuffed with molten mixture of cream cheese and cheddar, wrapped in a crispy. golden breadcrumb crust.

CREAMY SPINACH-STUFFED **MUSHROOMS**

Deep-fried cremini mushrooms stuffed with spinach parmesan veloute and truffle aioli.

○ % SPINACH FONDUE RM35

Creamy spinach dip sizzled in a cast iron skillet, served with tortilla chips.

WULTIMATE CHEESY DOUGH BALLS

Oozy cheese stuffed in garlic butter herb dough balls.

M TRUFFLE FRIES RM48

Crispy truffle fries topped with parmesan snow.

QUIVO Mini Bites

DUNGENESS CRAB

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

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

Creamy wild mushroom soup with thyme and pesto oil.

CREMA DE TOMATE

RM29

Sweet, juice vine tomatoes and roasted onions blended into a smooth, creamy soup, topped with fresh basil.

OBISQUE DE MARISCO

RM39

A decadently smooth and creamy seafood soup with crab, shrimp, clam and parsley.

LIGHT & BREEZY

CHIMICHURRI STEAK SALAD RM58

Sliced steak strips and roasted capsicums on the bed of mix salad with chimichurri dressing.

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**

THE CAESAR

RM38

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

○ ⊯ SUPERFOOD SALAD

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

PADDLE BOARD

Pizzas

PEPPERONI PICANTE

RM58

Spiced beef pepperoni, roasted bell peppers and

BIANCA CARBONARA

Streaky bacon, mushrooms, duo of mozzarella and parmesan, bechamel sauce topped with egg.

CREAMY CHICKEN MUSHROOM

Spicy chicken sausage, shredded mozzarella, air dried wild mushrooms and cherry tomatoes.

CHICKEN QEEMA

RM55

RM39

RM58

Minced chicken masala, red onions, mint yogurt, coriander.

MARGHERITA

Tomato, mozzarella, aromatic basil.

BARBECUE CHICKEN

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

SEAFOOD PESTO

RM78

American scallop, shrimp, crab meat, mozzarella. basil and coriander pesto.

○ ½ THE TRUFFLE

RM69

Indulgent amalgamation of black truffles, seasonal mushrooms and truffle oil.

W VEGGIE EXTRAVAGANZA

Seasonal grilled vegetables topped with parmesan.





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All prices are subject to 10% Service Charge and prevailing government taxes.



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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

THE WAGYU

RM68

RM58

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

SMASHED HABANERO LAMB

coleslaw.

PHILLY CHEESESTEAK

Grilled New Zealand lamb patty, lettuce, sliced tomatoes, caramelized onion and homemade cheddar cheese sauce.

Crisp halibut fillet, marinated with special herbs

& spices, served with pepperoncino pesto.

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

SPICY CRISPY CHICKEN

RM48

Fried crispy chicken topped with Habanero

RM65

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

MAINS

HABANERO SHORT RIBS RM128

RISOTTO DE MARISCO

Beef short ribs glazed with habanero sauce. served with parmesan polenta.

Seafood saffron infused arborio rice with grilled king prawn, parmesan, cherry tomatoes and basil.

CHICKEN PARMIGIANA

Q PARMESAN-CRUSTED SALMON

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

Oven-baked salmon fillet with a parmesan crust, clams velouté, saffron risotto, mexican salsa.

HALIBUT FISH & CHIPS

Crispy halibut served with golden brown fries and tartar sauce.

> **RM18 ADD BEEF BRISKET RM18**

PORCINNI RISOTTO

Air dried wild porcini mushrooms with grated Grana Padano cheese.

RM40

RM69

ADD SUMAC CHICKEN SKEWER

ADD BLACKENED SALMON

PASTAS

THE PINK

Penne toasted in rich silky sugo é pomodoro, served with wild tiger prawn.

FISHERMANS CATCH VONGOLE

RM68

Capellini vongole style with grilled halibut, clam and shrimp buttered parsley sauce.

PESTO SOFT SHELL CRAB

Linguine tossed in pesto with crispy soft shell crab and semi-dried tomato.

SPAGHETTI BOLOGNESE

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

MANGRY ARRABBIATA RM35

Penne tossed in fiery tomato sauce, basil, chili, topped with gratinated cheese.

LAMB RAGU ORECCHIETTE RM48

Ragout of braised minced lamb with air-flown fresh roma plump tomatoes, fresh herbs and Mediterranean five spices.

ANGEL HAIR AGLIO OLIO WITH KING FRESH WATER PRAWN RM70

House signature tossed pasta with garlic, semi-dried tomato and smoked pepperoncino, topped with chargrilled king freshwater prawn.

LINGUINE CARBONARA

Tossed pasta with crispy turkey bits in sinfully rich creamy shaving of parmesan cheese.

MAC & THREE CHEESE

Baked macaroni blanketed in a velvety cream sauce with a trio of cheeses, and studded with parmesan.

FROM THE GRILL

STEAK FRITES

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

SPICED LAMB RACK

Australian lamb (250gm), casserole bean, cherry tomato confit with feta, asparagus, and served with black pepper sauce.

ZA'ATAR CHICKEN KEBABS RM58

Middle Eastern style chicken kebabs with saffron couscous, tomato, feta salad and tahini aioli.

HALIBUT ALA PLANCHA

Fillet (150gm), vongole velouté, freshwater prawn, sauté bell peppers, chargrilled lemon, and toasted harissa crostini.

SIDES

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

SPINACH PEPPERONCINO

RM48

RM65

RM58