



QUIVO



POWER LUNCH

MONDAY – FRIDAY, 11AM – 2PM



COMES WITH YOUR CHOICE OF STARTER:
Soup of the Day or Garden Green Salad

MAINS *Pick 1*

BURGERS & SANDWICHES

FLAKY & CRUNCHY FISH BURGER

Crispy seabass fillet with tomato, lettuce and tartare sauce, served with fries

CLASSIC BEEF BURGER

Australian beef patty with cheddar, coral lettuce, tomato, mayonnaise, and mustard on a potato bun, served with fries

Q CLUB

Layers of chicken, ham, streaky bacon, fried egg, mixed lettuce, tomato, and melted cheese on focaccia bread

PASTA

ANGRY ARRABBIATA

Penne tossed in fiery tomato sauce with basil, dried red chilli, and grated Parmesan

BEEF BACON CARBONARA

Spaghetti with beef bacon bits, Parmesan, extra virgin olive oil, and parsley

CLASSIC BEEF BOLOGNESE

Spaghetti with house-made beef ragout, tomato sauce, and grated Parmesan

SEAFOOD AGLIO OLIO

Spaghetti tossed with extra virgin olive oil, garlic, and chilli, with shrimp, Asian clams, and squid

MEDITERRANEAN CLASSICS

CHERMOULA SEABASS & LEMON RICE

Oven-baked seabass marinated in Mediterranean herbs and spices, served with fragrant Greek lemon rice, roasted seasonal vegetables, and house-made chermoula sauce

MOROCCAN BEEF MEATBALL TAGINE

Tender Moroccan-spiced beef meatballs simmered in a rich tomato and aromatic spice stew, served with Greek lemon rice and a refreshing herb salsa

CHICKEN SOUVLAKI PLATE

Succulent grilled chicken breast served with Greek lemon rice, and a toasted mixed salad tossed in a creamy yoghurt dressing

PIZZA

MARGHERITA

Tomato sauce, mozzarella, and aromatic basil

TRIPLE HEAT SAUSAGE

Spicy chicken sausage and shaved turkey ham

SPICED LAMB QEEMA

Layered with tomato sauce, melted mozzarella, and fresh coriander

ADD-ONS

SIDES

Truffle Fries
Green Salad








10

DRINKS




Iced Lemon Tea
Coke
Sprite
Ginger Ale

5




BITES

- SIZZLING GARLIC PRAWNS**  55
Plump and succulent prawns sautéed with charred jalapeños, served with toasted garlic bread
- STUFFED CREMINI MUSHROOMS** 45
Deep-fried mushrooms filled with creamy spinach and mozzarella, finished with grated Parmesan and truffle aioli
- GUACAMOLE & CHIPS**   39
Mashed avocados mixed with lime, cilantro, and a hint of chilli, served with banana chips
- GOLDEN GARLIC CHICKEN**  31
Chicken breast toasted in olive oil with sliced garlic, chilli, and parsley, served with creamy garlic sauce
- TRUFFLE FRIES**  35
Truffle fries topped with Parmesan snow
- SPINACH & CHEESE FONDUE**  35
Creamy spinach in cast iron skillet, served with chips
- FIERY JALAPEÑO CHEESE POPPERS**  32
Plump jalapeño peppers stuffed with a cream cheese and cheddar, wrapped in a crispy, golden breadcrumb crust
- FLAMING WINGS** 32
Habanero-glazed chicken wings with zesty lime




LIGHT & BREEZY

- CLASSIC OF THE MED**  38
Grilled tiger prawns, cucumber, olives, lettuce, chickpeas, red onion, cherry tomatoes, feta cheese, croutons and lime dressing
- CAJUN CAESAR** 35
Chicken, romaine lettuce, Parmesan snow, garlic croutons, and panko-crusting soft-boiled egg
- SUN-KISSED GREEK**   29
Lettuce, olives, red onion, cucumbers, cherry tomatoes, artichokes, mint leaves, capsicums, feta cheese, and house dressing
- QUIVO - I'M HEALTHY!**  29
Broccoli, red cabbage, mixed lettuce, spinach, bell peppers, avocado, and honey mustard dressing



SOUPS *Served in Bread Bowl*

- SEAFOOD BISQUE**  45
A decadently smooth and creamy seafood soup with crab, shrimp, and clams
- WILD MUSHROOM SOUP**  32
Creamy wild mushroom soup with thyme and pesto oil
- CREAMY TOMATE SOUP**  25
Smooth, creamy soup topped with fresh basil

MAINS

- NOMAD'S LAMB SHANK**  72
Braised lamb with vegetables, hummus, and mint yoghurt, served with pita bread
- SALMON MARRAKECH**  48
Pan-seared salmon, couscous, asparagus, and chimichurri sauce
- SEABASS HABIBI**  45
Charcoal-grilled seabass fillet served over fragrant Greek lemon rice, finished with a house-made citrus tangy sauce
- FISH & CHIPS** 45
Seabass, pea purée, lemon, fries, and tartar sauce
- CHICKEN PARMIGIANA** 42
Parmesan-crusting chicken breast baked with tomato coulis and melted mozzarella, finished with fresh arugula and served alongside crispy fries







FROM THE GRILL

- THE ANGUS RIBEYE**  168
Black Angus ribeye, mashed potato, roasted vegetables, and black pepper sauce
- STEAK & SUNNY FRITES**  139
Black Angus sirloin served with fries, sunny-side-up egg, confit garlic, and peppercorn sauce
- SEAFOOD GRILL** 68
A mix of seabass fillet, plump clams, scampi, and squid cooked on a grill, served over a flavourful seafood velouté
- ZAATAR CHICKEN KEBAB** 45
Middle Eastern-style chicken kebab, hummus, tahini, and served with tortilla flatbread




ADD-ONS / SIDES

- SAUTÉED WILD MUSHROOMS** 18
- GREEK LEMON RICE** 15
- GARLIC SAUTÉED BROCCOLI** 15
- CREAMY MASHED POTATO** 12


PASTA

- SEAFOOD ARRABBIATA**  55
A medley of sea white prawns, calamari, and clams over a bed of linguine in a rich, spicy tomato coulis
- QUIVO AGLIO OLIO**  59
Spaghetti tossed with garlic, sun-dried tomatoes, fresh basil, chilli flakes, topped with chargrilled freshwater prawn
- MAC & THREE CHEESE**  48
Macaroni blanketed in a velvety cream sauce with a trio of cheese and studded with Parmesan
- DOUBLE BACON ALFREDO**  48
Tagliatelle, smoked duck, mushrooms, beef bacon, cream, parsley, and Parmesan
- MEDITERRANEAN LAMB RAGÙ** 42
Penne pasta tossed with slow-simmered minced lamb, fresh garden herbs, and aromatic Mediterranean spices
- CHICKEN CREAMY POMODORO** 39
Crispy breaded chicken breast over penne pasta tossed in a velvety tomato-cream cheese sauce with Parmesan
- CREAMY BASIL CHICKEN**  38
Linguine with pan-seared chicken breast, chicken ham, blended basil pesto, and shaved Parmesan
- CLASSIC BEEF BOLOGNESE** 35
Beef ragù in a rich tomato sauce, served with pasta and topped with Parmesan and basil
- ANGRY ARRABBIATA**  32
Penne, fiery tomato sauce, basil, dried red chilli, and grated Parmesan

RISOTTO

- SAFFRON SEAFOOD**  68
Squid, clams, prawns, cherry tomatoes, Parmesan, and basil
- PORCINI TRUFFLE**   52
Rich, creamy Arborio rice simmered with earthy porcini mushrooms and truffle purée, finished with crispy Parmesan

DESSERTS *The Sweet Escape*

- CHOCOLATE SPHERE BROWNIE BALL**  25
A decadent brownie ball with chocolate bavarois, toasted walnuts, 66% chocolate sauce, golden pearls, caramelised crumbles, and a dark chocolate shell
- TIRAMISU** 20
A velvety treat that perfectly balances coffee and sweetness. Featuring layers of espresso-soaked ladyfingers and a rich mascarpone cream, dusted with cocoa powder

PADDLE BOARD *12" Pizzas*

KING'S PIZZA

67

This pizza reigns supreme, earning its crown as a favourite at every table. Every bite is a taste of indulgence worthy of a king.

Topped with tomato sauce, shredded mozzarella and cheddar, beef ragout, anchovies in olive oil, pepperoni, capsicum, and cherry tomatoes

FRUTTI DI MARE

68

Salmon, prawns, squid, and crab meat baked with shredded mozzarella, onions, and coriander

THE TRUFFLE

58

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

SPICED LAMB QEEMA

49

Layered with tomato sauce, melted mozzarella, and fresh coriander

PEPPERONI PICANTE

55

Beef pepperoni, roasted bell peppers, and cheddar

FOUR CHEESE

48

Four-cheese blend of mozzarella, fontina, Parmesan, and cheddar, drizzled with a decadent walnut honey dressing

BARBECUBE CHICKEN

45

Chunky barbecued chicken, onion, jalapeño, cheddar, shredded mozzarella, and fresh coriander

ALOHA SLICE

42

Chicken ham, duck bacon, pineapple chunk, capsicums, and shredded mozzarella

CLASSIC MARGHERITA

35

Tomato, mozzarella, and aromatic basil

BURGERS, SANDWICHES & SLIDERS

THE WAGYU

118

Premium Wagyu beef, Gruyère cheese, and truffle paste, served with truffle-coated fries for an indulgent experience

CRAB SLIDERS

58

House-made lump crab patty with zesty lime aioli, served in a buttery brioche bun

CLASSIC WAGYU SLIDERS

49

Wagyu patties, cheddar, and caramelised onion

SMASHED BEEF

39

Caramelised bacon and onion, lettuce, sliced tomato, and cheese sauce, served with fries

THE Q CLUB

38

Layers of chicken, ham, crispy bacon, fried egg, mixed lettuce, tomato, and melted cheese, served with fries

GRILLED CHICKEN STACKS

29

A trio of juicy, pan-seared chicken patties layered with melted cheese, crisp lettuce, and fresh tomatoes



◊ The Exchange TRX

◊ Pavillion, Kuala Lumpur

