

# QUINARY

**SUBJECT TO 10% SERVICE CHARGE**

**FOOD ALLERGY NOTICE :** Please be advised that our food and drinks may contain milk, eggs, wheat, soy bean, peanuts, tree nuts, fish or shellfish. If you have a food allergy or special dietary requirement, please inform our staff before you order. Thank you.





**WORLD'S 50 BEST BARS, 2013–2017, 2021**  
**ASIA'S 50 BEST BARS, 2016–2022.**

Taking a lead from the inventive approach to food pioneered by the likes of Ferran Adria at his El Bulli restaurant, Quinary (Hong Kong) brings to cocktails the same food-science approach that explains why certain aromas, flavours and textures work together.

Using inventive culinary application to mixology, Quinary seeks to engage all five senses - of what we call **Multisensory Mixology**. With Antonio Lai and Bar Manager Kai Ng at the helm, Quinary has consistently been voted as one of the World's 50 Best Bars (2013-2017&2021).

Spotted across the high-volume bar is its signature Earl Grey Caviar Martini, each

having a flamboyant tower of earl grey "air" that tops each martini, filled with bursting "caviars" of the tea.

At Quinary, flavour and aroma combinations come together to form different textures, appearances, or even sounds that will challenge every preconception held about cocktails, this is where classics take on a new twist, and new drinks become tomorrow's modernised classics.

Other noteworthy multisensory cocktails include the Lavender Meringue Pie, Marshmallow Duo, and Quinary Sour, all prepared at Antonio's "lab" that showcases the rotary evaporator, centrifuge, freeze-dehydrator, sous-vide, caviar box and more.



**ANTONIO LAI**

**EXECUTIVE MIXOLOGIST  
CO-OWNER**

*about* ANTONIO LAI



Antonio is a multi-award winning international mixologist who pioneered the comprehensive **Multisensory Mixology (MM)** concept in Hong Kong – a drinking experience that engages all five senses.

Under his lead, Quinary has been pushing limits of Hong Kong's bartending scene, being listed as one of World's 50 Best Bars from Drinks International Magazine for five consecutive years and re-entered the list in 2021. One of his personal awards include being crowned the Champion of Diageo World Class 2015 Hong Kong & Macau Champion, the largest bartending competition in the world - to represent the region in the Global Finals in Cape Town, South Africa.

He has 20 years of experience working at renowned bars, clubs, restaurants and cafes domestically and internationally. He joined



*about* ANTONIO LAI  
cont.

the Cocktail Apprentice Program (CAP) at Tales of The Cocktail 2015 & 2016 in New Orleans, also Sole Graells Chef Master Class in Barcelona, Stage Program at 69 Colebrooke Row as well as the Bombay Sapphire Blue Room Master Class in London.

He began his career at Planet Hollywood and then joined the bar Drop.

His interest then diverted to the field in coffee and became the trainer for Jackie Chan's Café, opening a handful of cafes in the South Pacific Regions. Apart from the experience he gained from the Café co-partner Home Town Coffee in Pennsylvania, he had the opportunity to train in Italy where he found his true destiny in Multisensory Mixology.

He has also published two award winning cocktail books as a platform to share his passion and knowledge, and today, you will find him conducting local and international seminars and being a guest mixologist around the world... if not zipping up and down the streets of Hong Kong to the six venues of Tastings Group in his signature outrageous sneakers.





## THE TIMELESS IMAGINATION

It all started in 1862 when Jerry Thomas, an American bartender published the first bar manual, bringing the embryonic form of cocktails to birth. As centuries passed by, the concept of cocktails has been reinterpreted and reformed in various ways and developed into what we now classify as the classics.

At Quinary, we reimagined our time-tested "classics" from the past ten years into our new series, The Timeless Imagination, continuing to feature what we are best at - integrating food-science and the use of laboratory equipments to orchestrate timeless multisensory concoctions that triumph over the march of time, unimpeded by trends.

# JOLI BERRY

HK\$140

**Plantation Pineapple Rum**

**Yellow Chartreuse**

**Apple Shrub**

**Hawthorns Syrup**

**Cold Brew Jasmine Tea**

Continuing with our tour around Hong Kong's streets and corners, it turns out we all appreciate having something local served in style. RSVP to the Canton tea party with a pool bedded with tangs of natural sweetness. Let the tea party begin!





**Hennessy VSOP**  
**Poached Pear Purée**  
**White Wine Syrup**  
**Lime Juice**  
**Suze**  
**Sage Leaf**

**LA POIRE**

Foamy, creamy, poppy, smokey, we've done it all.  
How about something different, something in  
the middle of airy and spongy like this floating  
marshmallow? Allow the fruitiness, tones of soft  
oak and light spice to gracefully unwrap in  
the mouth at their fullness and perfection.

*HK\$160*

# LITTLE MISS ANKO

**Coconut Oil Fat Washed Bacardi 8 Rum**

**Sweet Potato Shochu**

**Hojicha**

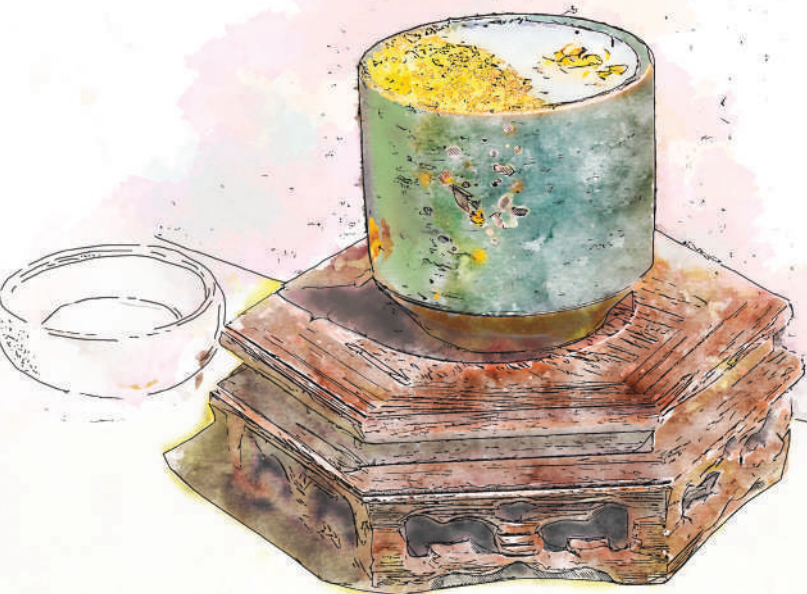
**Red Bean Foam**

**Matcha Shochu Chocolate**

Apparently, having a “dessert stomach” is a scientific fact and there is no better proof of it than this dessert-like tippie. Enfold yourself in heartwarming essences such as sweet potato, hojicha and red bean, ingredients that are commonly used in Japanese cuisine for celebratory occasions.

*HK\$150*





**Togouchi Whisky Umeshu**  
**Sencha Sous Vide Ketel One**  
**Peach Liqueur**  
**Homemade Orgeat**  
**Lime Juice**  
**Pineapple Juice**

Follow us through alleyways and lanes with ripe tropical fruits hanging on the walls, leading you to a place where the briny tang of sea and nostalgic nuttiness waft through the air. Awaken your senses with the harmonious duet of savoury and sweet.

# NOSTALGIA

*HK\$150*

# RUBY ROUGE

HK\$150

Oyster Sous Vide Tanqueray Gin  
Sesame Redistilled Ketel One  
Tio Pepe Sherry  
Hibiscus & Pink Peppercorn Syrup  
Shallot Vinegar

We do NOT sell seashells by the seashore,  
but something better like this concoction  
which is made straight from the sea.

It precisely captures the essence of oysters  
through the art of sous vide while offering a  
savory profile that amplifies the perception  
of the overall bouquet.







**Cascara Redistilled Ketel One  
Campari Chocolate Milk Wash  
Rooibos Tea Foam**

Some say coffee shops are the birthplace of many brilliant ideas. Crisp, bright and bitter-leaning, this cocktail ain't any ordinary coffee tonic, but one that is heightened with redistilled vodka using the fruity layer around the coffee bean that's often discarded.

**TEC  
TONIC**

*HK\$140*

# GENTS O' CLOCK

HK\$160

**Dry Fig Sous Vide Bulleit Rye**

**Madeira**

**Coffee Bean Maple Syrup**

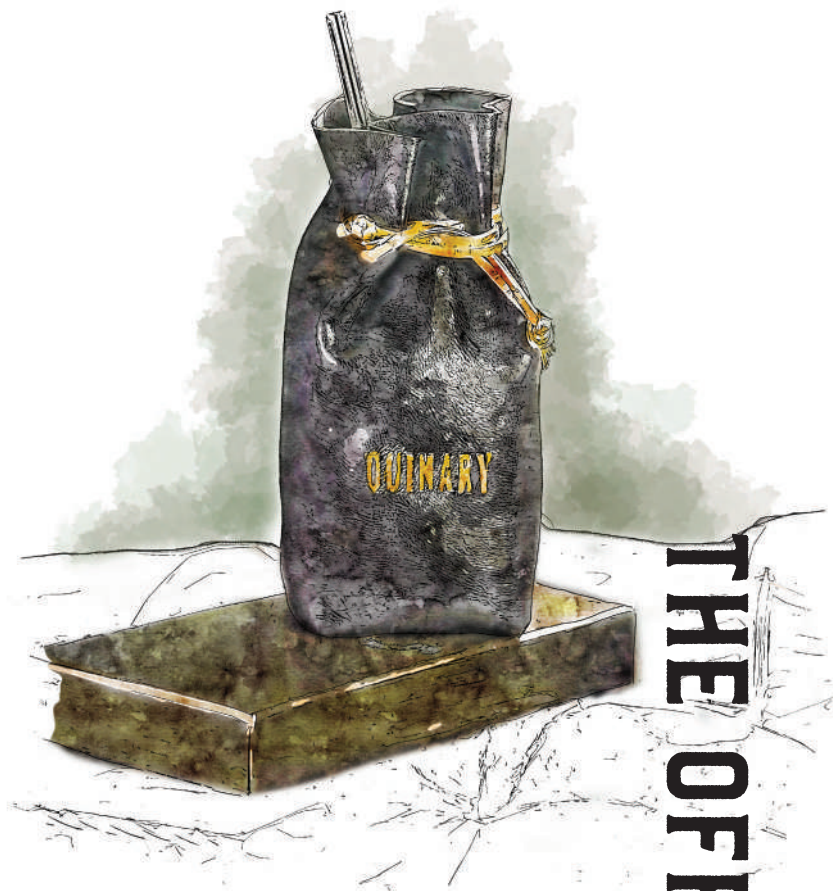
**Campari Cream**

**Applewood Smoked**

Enjoy the performance of lovely campfire smoke curls slowly unite with the complex blend of deliciously bitter, smooth and balanced flavours. A peculiar sensation from every sip with an ever-changing notion of taste.







**Guava Infused Baijiu**  
**Pisco Lime**  
**Agave**  
**Fennel**  
**Clarified Grapefruit Juice**

There is a quirky phenomenon that when one of the senses is removed, the others rewire. Take the multisensory journey a bit different this time - let your palate take the lead, and experience exotic flavours merging into a harmonic symphony.

# THE OFFERTORY

*HK\$150*

# FOREST AFFAIR

HK\$160

**Tonka Beans Redistilled Tequila Blanco**

**Fernet Hunter Granit**

**Maraschino**

**Malt Beer Reduction**

**Tropical Bitters**

March towards the edge of the forest as gentle breezes of earthy roots, and uplifting and herbaceous aroma escort travelers through darkness to where the sunshine breaks through the shades of green leaves. A grand adventure awaits.





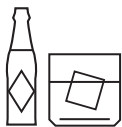
**Cigar Smoked Michter's Rye**  
**Pineapple Campari**  
**PX Sherry**  
**Chocolate Bitters**  
**Citrus Water**

A childhood friendship that lasts through adulthood has stood the test of time, just like this cocktail which perfectly captures the classics' features while incorporating technologies and five-sensory experience, making it a drink that gets better with time.

# PLAY PAL

*HK\$160*

## SIGNATURES



### **BIG SPICE IN LITTLE CHINA \$150**

*Spicy / Oaky*

Turn up the heat where the fiery American hot sauce is balanced with a touch of sweetness from Ovaltine, the crowd-pleasing breakfast beverage in most Southeast Asian countries. The cocktail itself is fragrant with a tinge of spiciness, but beware of the rice crackers!



### **COOL LAGOON \$150**

*Aromatic / Zesty*

This deceptively potent cocktail is made of Italicus, Iron Balls gin, Thai basil leaves, Italian basil leaves, musical grape liqueur, pickled jalapeño syrup, cucumber bitters and lime juice topped with frozen green grapes.



### **CRYSTAL 10 \$140**

*Sparkling / Botanical*

Using the centrifuge, we clarify grapefruit juice then add Tanqueray No.10 gin, carbonated with a Perlini shaker, and finished with dashes of grapefruit bitters.

*\*\* Upgrade to your choice of spirit at a designated price increment.  
For pricing guide, please check with your server.*

## SIGNATURES



### EARL GREY CAVIAR MARTINI\* \$150

*Everything / Fun*

Our bestseller, mixture of sweet & sour, Cointreau, Ketel One vodka, elderflower syrup topped with Earl Grey tea caviar and Earl Grey tea air.

*Check out our Gachapon machine at the door for our Earl Grey Caviar Martini enamel pin!*



### HAAK LO MAI \$150

*Foamy / Nutty*

A whiskey based drinkable dessert inspired by the popularly used dessert ingredient, black glutinous rice (Haak Lo Mai), topped with the addictively delicious taro and coconut foam cloud, perfectly demonstrates pure happiness in a glass.



### HAPPY CAKE \$150

*Fragrant / Tropical*

Translated as "happy fruit" in Chinese, pistachios are turned into a concentrated homemade pistachio, pandan, pine nut orgeat, shaken with fresh pineapple juice, kefir, rice milk and cachaça.

*\*Available as spiritfree*

## SIGNATURES



### LAVENDER MERINGUE PIE \$150

*Zesty / Floral*

Sweet marshmallow foam and zesty limoncello along with those earthy, floral notes from lavender re-distilled Tanqueray gin, adorned with a dehydrated lemon wheel.



### LOLLI RUBINO \$150

*Malty / Earthy*

Science says red wine and beer make us happy. Red like ruby, and soothing like sipping on a frothy beer head, this cocktail releases all the feel-good chemicals in your brain and guarantees to be the number one mood booster!



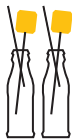
### MANHATTAN ( BARREL AGED ) \$180

*Strong / Silky*

An ex-bourbon barrel with sweet vermouth, Bulleit Bourbon whiskey and Bulleit Rye whiskey.  
*(smoked \$200)*

*\*\* Upgrade to your choice of spirit at a designated price increment.  
For pricing guide, please check with your server.*

## SIGNATURES



### MARSHMALLOW DUO \$100

*Fluffy / Sweet*

Slow-cooked "marshmallow milkshake" with vanilla vodka, cream & egg white. Lightly grilled marshmallow spiked with Bulleit Rye whiskey. *(set of two)*



### MISS ROSA FIZZ \$150

*Floral / Citrus*

A delicious twist on the gin Gimlet, Tanqueray gin is combined with dried mandarin peel, citrus, homemade rose cordial and served with a lemon verbena-scented cacao ice cube and a splash of soda.



### ON THE MEADOW \$140

*Refreshing / Bright*

Refreshing lemongrass re-distilled Tanqueray gin, elderflower syrup, lime juice, a hint of mint syrup, served fizzy over ice in a stemmed glass.

*\*Available as spiritfree*

## SIGNATURES



### OO LONG TEA COLLINS\* \$130

*Fizzy / Herbal*

Homemade oolong tea cordial featuring black plums, haw flakes and osmanthus, mixed with Ketel One vodka and a generous splash of soda water, a perfect first drink of the evening.



### PEACH BLUSH \$150

*Velvety / Fruity*

Nusa Caña rum, peach nectar, homemade falernum, Mett  liqueur de p che, lime juice, Veuve Clicquot champagne - adding some sparkle to any occasion.



### QUINARY SOUR \$140

*Velvety / Umami*

A twist on the traditional whisky sour, with Johnnie Walker Black Label whisky infused with monk fruit and seaweed, Mancino Rosso Amaranto Vermouth, homemade bonito liquorice syrup, topped with a spritz of bitters and bonito flakes.

*\*\* Upgrade to your choice of spirit at a designated price increment.  
For pricing guide, please check with your server.*



## SIGNATURES



### SEASONED & FASHIONED \$200

*Oaky / Aromatic*

Classy yet always in trend, this sophisticated drink features the distinctive sweetness of American oak from The Macallan Double Cask 12 Years Old and a solid taste of traditional old fashion while offering a fresh, bright and citrus finish.



### SIDECAR ( BARREL AGED ) \$190

*Velvety / Woody*

Originated around the end of WWI, this classic of Hennessy VSOP, Cointreau and lemon juice takes on a new level of smoothness aged in a white oak barrel.

## SPECIAL OF THE MONTH

Please check with your server on this limited offer.

*\*Available as spiritfree*

## QUINARY CLASSICS

### **BEE'S KNEES / \$140**

A delightful classic gin-based cocktail from the Prohibition era that is lightly sweet and brightly flavoured with honey and refreshing lemon juice.

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### **DARK & STORMY INTENSE / \$140**

A rum-based highball with a splash of ginger beer created by the navies sometime after the WWI. It is described as "the colour of a cloud only a fool or a dead man would sail under".

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### **PAPER PLANE / \$140**

A bourbon-based modern classic invented in 2008 for the opening menu of The Violet Hour in Chicago named and named after one of the smash-hit songs by M.I.A.

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### **PISCO LIME SOUR / \$130**

A delicious blend of Pisco, lime juice, egg white and bitters, rumour has it that this Peru's emblematic drink is inspired by the Whiskey Sour or the Silver Sour from Jerry Thomas's "A Bartenders Guide".

## QUINARY CLASSICS

### **PORNSTAR MARTINI / \$150**

One of the most favourite modern classic cocktails with vodka, passionfruit and Champagne as the key ingredients, created in London at the prime of the London cocktail revolution.

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### **JUNGLEBIRD / \$150**

The first appearance of Jungle Bird dates back to the 1970s at a bar called Aviary Bar in Kuala Lumpur. A Tiki-style drink using dark rum as the backbone with refreshing tropical pineapple juice.

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### **TOMMY'S MARGARITA / \$140**

A quintessential modern classic with Don Julio tequila, created by Julio Bermejo at his father's Tommy's restaurant, the best tequila bar in San Francisco, and perhaps the world.

## SPIRITFREE: A MANIFESTO

'I am actively championing for non-alcoholic cocktails to become a part of more beverage programs. In this pursuit, I am also hoping that we can all move away from the somewhat negative term "mocktail," to a name that signifies a concoction as complex as any alcoholic drink.'

*- Julia Momose -*

### BEACH BLISS \$110

*Refreshing / Crisp*

Live in a sweet holiday moment with a glass filled with smashing flavors of cucumber, basil and watermelon. When you have no time to travel, order a drink that tastes like one.

*\*Be careful with the pronunciation as you don't want to offend anyone.*

### GOLDEN EARL \$120

*Smooth / Citrusy*

Presents in a clean and fine texture, this carbonated drink spotlights the aromatic fragrance of banana and milk while exhibiting Earl Grey tea's acerbic flavours in a silky smooth mouthfeel.

### TEA ROSA \$110

*Floral / Botanical*

Homemade rose cordial rolled with Chinese jasmine tea, lemon juice and topped with soda water. Tea roses are a delight to behold in a garden, and even more so in your hands.

### WISHFUL THINKING \$120

*Fragrant / Tropical*

A tropical getaway that doesn't require a passport - guava purée shaken with coconut water, homemade lemongrass cordial, Calpis, lime juice. Finished with soda in a glass rimmed with white chocolate and coconut flakes.

## FOOD MENU

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### **AVOCADO SALAD / \$80**

lemon, honey & olive oil

*(upgrade to grilled scallops at additional \$30)*

### **TRUFFLE FRIES / \$90**

white truffle oil, truffle paste

### **CRISPY FRIED WHITEBAIT / \$100**

basil, salted egg yolk, garlicnaise

### **SEAWEED DEEP-FRIED CALAMARI / \$100**

furikake, honey mustard sauce

### **BEER BATTER FISH & CHIPS / \$110**

tartar sauce, ketchup

### **PEKING DUCK ROLLS / \$120**

salad, cucumber, carrot, scallion, hoisin & plum sauce

### **MINI BEEF BURGERS / \$120**

shredded lettuce & sliced tomato

### **SICHUAN CHICKEN WINGS / \$120**

house made sichuan sauce, red chilli peppers

### **PAN-SEARED HOKKAIDO SCALLOPS / \$130**

red & yellow pepper compote

### **GARLIC PRAWNS / \$140**

mashed pumpkin

### **PROSCIUTTO PLATTER / \$190**

iberico, parma, salami, green olives

## MERCHANDISE

### **COASTERS (4 PCS) / \$200**

Inspired by the vintage ceramic tiles at the entrance of Quinary, 4 custom-designed genuine leather coasters are packaged as the perfect gift and souvenir.

### **QUINARY BASEBALL CAP / \$210**

Looking for the perfect souvenir to recollect your sensational cocktail journey? Here is the stylish baseball cap where you can show off your love for your favourite bar in Hong Kong!

### **QUINARY TEE / \$260**

Get this limited-edition Quinary graphic tee so our drinks can be with you spiritually in case you miss us too much.

### **QUINARY DRINKS MENU / \$500**

Quinary had been named one of the 50 Best Bars in the world. If you would like a copy of the drinks list, we are pleased to go home with you. The menu, we mean.

# QUINARY