THE FIVE SENSES

FLAVOUR

An extension of our previous series, Texture, this new series shifts the focus to Flavour. Explore the powerful connection between flavour and memory, evoking feelings of nostalgia, cultural heritage, and personal identity in Hong Kong through our cocktails.

When questioned about our bartenders' secret to outpacing the relentless pace and conquering the climb up Hollywood Road, the answer is always a refreshing bowl of herbal tea. While Central offers a unique blend of history, culture and modern life, it is also home to many family-run herbal tea shops that have stood the test of time, offering a taste of old Hong Kong.

FLAVOUR - ***Central*** ⟶



CHEEKY FLOAT

Refreshing / Floral

Two Moons Five Flowers Tea Gin / Fresh Sugar Cane Juice / Lime / Homemade Ginger Beer

$150

When it comes to work and bartending competitions, beyond all the hard work and brainpower, there's also a touch of luck that helps everything fall into place. Follow the scent of the incense, and let it lead you to the busiest temple in Wong Tai Sin, Hong Kong, famed for granting the luckiest fortune.

FLAVOUR - ***Wong Tai Sin*** ⟶

Wong Tai Sin



WISH & WONDER

Botanical / Floral

Spices Infused Tanqueray Gin / Rice Bianco / Rice Secco / Malibu / Cedarwood Tincture / Saline Solution

$150

A thousand years slipped by, pearls in Tai Po, a place once famed for its natural pearls, vanished from memory. One quiet morning, a young man swam along those same shores. Digging for clams, he uncovered three perfect pearls — silent gifts resting in their shells. He had them set into a ring for his mother, weaving a sweet, lustrous thread into his family's story.

FLAVOUR - ***Tai Po*** →



THE HEIRLOOM

Aromatic / Bright

Ketel One Vodka / Plum Kasuzuke / Lemon Juice /
Japanese Apple Juice / Ming River Baijiu/ Saline Solution

$150

An epitome of Hong Kong's multicultural spirit, Jordan is where the legacy of Gurkha soldiers who once served the British Empire has blossomed into a thriving Nepalese community, bringing warmth, tradition, and flavour to this bustling city corner. This spirit flows into the warm hospitality, welcoming you the moment you step into Quinary.

FLAVOUR - ***Jordan*** ⟶



LITTLE NEPAL

Rich / Spiced

Maca Root Infused Henessey VSOP / Cumin, Caraway And Fennel Seed Infused White Cacao / Grape Liquor / Fermented Rice Wine / Cream / Sugar / Spice Mix Tincture

$150

"Any delicious, authentic eatery recommendations?" — an often asked question from our overseas guest bartenders. Take an evening stroll through Temple Street in Yau Ma Tei, lined with neon lights and food stalls. The famous thick soup is one to try, hot and soulful.

FLAVOUR - ***Yau Ma Tei*** ⟶



SOUPREME

Umami / Crisp

Sesame Fat-washed Ketel One Vodka / Pepper Shrub /
Clarified Tomato Juice / Lantern Pepper Infused Tio Pepe Fino Sherry /
Shiitake Mushroom Syrup

$150

Cocktail inspirations are often found in everyday life. Take a detour from the usual path and wander into a different side of this beautiful city, Tai O. No towering skylines, no hurried footsteps, just calm waters and an old wooden fishing village gently carried by soft breezes thick with the scent of the sea, a place known as Hong Kong's own 'Venice'.

FLAVOUR - ***Tai O*** ⟶



O VENICE!

Bold / Savoury

Shrimp Oil Fat-washed Ocho Plata Tequila / Sichuan Pepper Infused Montelobos Espadin Mezcal / Strawberry Campari / Crab Vinegar Pickled Juice / Clarified Clamato Juice / Shiso Tincture

$150

An after-work walk along the beautiful shores in Tuen Mun clears the mind, where silence gently magnifies things that are often missed in the rush of life. The briny scent of the sea, with footsteps over uneven bricks that hold the quiet memories of battles long past.

FLAVOUR - ***Tuen Mun*** ⟶



MARITIME BAY

Briny / Earthy

Talisker 10YO Whisky / Nori Infused Carpano Classico /
Cold Brew Gunpowder Oolong Cordial / Herbs Tincture / Saline Solution

$150

QUINARY

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.

SUBJECT TO 10% SERVICE CHARGE



WORLD'S 50 BEST BARS, 2013–2017, 2022
ASIA'S 50 BEST BARS, 2016–2024.

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&2022) & Asia's 50 Best Bars (2016 - 2024).

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 includes 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 over 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.

SIGNATURES



SILK *Smooth/ Fruity* $140

An enjoyable pleasure offering the ultimate smoothness from yoghurt washed Cocchi Americano and Greek yoghurt washed Bianco Vermouth, enhanced by ripe fruitiness from strawberries infused fino sherry, with a touch of peach bitters.

OOLONG TEA COLLINS* *Fizzy / Herbal* $130

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.

MISS ROSA FIZZ *Floral / Citrus* $150

A delicious twist on the gin Gimlet, Monkey 47 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.

**Available as spiritfree*

SIGNATURES



CRYSTAL 10 *Sparkling / Botanical* $140

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

EARL GREY CAVIAR MARTINI* *Everything / Fun* $150

Our bestseller, a 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!

MYSTIQUE *Savoury / Spiced* $150

Dare to try something different? A savoury cocktail inspired by the number one comfort food, pizza, featuring a base of Parmigiano fat-washed Ketel One vodka, mezcal, a bit of spiced tomato water, amaretto, basil cucumber cordial, and a hint of balsamic vinegar.

**Available as spiritfree*

SIGNATURES



PEACH BLUSH *Velvety / Fruity* $150

Nusa Caña rum, peach nectar, homemade falernum,
Metté liqueur de pêche, lime juice,
Veuve Clicquot champagne - adding some sparkle to any occassion.

LAVENDER MERINGUE PIE *Zesty / Floral* $150

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

HAAK LO MAI *Foamy / Nutty* $150

A drinkable dessert inspired by the popularly used dessert ingredient, black glutinous rice (Haak Lo Mai), with Michter's Rye Whiskey as the base, topped with the addictively delicious taro and coconut foam cloud, perfectly demonstrates pure happiness in a glass.

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

SIGNATURES



QUINARY SOUR *Velvety / Umami* $140

A twist on the traditional whisky sour, with Johnnie Walker Black Label whisky infused with monk fruit and seaweed, Carpano Classico, homemade bonito liquorice syrup, topped with a forty layer of egg white foam, a spritz of bitters and bonito flakes.

GENT'S O CLOCK *Woody / Aromatic* $160

Enjoy the performance of applewood smoke curls slowly uniting with the complex blend of deliciously bitter, smooth and balanced flavour through the dry fig infused Bulleit Rye Whisky. A twist on the classic Irish coffee.

BIG SPICE IN LITTLE CHINA *Spicy / Oaky* $150

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 has a tinge of spiciness with Michter's Bourbon as the base spirit, but beware of the rice crackers!

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

SIGNATURES



COOL LAGOON *Aromatic / Zesty* $150

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

PLAY PAL *Smoky / Strong* $160

A childhood friendship that lasts through the test of time, just like this Cigar infused Michter's Rye Whisky based cocktail which perfectly captures the classic cocktail, Old Pal, and gets better with time.

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

SIGNATURES



WAX *Woody / Robust* $150

Brown butter fat-washed Bacardi Blanco forms the base, enriched by Matusalem 15 Years Rum's caramel and oak depth, while the bold body is enriched by cedarwood tincture's earthy aroma. Expect a luxurious drink that delivers a complex flow of flavours.

SEASONED & FASHIONED *Oaky / Aromatic* $200

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 Fashioned while offering a fresh, bright and citrus finish.

SPECIAL OF THE MONTH

Please check with your server on this limited offer.

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

BARREL AGED SPECIALS



B.A. MANHATTAN *Strong / Silky* $180

An ex-bourbon barrel with sweet vermouth, Bulleit Bourbon whiskey and Bulleit Rye whiskey and Singleton 12 yrs whiskey.

(smoked $200)

B.A. TUXEDO *Fruit-forward / Mineralic* $170

A rendition of the classic Tuxedo, enhanced with a gentle fruit sweetness, takes its name from the Tuxedo Club, a private member-owned country club that opened in the 1880s.

B.A. NORMANDY *Loamy / Pungent* $170

A reimagined creation, giving the oh-so-classic Manhattan an extra touch of complexity – a captivating blend of warmth, spices and earthy undertones.

BARREL AGED SPECIALS



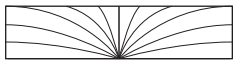
B.A. NEGRONI *Earthy / Aromatic* $170

Why barrel-aged? Why, if it isn't to get: an infusion of vanillin, oxidation for nuttiness, and extraction from the wood that softens the entire mouthfeel of this wonderful drink.

B.A. ROSITA *Bitter / Floral* $170

Get on the journey of discovery as you are going to enjoy the dance of the bittersweet flavours from this elegant tipple. Its vibrant ruby-red glow presents an inviting visual that stimulates the senses even before your first sip.

QUINARY CLASSICS



ON THE MEADOW $140

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

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.

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 Bartender's Guide".

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.

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 *Refreshing / Crisp* $110

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 *Smooth / Citrusy* $120

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.

BURIED DREAMS *Fruity / Tart* $120

Childhood dreams are often wild and innocent, bringing simple happiness, like a field of ripe berries that fills the air with a delightful fruity scent. Since when did that magical feeling fade away?

WISHFUL THINKING *Fragrant / Tropical* $120

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

FOOD MENU

COLD

THAI BASIL SMASH CUCUMBERS **$60**
lemon zest

DUCK PROSCIUTTO TARTLETS **$90**
Sichuan spiced, sun-dried mandarin orange marmalade, duck pâté

LAP CHEONG STUFFED OLIVES **$100**
preserved sausage, ginger, garlic, "Typhoon Shelter" breadcrumbs

HOT

TRUFFLE FRIES **$90**
truffle steak sauce

SICHUAN CHICKEN KARAAGE **$120**
chillis, coriander

PEKING DUCK ROLLS **$120**
salad, cucumber, carrot, scallion, hoisin & plum sauce

FOOD MENU

HOT

MISO-CARAMEL POPCORN PRAWNS **$120**
crispy baby prawns, sesame seeds

PICKLEBACK SLIDERS **$130**
slow-braised beef cheek, house pickles

TATER TOTS & CAVIAR **$580**
Cristal Caviar (tin of 30g), creme fraiche powder

SWEET

LEMON & LAVENDER DOUGHNUTS **$80**
golden mantou milkbuns, "Lemon Meringue Pie" dip, lavender crumble

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.

CHAMPAGNE

	GLASS	BOTTLE
VEUVE CLICQUOT YELLOW LABEL NV	180	1150
RUINART BRUT ROSÉ NV		1800
KRUG GRANDE CUVÉE NV		3300
LOUIS ROEDERER CRISTAL BRUT 2013		3950

WHITE

PIKE & JOYCE SAUVIGNON BLANC *2023 / adelaide hills / australia*	130	590
PIKES TRADITIONALE RIESLING *2023 / clare valley / australia*		690
LA CHABLISIENNE LA PIERRELEE CHABLIS *2021 / burgundy / france*		790

Subject to 10% service charge

RED

	GLASS	BOTTLE
EMILIO MORO RESALSO TEMPRANILLO *2024 / ribera del duero / spain*	140	620
COUDOULET DE BEAUCASTEL ROUGE COTES DU RHONE *2020 / côtes-du-rhône / france*		820
CLOUDY BAY PINOT NOIR *2022 / marlborough / new zealand*		900

GIN

	30ML / GLASS
BOMBAY SAPPHIRE	110
BOTANIST	130
FOUR PILLARS NAVY STRENGTH	140
HAYMAN'S SLOE	130
HENDRICK'S	130
MONKEY 47	160
N.I.P	130
N.I.P CATNIP	140
NO.3	130
PROCERA BLUE DOT	210
ROKU	130
TANQUERAY	110
TANQUERAY NO. TEN	120
TWO MOONS	130
TWO MOONS CALAMANSI	130
TWO MOONS FIVE FLOWER TEA	130

**We use Fever Tree as our house tonic water*

RUM

30ML / GLASS

BACARDÍ CARTA BLANCA	100
BACARDÍ 8 YRS	110
DIPLOMATICO RESERVA EXCLUSIVA	120
MATUSALEM GRAN RESERVA 15 YRS	130
MATUSALEM GRAN RESERVA 23 YRS	150
MATUSALEM INSOLITO WINE CASK	160
MOUNT GAY XO	130
PLANTERAY 3 STARS	140
RON ZACAPA 23	150

BRANDY

30ML / GLASS

HENNESSY VSOP	130
HENNESSY XO	240
RÉMY MARTIN CLUB	130
RÉMY MARTIN VSOP	130

AGAVE

30ML / GLASS

CASAMIGOS SILVER	120
CASAMIGOS REPOSADO	130
DON JULIO BLANCO	120
DON JULIO REPOSADO	130
DON JULIO AÑEJO	160

LOS SIETE MISTERIOS	120
MONTELOBOS ESPADIN	130

VODKA

30ML / GLASS

ABSOLUT ELYX	130
BELVEDERE	120
GREY GOOSE	120
KETEL ONE	110
KETEL ONE CITROEN	110
THE ORIENTALIST ORIGINS	130

WHISKY

30ML / GLASS

BLENDED WHISKY

CHIVAS 12 YRS	120
CHIVAS 18 YRS	150
CHIVAS 25 YRS	370
JOHNNIE WALKER BLACK LABEL	120
JOHNNIE WALKER GOLD LABEL RESERVE	130
JOHNNIE WALKER BLUE LABEL	250
NIKKA FROM THE BARREL	150
ROYAL SALUTE 21 YRS	260

BLENDED MALT

COPPER DOG	130
MONKEY SHOULDER	130

IRISH

HINCH PEATED	130
JAMESON	120

WHISKY

30ML / GLASS

AMERICAN

BULLEIT BOURBON	120
BULLEIT RYE	120
MICHTER'S US*1 BOURBON	130
MICHTER'S US*1 RYE	130
MICHTER'S US*1 UNBLENDED	130

SINGLE MALT

ARDBEG 10 YRS	130
BALVENIE DOUBLEWOOD 12 YRS	140
BALVENIE CARIBBEAN CASK 14 YRS	200
BRUICHLADDICH PORT CHARLOTTE SCOTTISH BARLEY	150
BRUICHLADDICH SCOTTISH BARLEY THE CLASSIC LADDIE (UNPEATED)	140
THE GLENROTHES 15YRS	130
THE GLENROTHES 18YRS	250
THE GLENROTHES 25YRS	550

WHISKY

30ML / GLASS

CAOL ILA 12 YRS	120
GLENFIDDICH 15 YRS	140
GLENFIDDICH 18 YRS	160
GLENLIVET 12 YRS EXCELLENCE	130
GLENLIVET 18 YRS	160
GLENMORANGIE QUINTA RUBAN	140
HIGHLAND PARK 12 YRS	130
HIGHLAND PARK 18 YRS	210
KAVALAN SOLIST SHERRY SINGLE CASK *bottled for Angel's Share Whisky Bar & Restaurant*	190
LAGAVULIN 16 YRS	190
LAPHROAIG 10 YRS	140
OBAN 14 YRS	160
SINGLETON 12 YRS	120
TALISKER 10 YRS	140

WHISKY

30ML / GLASS

MACALLAN

MACALLAN 12 YRS DOUBLE CASK	150
MACALLAN 12 YRS SHERRY OAK	150
MACALLAN 15 YRS DOUBLE CASK	220
MACALLAN 18 YRS DOUBLE CASK	260
MACALLAN 18 YRS SHERRY OAK	350
MACALLAN 25 YRS SHERRY OAK	1450

BEER

PERONI (BY BOTTLE)	85

Subject to 10% service charge
We use Fever Tree as our house tonic water