

*In this series, sensations may feel fresh though familiar.
Among the five senses experiences that we hold dearly,
we put the sense of touch at the forefront through
texture, bringing diversity to enhance and clarify the
essence of each concoction.*

T E X T U R E



*Velvet to the touch, a fabric so light,
Gently embracing, bringing comfort to sight.
Fine fibers woven, creating a caress,
A delicate texture, bestowing softness.*

— *What texture creates such a delicate feel?*



COTTON

Egg Tart Foam / Bulleit Rye Whiskey /
Coconut Milk / Ceylon Tea Blend

\$140

*Sturdy and strong, with a grain that is distinct,
A touch of nature, its texture succinct.
Rough or polished, it tells tales untold,
Unveiling its history in lines and folds.*

— What texture conveys these characteristics?



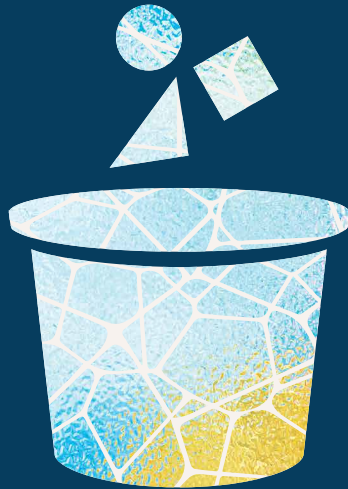
WOOD

Pine Sou Vide Los Siete Misterios Mezcal / Oak Sous Vide Bulleit Bourbon /
Cocchi Americano / Lemongrass Cordial / Falernum

\$150



*With a touch so cool, it is a sleek delight,
Translucent and smooth, a vision so bright.
When heat comes near, its rigidity bends,
A molten transformation, where flexibility transcends.*



— *What substance shows such traits?*

GLASS



NIP Gin / Mead Wine / Housemade Fig Leaf Liquor /
Verjuice / Grapefruit Bitters

\$ 150



*In the world of wealth, a gleaming allure,
Delicate to the touch, in its pure texture.
Malleable and strong, captivating the eye,
Refined in shapes, expensive to buy.*

— What texture can you relate this to?



GOLD

Nutella Washed AppleJack / Coffee Farètti /
Fernet Branca / Wine / Pain Au Chocolat / Pistachio Milk

\$150

*Smooth and solid, it has a glossy sheen.
Malleable when warm, it can be moulded with ease,
Solidifying again, capturing shapes to please.*



— *What is your guess?*

WAX



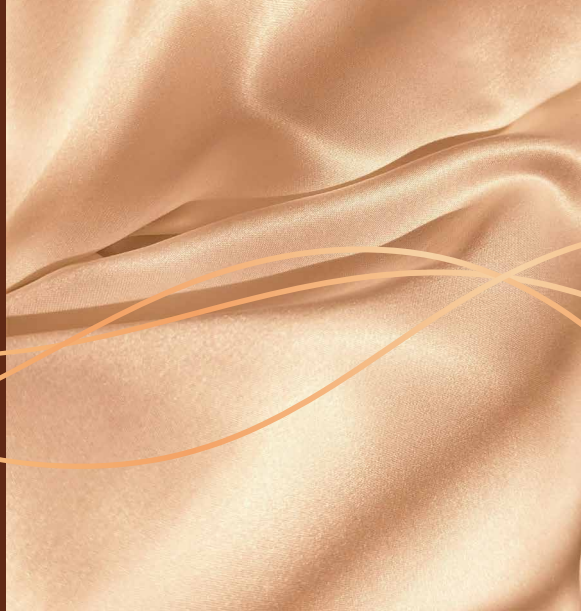
Brown Butter Fat Washed Bacardi Blanco /
Matusalem 15 Years Rum / Bee Pollen Infused Carpano Classico /
Cedarwood Tincture

\$ 1 5 0



*Luxurious and smooth, it caresses the hand,
A fabric so fine, like a delicate strand.
Soft to the touch, it glides with grace,
Reflecting light, creating an elegant embrace.*

— What is it?



SILK

Yoghurt Washed Cocchi Americano /
Greek Yoghurt Washed Bianco Vermouth /
Strawberries Infused Fino Sherry /
Peach Bitters / Biscotti

\$ 140



Let your senses lead you to the answer...

MYSTIQUE



Parmigiano Fat Washed Ketel One Vodka /
Los Siete Misterios Mezcal / Amaretto / Spiced Tomato Water /
Basil Cucumber Cordial / Balsamic Vinegar

\$ 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.

A man with dark hair and a mustache, smiling, is seated at a bar. He is wearing a colorful, patterned short-sleeved shirt and dark leather overalls. He is holding a long, thin metal stirrer in his hands. The background is a dimly lit bar with shelves of bottles and warm lighting.

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



a b o u t 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



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!

COOL LAGOON *Aromatic / Zesty*

\$150

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

CRYSTAL 10 *Sparkling / Botanical*

\$140

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.

SIGNATURES



EARL GREY CAVIAR MARTINI* *Everything / Fun*

\$150

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!

FOREST AFFAIR *Earthy / Adventurous*

\$160

Let the gentle breezes of earthy roots and uplifting herbaceous aroma escort you to where the sunshine breaks through the shades of greens, as you sip on this tequila-based cocktail.

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.

**Available as spiritfree*

SIGNATURES



HAAK LO MAI *Foamy / Nutty*

\$150

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 *Fragrant / Tropical*

\$150

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.

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.

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

SIGNATURES



MARSHMALLOW DUO *Fluffy / Sweet*

\$100

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

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.

ON THE MEADOW *Refreshing / Bright*

\$140

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

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

SIGNATURES



OO LONG 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.

PEACH BLUSH *Velvety / Fruity*

\$150

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

PLAY PAL *Smoky / Strong*

\$160

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

**Available as spiritfree*

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.

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 fashion 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. BLOOD & SAND *Citrusy / Tart*

\$170

Being one of the few classics made with Scotch whisky, it was named after Rudolph Valentino's bullfighter movie Blood and Sand in 1922. Maybe it's not your love at first sight, but you are going to be impressed if you are looking for a smoky yet sweet and fruity 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 tippie. Its vibrant ruby-red glow presents an inviting visual that stimulates the senses even before your first sip.

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.

DARK & STORMY INTENSE

\$140

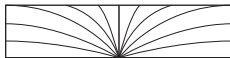
A rum-based highball with a splash of ginger beer created by the navies sometime after the WWI. It is described as "the colour of a cloud only a fool or a dead man would sail under".

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.

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.

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 *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

AVOCADO SALAD <i>lemon, honey & olive oil</i> <i>(upgrade to grilled scallops at additional \$30)</i>	\$80
TRUFFLE FRIES <i>white truffle oil, truffle paste</i>	\$90
TATER TOTS <i>lime zest ranch sauce</i>	\$90
SALT & PEPPER CHICKEN TENDERS <i>garlic mayonnaise</i>	\$100
CRISPY FRIED WHITEBAIT <i>basil, salted egg yolk, garlicnaise</i>	\$100
SEAWEED DEEP-FRIED CALAMARI <i>furikake, honey mustard sauce</i>	\$100
BEER BATTER FISH & CHIPS <i>tartar sauce, ketchup</i>	\$110

FOOD MENU

PEKING DUCK ROLLS

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

\$120

MINI BEEF BURGERS

shredded lettuce & sliced tomato

\$120

SICHUAN CHICKEN WINGS

house made sichuan sauce, red chilli peppers

\$120

PAN-SEARED HOKKAIDO SCALLOPS

red & yellow pepper compote

\$130

TIGER PRAWN LETTUCE WRAP

onion vinaigrette, atchara salad

\$140

PROSCIUTTO PLATTER

iberico, parma, salami, green olives

\$190

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.