

# 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.

**NAVIGATE OUR MENU BY TAPPING ON THE SECTIONS**

**SPECIAL OF THE MONTH**

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Kumquat *"Seasonal Serve"*



## **WILD SPIRIT, GOLD HEART**

*by Antonio Lai*

**\$160**

Tanqueray Malacca Gin  
Genmai tea  
House made Miyazaki kumquat cordial  
Tanqueray Citrus Heart Bitters  
Freeze-dried kumquat juice

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*As we are all refrained from travelling this winter season, let WILD SPIRIT, GOLD HEART warm the cockles of your heart (and your palms too) with herbal spicy aromas, hot genmai tea, as well as a pleasing candied sweetness from kumquats from Miyazaki in Japan, while a few drops of Tanqueray Citrus Heart Bitters add complexity and depth. This cocktail is completed with a golden camel vessel and a hint of applewood smoke inspired by the exotic adventures.*

## **FOOD MARKET INSPIRED**

### **- PART I -**

Over the decades, culinary cultures from around the world have seeped into Hong Kong but authentic Cantonese cuisine remains strong.

Part I is an ode to the well loved classic flavours, served with style.



# HAAK LO MAI HK\$150

BLACK GLUTINOUS RICE / 黑糯米

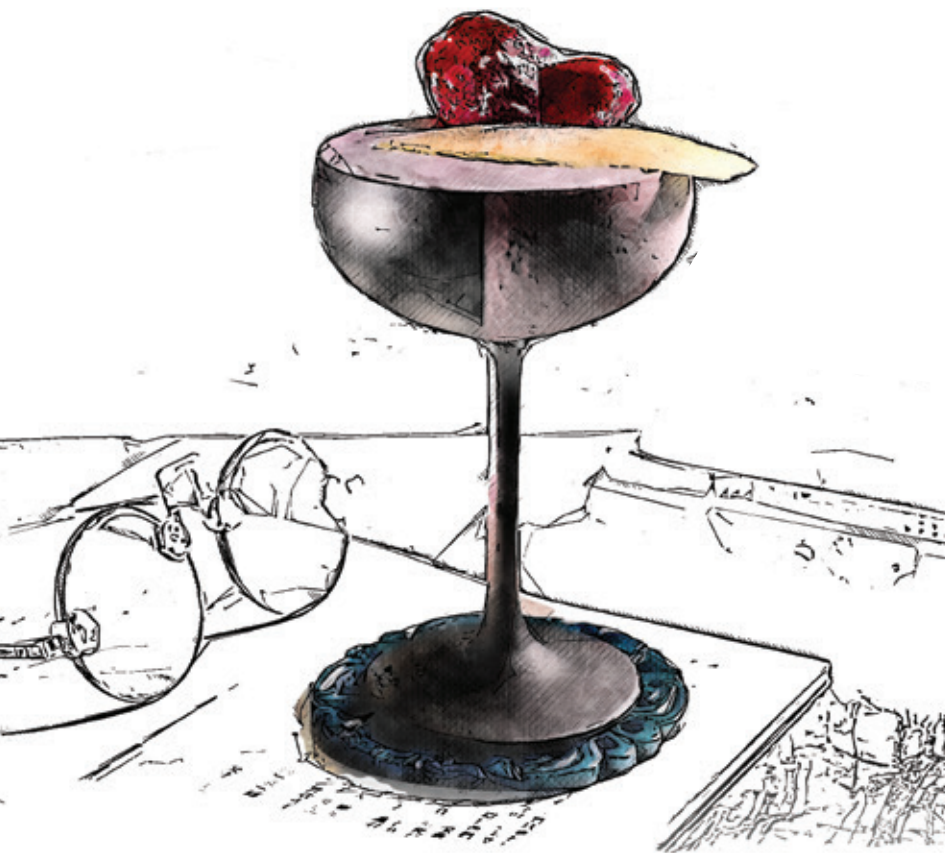
Michter's Rye Whiskey Infused with Black Glutinous Rice

Amaro Averna

Mango & Tamarind Purée

Taro & Coconut Foam Cloud

Powdered Sweet Purple Potato Chips



## Inspiration

Black (Haak) glutinous rice (Lo Mai) has a mild nutty taste and a delightful chewy texture, which makes it perfect for desserts, such as the authentic mango sticky rice drizzled with coconut milk!

Now – this is essentially a sweet treat in a glass.



# HUNG ZOU HK\$140

RED DATES / 紅棗

Monkey Shoulder Blended Red Date

Chinese Jasmine Tea Mix

Black Plum Syrup

Sweet Vermouth

Lime Juice

Frangelico

Milk



### *Inspiration*

They say, “three dates a day keeps old age away”. Commonly known as red date and jujube from the buckthorn family, this sweet, blood-replenishing superfood is one of the most popular ingredients used in Chinese cooking, especially popular with women for its abilities to calm, rejuvenate, and generate “Qi” – strength.





# YUK BING SIU HK\$140

CHINESE RICE LIQUOR / 玉冰燒

Mezcal

Coriander Slow-Cooked “Yuk Bing Siu”

Amaro Montenegro

Applejack

Toasted Glutinous Rice Syrup

Sliver of Cheese with Assorted Microherbs & Spices



## *Inspiration*

“Yuk Bing Siu” is a Cantonese rice liquor with over 100 years of history, made with steamed rice. After distillation, pork fat is stored with the liquor but removed before bottling. Its name derives from the brewing process: in Cantonese, “jade” (yuk) is a homophone of “meat”, and “bing” means ice, which describes the appearance of the pork fat settled in the liquor.



## **SIU AAP** HK\$150

ROAST DUCK / 燒鴨

Bacardi 8 Rum Fat-washed with Roast Duck Fat

Lemon Juice

House Recipe Plum Sauce

Rich Honey Syrup

Vegetarian Crispy "Roast Goose"

Salted Plum



## *Inspiration*

Among the list of quintessential classic Canton dishes is “Siu (roast) Aap (duck)” with golden crispy skin and succulent meat, served with plum sauce on the side. Equally worth the while is the vegetarian crispy “roast goose” that is wheat gluten cleverly processed as a meat substitute, making it a vegan delight to snack on.

## **FOOD MARKET INSPIRED - PART II -**

Let's venture out of Hong Kong's exciting food scene and set foot in the friendly ethnic neighbourhoods from around the world - You won't be disappointed!



# BIG SPICE IN LITTLE CHINA

HK\$150

Michter's Bourbon

Tabasco Syrup

Ovaltine

Fernet Menta

Milk

Spicy Rice Crackers



## *Inspiration*

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!



## WITTY MARTINI HK\$150

White Tea Cold Infused Tanqueray

Cocchi Americano

Green Chartreuse

Verjuice

Sandalwood Tincture

Foam, Osmanthus Jelly, Edible Flowers





## *Inspiration*

With an affinity to gin and their distinct wit, there is no separating the English from tea either. As we stroll along London's Chinatown, the fragrance of sandalwood and osmanthus follow us through delicious stalls and inviting doorways, with the occasional discovery of surprising twists in flavours.



# LA TOMATINA HK\$160

Olive Redistilled Tanqueray Gin

Tomato Shrub

Dry Sherry

Mezcal

Dry Peel Tincture

Sea Salt

Crispy Chorizo, Pickled & Mixed Veggies

## *Inspiration*

Fun, colourful and vibrant to both the eyes and the palate - this does not only look like a bountiful harvest, but also the tomato-fighting spectacle of the same name in Spain!





# LOLLI RUBINO

HK\$150

Cocchi Rosa

Punt e Mes

China China

Beer Reduction

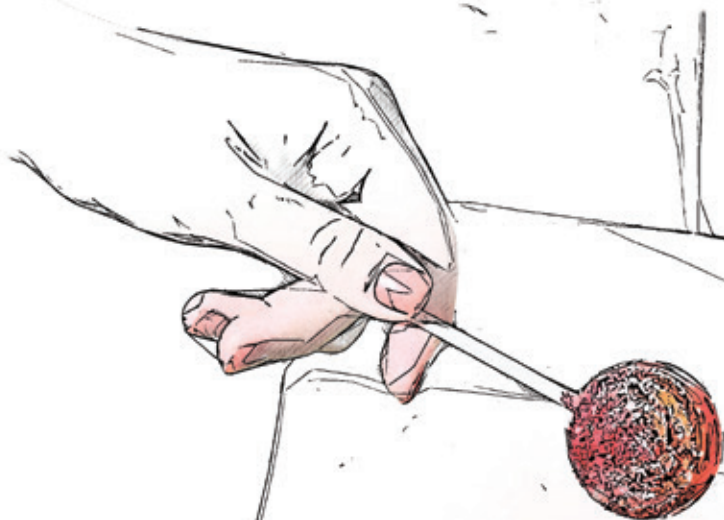
Champagne

Champagne Vinegar

Beer Foam

Beetroot & Rhubarb Gel

Homemade Lollipop



### *Inspiration*

Luckily this recipe does not come with gin! (Canto pun intended)

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!



## SIGNATURES



### BARREL AGED MANHATTAN \$160

*Strong / Silky*

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

*(smoked \$180)*



### BARREL AGED SIDECAR \$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.



### BARBADOS HERITAGE \$160

*Strong / Digestif*

Using an “extra old” Mount Gay rum, Grand Marnier, Drambuie and Pernod Absinthe mist, finished with drops of chocolate bitters, an intense and satisfying combination.

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

## SIGNATURES



### **BLACKBEARD \$140**

*Smokey / Spiced*

Black Tears rum, shaken with one whole egg, stout & black cardamom treacle, vintage port, coffee liqueur, lapsang souchong tea tincture and black walnut bitters.



### **BLOODY QUINARY \$140**

*Umami / Spicy*

Roasted white sesame re-distilled Ketel One vodka, local vinegar spicy mix, umami Shaoxing wine, lemon juice, house-blended clamato, dried scallops and dried shrimp garnish.



### **BROTHERS IN ARMS \$130**

*Earthy / Warming*

A cocktail co-created by two of our bartenders, shaken with falernum, Amaro Montenegro, Domaine de Canton, orgeat, lime juice, shiso tincture and Angostura aromatic bitters.

## SIGNATURES



### COOL LAGOON \$140

*Aromatic / Zesty*

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



### CRYSTAL 10 \$130

*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.



### DARK & STORMY INTENSE \$140

*Strong / Warm spiced*

Our take on Bermuda's national drink using extra ginger slow-cooked with Gosling's rum, homemade ginger beer, fresh lime and preserved lemons.

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



## SIGNATURES



### EARL GREY CAVIAR MARTINI \$140

*Everything / Fun*

Our bestseller, mixture of sweet & sour, Cointreau, Ketel One Citroen 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!*



### HAPPY CAKE \$140

*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.

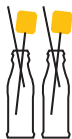


### LAVENDER MERINGUE PIE \$140

*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.

## 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 \$140

*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.



### OFF WITH THEIR HEADS \$160

*Strong / Herbal*

Our take on the gaz regan classic “Blow My Skull Off”, this barrel-aged rendition is made with Rémy Martin VSOP, Jägermeister and Mett  liqueur de p che. Vive La R volution!

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

## SIGNATURES



### **ON THE MEADOW \$130**

*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.



### **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 \$140**

*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.

## SIGNATURES



### **PREY \$140**

*Smokey / Chocolatey*

Winner of our in-house Jägermeister competition, served in a smokey paper bag with Ron Zacapa 23 rum, a chocolatey and fruity expression with orange, pineapple & lemon juice, and Jägermeister (of course).



### **QUINARY SOUR \$140**

*Velvety / Umami*

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



### **WHOSE GOOSE \$130**

*Nostalgic / Tropical*

Inspired by Juvena Yeung, a fellow bartender in Taiwan. Grey Goose vodka, Gosling's rum, whole passionfruit, cola syrup, carbonated.

### **SPECIAL OF THE MONTH \$160**

Please check with your server on this limited offer.

## SPIRITFREE COCKTAILS

'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 -

### EARL GREY CAVIAR MARTINI \$120

*Fresh / Citrusy*

Our bestseller, mixture of sweet & sour with cucumber, red apple juice, lemon juice, lime juice, and elderflower cordial topped with Earl Grey tea caviar and Earl Grey tea air.

### OOLONG TEA COLLINS \$110

*Refreshing / Earthy*

Homemade oolong tea cordial featuring black plum, haw flakes and osmanthus. This refreshing tippie is lengthened with a generous splash of soda water, a perfect first drink of the evening.

### 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.

## QUINARY CLASSICS

### **APEROL SPRITZ / \$160**

Our version with Veuve Clicquot champagne, this classic summer drink has bitter sweet flavours on the palate and a refreshing aftertaste.

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### **BLOOD DIAMOND / \$150**

Hennessy VSOP with Cynar, Bénédictine and Fernet Branca, three liqueurs packed with herbs and botanicals creating a strong but balanced cocktail.

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### **ESPRESSO MARTINI / \$130**

Created in the 1980s by a London cocktail guru one late evening for a famous model, our version of the classic espresso martini with house vanilla coffee bean slow-cooked vodka.

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### **FRENCH 75 / \$160**

Created in 1915 at the Harry MacElhone's New York Bar in Paris with Veuve Clicquot champagne, Tanqueray gin, lemon juice and sugar.

## QUINARY CLASSICS

### **MAI TAI / \$140**

Mai Tai translates from Tahitian to mean “out of this World”, with white rum, Ron Zacapa 23 rum, dry orange curaçao, orgeat and lime juice.

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### **OLD FASHIONED / \$150**

Made with Bulleit Bourbon whiskey here, this is one of the oldest and most successful American cocktails, dating back to 1887 in Jerry Thomas’ Bartenders Guide.

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### **PISCO LIME SOUR / \$120**

Our classic uses lemon and lime juice, simple syrup, egg white and bitters, along with lime peel slow-cooked in pisco for an extra fragrant touch.

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### **THE BLACK PEARL / \$160**

A refined cocktail of Michter’s Rye whiskey, a fruity blend of Italian vermouth and Mette crème de cassis, Peychaud’s, and Angostura aromatic bitters. (smoked \$180)

## QUINARY CLASSICS

### **TOMMY'S MARGARITA / \$130**

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.

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### **TRINIDAD SOUR / \$150**

Inspired by Valentino Bolognese's award-winning recipe, combining Bulleit Rye whiskey, Angostura aromatic bitters, orgeat, and lemon juice.

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### **VESPER / \$150**

Our take on the Martini cocktail with Tanqueray gin, Ketel One vodka, and Cocchi vermouth created and named by James Bond in the 1953 novel Casino Royale.

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### **VIEUX CARRÉ / \$160**

Hennessy VSOP, Bulleit Rye, Carpano Classico, Bénédictine, Peychaud's bitters and Angostura aromatic bitters. Stirred elegantly and served straight up with an orange twist.



## FOOD MENU

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### **AVOCADO SALAD / 80**

quinoa, 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

### **WOOD-SMOKED PEKING DUCK ROLLS / \$120**

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

### **CHINESE SWEET VINEGAR MINI BEEF BURGERS / \$120**

shredded lettuce & ginger

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

house made sichuan sauce, red chilli peppers

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

red & yellow pepper compote

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

mashed potato & pumpkin, pickled grapes

### **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.

### **ADDICTED TO MULTISENSORY MIXOLOGY II BY ANTONIO LAI / \$170**

This bilingual (Chinese & English) edition features two main sections: an extensive background on Equipment, Ingredients, Methods and the Perlini Shaker, which is then followed by 21 innovative recipes in Part Two.

### **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.

### **A-SWIZZ™ BY ÜBERBARTOOLS™ WITH ANTONIO LAI / \$240**

The Antonio Lai inspired A-Swizz™ is Überbartools™' newest innovation. Its unique characteristics makes swizzling effortless and pleasurable, making it the essential tool for every mixologist and home cocktail enthusiast.

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