# QUINARY





## MARSHMALLOW DUO 100

## Fluffy / Sweet

Slow-cooked "marshmallow milkshake" with Vanilla vodka, cream & egg white. Lightly grilled marshmallow spiked with Bulleit Rye whiskey. (two sets)



## **OOLONG TEA COLLINS (S) 130**

## Fizzy / Herbal

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



## QUINARY SOUR 130

## Velvety / Umami

A twist on the traditional whisky sour, with Johnnie Walker Black Label whisky infused with monk fruit, sweet vermouth, homemade umami liquorice syrup, lemon juice and egg white. Topped with a spritz of bitters and bonito flakes.



## **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.



## 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.

## **SUBJECT TO 10% SERVICE CHARGE**



## WHOSE GOOSE 130

## Nostalgic / Tropical

Inspired by Juvena Yeung, a fellow bartender in Taiwan. Grey Goose vodka, Bacardi 8 rum, whole passionfruit, Cointreau, cola syrup, carbonated.



#### **BLACKBEARD 140**

## Smokey / Spiced

Pirates loved their rum and also drank a lot of them... barrels of them! Doorly's 5 Year Old and Gosling's rum, shaken with one whole egg, stout & black cardamom treacle, vintage port, coffee liqueur, lapsang souchong tea tincture and black walnut 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.



## **EARL GREY CAVIAR MARTINI (S) 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.



## **DYLAN ROSE 140**

Fresh Herbs / Floral

Dill-infused Ketel One vodka, rose & orgeat syrup, lemon juice and lime juice carbonated in a Perlini shaker.



## **HAPPY CAKE 140**

## Fragrant / Tropical

Pistachios in Chinese are translated as "happy fruit". Here, they are turned into a concentrated homemade pistachio, pandan & pine nut orgeat, shaken with fresh pineapple juice, buttermilk, 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.



## **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).



## **BLOODY QUINARY 140**

## Umami / Spicy

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



## PEACH BLUSH 140

## Velvety / Fruity

Nusa Caña rum, white peach purée, homemade falernum with pimento, Metté liqueur de pêche, lemon juice, Veuve Clicquot champagne.

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



## **BROTHERS IN ARMS 130**

## Earthy / Warming

To celebrate their friendship, our bartenders Toby and Alex co-created this cocktail, which is shaken vigorously with falernum, Amaro Montenegro, Domaine de Canton, orgeat, lime juice, shiso tincture and Angostura aromatic bitters.



## **PAN 130**

## Refreshing / Oriental

Named after the boy who never grew up, this one is equal parts refreshing and intriguing. Take in tastes of Don Julio blanco tequila with vermouth bianco, lemongrass syrup, Chinese pear, purple begonia syrup; topped with a spiced sorbet of green pear, dill and ginger.



## COOL LAGOON 130

## Aromatic / Zesty

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



## MISS ROSA FIZZ 140

## Floral / Citrus

A delicious twist on the gin Gimlet, and also a nod to Surgeon General Sir Thomas Gimlette, Beefeater 24 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.



Please check with your server on this limited offer.



## **BARBADOS HERITAGE 160**

Strong / Digestif

Mount Gay is the oldest existing brand of rum in the world. This cocktail uses the "Extra Old" Mount Gay rum, Grand Marnier, Drambuie and Pernod Absinthe mist, finished with drops of chocolate bitters, an intense and satisfying combination.



## **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 Metté liqueur de pêche. Vive La Revolution!



## **6 MONTHS BARREL AGED MANHATTAN 160**

Strong / Silky

Aged for 6 months in an ex-bourbon barrel with sweet vermouth, Bulleit Bourbon, Bulleit Rye and Singleton 12 Year Old whisky. (smoked \$180)

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

## SPIRITFREE



## **EARL GREY CAVIAR MARTINI (A) 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 (A) 110**

## Refreshing / Earthy

Homemade oolong tea cordial featuring black plum, haw flakes and osmanthus. This refreshing tipple is lengthened with a generous splash of soda water — 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 charming as a bouquet in your hands.



## **WISHFUL THINKING 110**

## Fragrant / Tropical

Tropical getaways may be a year-round privilege for some especially if you can have guilt-free ones like this one — guava purée shaken with coconut water, homemade lemongrass cordial, Calpis, lime juice. Finished with a splash of soda in a glass rimmed with white chocolate and toasted coconut flakes.

## **SEASONAL**



## "THE SEVEN NECESSITIES"



Taking inspiration from the seven necessities stem from the phrase "Firewood, grain, oil, salt, sauce, vinegar and tea are the 7 necessities to begin a day".

These cocktails adopt one or more of the seven elements in their ingredients and execution, with descriptions below:

Firewood: Smoked, torched, toasted

Grain: Rice wine, glutinous rice, tubers / starches

Oil: Fat-washed spirits, texturizer

Salt: Chinese preserved vegetable, savoury

Sauce: Plum sauce, bean paste

Vinegar: Homemade shrubs, sweet vinegar

Tea: Classic red tea, matcha

wood



## GUM ZHUM 金針 140

Strong / Earthy

Tanqueray gin re-distilled blaze mushrooms and dried lily flowers, Campari softened with goji berries, Carpano Classico, dried lily flowers, goji berries.

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

## SEASONAL





## HAAK LO MAI 黑糯米 150

Creamy / Roasted

Michter's Rye whiskey infused with black glutinous rice, Amaro Averna, mango & tamarind nectar, taro & coconut foam cloud, powdered sweet purple potato.

oil



## YUK BING SIU &冰燒 130

Silky / Fragrant

Mezcal, coriander-slow cooked "Yuk Bing Siu" (Chinese rice liqueur), Amaro Montenegro, toasted glutinous rice syrup, citric acid, sliver of cheese with assorted microherb & spices.

satt



## CHOIGON 菜乾 130

Smooth / Umami

Belvedere Vodka slow-cooked with "Choi Gon" (Chinese preserved vegetables), Frangelico, Malibu, homemade pistachio syrup, coconut water, matcha powder.

## **SEASONAL**



sauce

## SIU AAP 燒鴨 130

Savoury / Honeyed

Bacardi 8 rum fat-washed with roast duck fat, lemon juice, house recipe plum sauce, rich honey syrup, vegetarian "roast goose", salted plum.





## NGAU BONG 牛蒡 150

Herbal / Smokey

Bacardi 8 rum, burdock tea syrup with coffee & goji berries, cascara & ginger bitters, pickled burdock, Ardbeg 10 Year Old whisky mist.





## FOH MAA YAN 火麻仁 150

Nutty / Rich

Michter's Rye whiskey infused with torched coffee beans, hemp seed syrup, grated tonka bean, cream, Thai tea foam, "bubble" biscuits with crushed hazelnuts.

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

## **QUINARY CLASSICS**



## SMOKED JACK DANIEL'S COKE 110

This classic taken up a notch with smoke infusion from JD soaked wood chips.



## **PISCO LIME SOUR 120**

Lime peel slow-cooked in pisco for an extra fragrant touch. Along with lemon and lime juice, simple syrup, egg white & bitters.



## **TOMMY'S MARGARITA 120**

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.



## **ESPRESSO MARTINI 120**

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.



## **MAI TAI 140**

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

## **QUINARY CLASSICS**



## THE BLACK PEARL 150

For all lovers featuring Michter's Rye whiskey, a fruity blend of Italian vermouth and Mette crème de cassis, drops of Peychaud's and Angostura aromatic bitters for a refined touch. (smoked \$170)



## **TRINIDAD SOUR 140**

Inspired by Valentino Bolognese's competition-winning recipe and created by New York bartender Giuseppe Gonzalez, this recipe combines Bulleit Rye, Angostura aromatic bitters, orgeat and lemon juice.



## VESPER 140

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



## **BLOOD DIAMOND 150**

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



## **MONKEY FIZZ-NESS 150**

Breezy and full of character, Monkey Shoulder whisky meets green apple shrub, chamomile syrup, lemon juice and soda water.



## **OLD FASHIONED 150**

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

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

## **QUINARY CLASSICS**



## TIGER LILY 150

Green Sichuan pepper vodka, yellow bell pepper & vanilla syrup, basil tincture, mango & passionfruit purée, and Veuve Clicquot champagne.



## **VIEUX CARRÉ 150**

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



## **APEROL SPRITZ 160**

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



## **FRENCH 75 160**

Created in 1915 at the Harry MacElhone's New York Bar in Paris. First recipe recorded in the Savoy Cocktail Book in the 1930s. Veuve Clicquot champagne, Tanqueray gin, lemon juice and sugar.



## **BARREL AGED SIDECAR 190**

Originated around the end of World War I, this classic cocktail takes on a new level of smoothness while being aged in a white oak barrel. Hennessy VSOP, Cointreau and lemon juice.



## **VINTAGE DAIQUIRI 270**

Experience this everlasting cocktail in the real vintage fashion, using 1970's Bacardi rum, fine white sugar and lime juice.

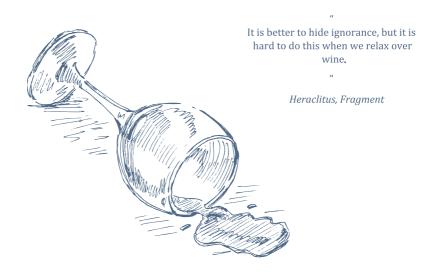


		Glass	Bottle
01	VEUVE CLICQUOT YELLOW LABEL	168	1080
02	MOËT & CHANDON		1080
03	RUINART BLANC DE BLANCS		1680
04	PERRIER-JOUËT BLASON ROSÉ		1880
05	KRUG GRAND CUVÉE NV		2480
06	VEUVE CLICQUOT LA GRAND DAME 2004		2480
07	DOM PERIGNON 2009		2980
80	LOUIS ROEDERER, CRISTAL BRUT 2007		3600



Remember gentlemen, it's not just France we are fighting for, it's champagne!

Winston S. Churchill, 1918



	WHITE		
•		Glass	Bottle
01	PIKE & JOYCE SAUVIGNON BLANC 2017/ adelaide hills/ australia	108	520
02	NEWTON UNFILTERED CHARDONNAY 2015/ napa valley/ usa		630
03	DOMAINE SCHLUMBERGER GEWÜRZTRAMINE KITTERLE GRAND CRU 2012/ alsace/ france	R	760
04	DOMAINE FAIVELEY MERCUREY BLANC 2015/ burgundy/ france		790



		Glass	Bottle
01	EMILIO MORO FINCA RESALSO TEMPRANILLO 2016/ ribera del duero/ spain	118	560
02	CLOUDY BAY PINOT NOIR 2016/marlborough/new zealand		780
03	DAVID FRANZ GEORGIE'S WALK CABERNET SAUVIGNON 2004/ barossa valley/ australia		980
04	NUMANTHIA 2012/toro/spain		1050
05	MICHEL MAGNIEN GEVREY CHAMBERTIN LES SEUVREES VIEILLES VIGNES 2011/burgundy/france		1280
06	HENSCHKE CYRIL CABERNET SAUVIGNON 2002/ eden valley/ australia		2240
07	PENFOLDS GRANGE 1997/ barossa valley/ australia		4400
80	PICHON LALANDE 2000/ pauillac/ france		4820
09	CHATEAU MOUTON ROTHSCHILD 1994/ pauillac/ france		5980

## APERITIF / DIGESTIF

	Glass
APEROL APERITIVO	88
AMARO MONTENEGRO	88
AVERNA	88
CAMPARI	80
CARPANO antica formula / classico	108
COCCHI americano/rosa	108
COINTREAU	88
CYNAR	88
FERNET BRANCA	88
FERNET MENTA	88
MANCINO secco / rosso amaranto	88
PERNOD	88
PERNOD ABSINTHE	108
PIMM'S NO. 1	88
RICARD	88

After you make your blend, you put it always in the old barrel to sleep and become aged. And you have just not to shake it. He is an old man. He is living his life.



Glass

98

Jacques Riviere, Cognac Blender



## CACHAÇA / PISCO

ABELHA SILVER CACHAÇA

SANTIAGO QUEIROLO PISCO ACHOLADO	98
BRANDY	Glass
CHRISTIAN DROUIN CALVADOS PAYS D'AUGE RESERVE	110
HENNESSY VSOP	98
HENNESSY XO	230
MARTELL XO	140
RÉMY MARTIN VSOP	98
RÉMY MARTIN CLUB	108
RÉMY MARTIN XO EXCELLENCE	150

## GIN / GENEVER

	Glass
ARCTIC BLUE	130
BEEFEATER 24	98
BOLS GENEVER	108
BOMBAY SAPPHIRE	98
BOTANIST	108
COPPERHEAD BLACK BATCH	140
FOUR PILLARS BLOODY SHIRAZ	118
FOUR PILLARS SPICED NEGRONI	118
G'VINE FLORAISON	118
HENDRICK'S	108
IRON BALLS	118
LONDON NO.1	98
MONKEY 47	160
NO. 3	110
ROKU	108
SIPSMITH	108
TANQUERAY	88
TANQUERAY NO. TEN	108
WILLIAM CHASE ELEGANT CRISP	118

<sup>\*\*</sup> We use Fever Tree as our house tonic water

## PORT/ SHERRY

	Glass
GONZÁLEZ BYASS CRISTINA OLOROSO ABOCADO SHERRY	98
NECTAR PEDRO XIMÉNEZ SHERRY	98
GONZÁLEZ BYASS VIÑA AB AMONTILLADO	88
SANDEMAN RUBY PORT	88
TAYLOR 2010 VINTAGE PORT	98
TIO PEPE SHERRY	88

## RUM

	Glass
BACARDÍ CARTA BLANCA	98
BACARDÍ CARTA ORO	98
BACARDÍ 8 YRS	98
DOORLY'S 5 YRS	98
DOORLY'S XO	108
GOSLING'S	108
HAVANA CLUB 3 YRS	98
MOUNT GAY BLACK BARREL	108
MOUNT GAY XO	108
NUSA CAÑA	98
PLANTATION 3 STARS	98
PLANTATION PINEAPPLE O.F.T.D.	140
RON ZACAPA 23	148



## TEQUILA / MEZCAL

	Glass
CASAMIGOS SILVER	110
CASAMIGOS REPOSADO	125
DON JULIO BLANCO	110
DON JULIO REPOSADO	125
DON JULIO AÑEJO	135
OCHO BLANCO	110
OCHO REPOSADO	125
MONTELOBOS MEZCAL	110



## **VODKA**

	Glass
ABSOLUT ELYX	130
BELVEDERE	108
BELVEDERE LAKE BARTEZEK	118
CÎROC	108
FAIR	108
GREY GOOSE	108
KETEL ONE	108
KETEL ONE CITROEN	108
РОТОСКІ	108



	Glass
BLENDED WHISKY	
CANADIAN CLUB	98
CHIVAS 12 YRS	98
CHIVAS 18 YRS	140
CHIVAS 25 YRS	350
JOHNNIE WALKER BLACK LABEL	98
JOHNNIE WALKER GOLD LABEL RESERVE	108
JOHNNIE WALKER BLUE LABEL	230
ROYAL SALUTE 21 YRS	230





AMERICAN	
BASIL HAYDEN'S	110
BUFFALO TRACE	108
BULLEIT BOURBON	118
BULLEIT RYE	108
HIGH WEST CAMPFIRE	110
JACK DANIEL'S	98
KNOB CREEK 9 YRS	108
MAKER'S MARK	108
MICHTER'S US*1	110
MICHTER'S US*1 AMERICAN	110
MICHTER'S US*1 RYE	110
WOODFORD RESERVE	120
WOODFORD RYE	120
IRISH	
JAMESON	98
TEFLING SMALL BATCH	9.8

Glass



## VATTED MONKEY SHOULDER 118 SINGLE MALT ARDBEG 10 YRS 120 **BALVENIE DOUBLEWOOD 12 YRS** 118 BRUICHLADDICH PORT CHARLOTTE 138 SCOTTISH BARLEY BRUICHLADDICH SCOTTISH BARLEY 128 THE CLASSIC LADDIE (UNPEATED) **BUSHMILLS 10 YRS** 108 CAOL ILA 12 YRS 120 CAOL ILA 2004 DISTILLERS EDITION 140 **GLENFARCLAS 12 YRS** 108 **GLENFIDDICH 15 YRS** 128 **GLENFIDDICH 18 YRS** 150 GLENMORANGIE QUINTA RUBAN 130 **HIGHLAND PARK 12 YRS** 108 HIGHLAND PARK 18 YRS 140

Glass

## **WHISKY**

	Glass
KAVALAN SOLIST SHERRY SINGLE CASK bottled for Angel's Share Whisky Bar & Restaurant (closed)	190
LAGAVULIN 16 YRS	170
LAPHROAIG SELECT CASK	108
OBAN 14 YRS	150
SINGLETON 12 YRS	108
TALISKER 10 YRS	120
TALISKER 2006 DISITLLERS EDITION	140
THE GLENLIVET 12 YRS EXCELLENCE	108
THE GLENLIVET 18 YRS	150
THE GLENLIVET 25 YRS	430
THE MACALLAN 12 YRS SHERRY OAK	128
THE MACALLAN 18 YRS SHERRY OAK	240
THE MACALLAN 25 YRS SHERRY OAK	620



PERONI 78

Glass Bottle



## **BEVERAGES**

ACQUA PANNA (500ML)		60
SAN PELLEGRINO (500ML)		60
SOFT DRINKS	55	
RED BULL	68	
JUICES	55	
ESPRESS0	55	
REGULAR COFFEE	55	

## COASTERS (4 PCS)

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.

200

## **BOOK TWO**

## ADDICTED TO MULTISENSORY MIXOLOGY

by Antonio Lai

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

170

## QUINARY DRINKS MENU

Quinary had been named one of the 50 best bars in the world.

If you would like a copy of the drinks list for your own reference, we are pleased to go home with you.

The menu, we mean.

350

## A-SWIZZ™ BY ÜBERBARTOOLS™

with Antonio Lai

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