

#### **Qura Bar Fact Sheet**

**About Qura Bar** 

### A Feast for the Senses with Rare Spirits and Majestic Views

Unforgettable evenings begin and end at Qura Bar with an eclectic sensory journey through a cosy lounge, a stunning bar and an intimate cigar haven. Blending the glamour of a bygone era with Art Deco and vintage accents, Qura Bar is home to a curated collection of exceptional drinks, rare spirits, Riviera-inspired culinary delights and electrifying harbourviews.

**Rare Spirits Collection** 

Peruse the extensive Beverage Menu and discover a bespoke collection of rare spirits and wines, passionately curated from around the world. Significant highlights from the spirit collection include the 'Uniting Nations #3,' a rare blend of Japanese and Scottish whisky traditions, and the historic 'Ferrand Distilled Before 1914,' offering a taste of pre-World War I craftsmanship. The 'Foursquare Shibboleth,' a 16-year-old Barbados Single Blended Rum, encapsulates the rich legacy of Barbadian rum-making. Adding to these treasures, the 'Fiona Macleod 33-Year Old' by The Character of Islay Whisky Company stands out as a masterpiece of Islay's whisky heritage, offering a complex, peat-smoked flavour, a tribute to the mystique of Islay. The 'Jose Arechabala Ron Blanco Arecha' from the 1960s embodies the golden era of Cuban rum-making, a rare collector's item that speaks of Cuba's rich rum history. Finally, the 'Collector Gin #001,' a collaboration with Hong Kong's NIP Gin, is a testament to global exploration, infusing exotic botanicals from around the world encountered by 'The Collector.' These rare spirits are not just beverages but stories captured in bottles, brought from the farthest corners of the world to the heart of Hong Kong.

Bar Manager

# Gennaro Pucci

Gennaro Pucci is a seasoned bar professional passionate about crafting exceptional experiences through mixology. Currently serving as the Bar Manager at Regent Hong Kong since August 2023, Gennaro brings his expertise and creativity to curate a remarkable beverage programme. Before joining Regent Hong Kong, Gennaro honed his skills at renowned establishments, including The Goring, D&D London, Rhubarb Hospitality Collection, and Gordon Ramsay Restaurants. His passion for mixology and exceptional bar experience make him a true connoisseur of bartending.

**Head Chef** 

#### Rajiv Chowdhoory

A veteran chef within the global restaurant empire of world-renowned Alain Ducasse, Rajiv Chowdhoory has honed his craft around the world – from Muni by Alain Ducasse in Kyoto, Japan and Rech by Alain Ducasse at InterContinental Hong Kong to Mix by Alain Ducasse at the Emerald Palace, Kempinski The Palm in Dubai; Idam by Alain Ducasse at the Museum of Islamic Arts in Doha and Spoon by Alain Ducasse at One & Only in Mauritius. During his 15-year career, he has also worked at the world acclaimed Burj Al Arab Hotel in Dubai. Guests can experience his internationally influenced creations on the diverse á la carte menu with elevated comfort food and reinvented classics.

Cuisine

Riviera-inspired

Cigar Lounge

Operated in partnership with Rhino Cigars, Qura boasts an exclusive cigar room, featuring six prestigious cigar brands: Cohiba, H Upmann, Hoyo de Monterrey, Montecristo, Partagas and Romeo and Juliet. With views of Victoria Harbour and the city skyline from the comfort of the vintage leather sofa and chairs in the cigar lounge, this is an idyllic place to enjoy these fine

hand-rolled cigars, each carefully selected to complement the spirit and wine collection, The de Gournay Chinoiserie wall coverings framing the green marble fireplace and objets d'art including an antique cigar stand enhance the allure of this haven for cigar afficionados.

# **Interior Design Firm**

Bar Studio

**Interior Design** 

The Qura experience is a reinvention of the glamour and allure of a bygone era, combined with contemporary flair. The vintage decor features Art Deco elements and a modern style melded with antique pieces that add warmth and charm. Every space has its character, story and feel, offering a hedonistic escape. The palette starts with softer hues and moves into cooler tones, creating a sensory encounter that connects each room through Art Decoinspired portals framed with fluted lacquer. The close-up views of Victoria Harbour and the Hong Kong skyline electrify the ambience.

Emitting a soft glow, the horseshoe-shaped, backlit rose quartzite bar, enhanced by a custom-made crystal light feature and Lasvit table lamps, is a glamorous rendezvous venue for drinks and convivial conversations.

Designed as a haven for cigar aficionados, the private cigar bar is a tranquil and intimate space with an eclectic clubby ambience, staged with stunning de Gournay Chinoiserie wall coverings, a green marble fireplace, crystal chandeliers, a quilted leather sofa and leather armchairs. The adjoining Humidor Room features a custom round rug by Jan Kath, one of the world's most in-demand designers of hand-knotted carpets.

**Capacity** 

100 guests

**Reservation Policy** 

Reservations available for up to 5 guests. For restaurant reservations for 6 guests or above, please contact us directly.

Corkage

Qura Bar has a "no bring in" policy and will not offer any corkage.

**Dress Code** 

Smart Elegant

Please refrain from wearing exercise apparel, flip-flops or pool attire.

Closed-toed

shoes, sleeved shirts and long trousers are required for gentlemen.

**Payment Methods** 

Cash, Visa, American Express, Mastercard, CUP, JCB, Diners Club, WeChat Pay, AliPay, BOC Pay

**Opening Hours** 

**Sunday - Thursday** 5:30pm - 12:00am

(Food last order - 10:30pm / Beverage last order - 11:30pm)

Friday & Saturday 5:30pm - 1:00am

(Food last order - 11:30pm / Beverage last order - 12:30am)

\*Operating hours are subject to change without prior notice.

**Address** 

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Social Media

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