

SUBLIME

Sentiments, perceptions and contemplations form an intricate dance between human emotions and interactions. "Sublime" symbolises the Curator's journey of self-discovery leading to the external world in search of meaningful connections.

This culminates in a shared experience of comprehension, unity and empathy – resonating with the Curator's vision of hospitality at Qura Bar.

We invite you to engage with your inner self and each other over cocktails that transcend the physical.

Each member of the Qura team has infused individual insights, melding them to create narratives and concepts that draw guests together in harmony.

While sharing the legacy of the Curator's global odyssey, our team is shaping the genesis for new explorations, filled with innovation and creativity.



BITTERSWEET SIMPHONY

In life's melodious symphony, a composer traversed ancient musical routes, crafting a harmonious blend that captures the contrasts of the human journey, echoing the dissonant and consonant notes of the musicians.

Ingredients

Chamomille, Rhubarb, Coconut, Elderflower, Peychaud's Bitter, Rinomato Bitter Scuro, Bitter Fusetti, Ketel One Vodka

Glass: Tumbler





CHROMATIC CASCADES

Celebrate the beauty of colours, from hues and shades found in nature, reflecting the sublime majesty of the world around us.

Ingredients

Agave, Hops, Citrus, Passion Fruit, Peanut Butter, Herbs, Los Siete Misterios Doba-Yej Mezcal

Glass: Nick&Nora





SYMMETRY

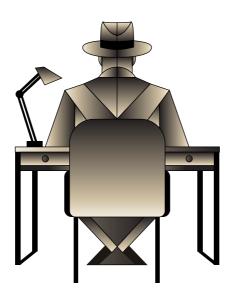
Drawing on the concept of harmony, symmetry illustrates the exquisite balance found in nature and our bodies. It reflects elements that achieve a beautifully symmetrical blend, embodying the philosophy that great experiences lie in the harmony of diverse notes.

Ingredients

Sour Cherry, Tomato, Citrus, Wasabi, Pink Grapefruit, Mancino Secco, Matusalem Ron L'Insolito Wine Cask

Glass: Coupette





STORIES UNVEILED

Countless stories from patrons have been collected by the Curator over the years. They are woven with favourite anecdotes, creating a sense of connection and celebration of human experiences.

Ingredients

Banana, Masala Chai, Mandarin, Coconut, Togarashi, London Essence Soda, Bruichladdich Islay Barley 2012/13

Glass: Highball



All cocktails are priced at HKD 190 and subjected to 10% service charge.



FRAMED EMOTIONS

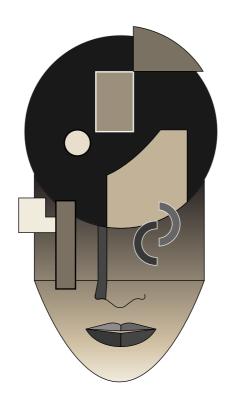
An abstract portrait unfolds, reflecting the emotions and experiences of the Curator as he traverses the globe. His journey is depicted within a kaleidoscope. Each frame, diverse in shape and size, serves as a vessel for the myriad of emotions encountered.

Ingredients

Whey, Citrus, Carob, Raspberry, Pomelo, Ratafia Rossi La Vecchia, Botanist Gin

Glass: Tumbler





NO SHAPE

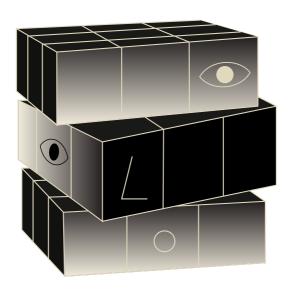
Shapes dissolve into the universal language of perception. Forms morph to capture abstract principles, bringing the concrete with the sublime. Circles signify infinity; squares symbolise stability, and complex forms reflect life's instability. There are no shapes.

Ingredients

Ginger, Strawberry, Feta Cheese, Los Siete Misterios Doba-Yej Mezcal, Tia Maria, Scrappy's Aromatic Bitter, Remy Martin VSOP

Glass: Tumbler





POINT OF VIEW

Moments and feelings change like layers and flavours in a glass. It just depends on your point of view.

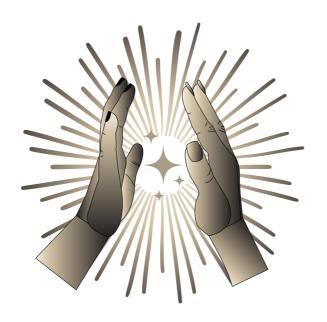
Ingredients

Umeshu, Vanilla, Verjus, Leather, Citrus, Ancho Reyes, Cointreau, Remy Martin VSOP

Glass: Snifter



All cocktails are priced at HKD 190 and subjected to 10% service charge.



KISMET

Unexpected connections have the power to change the course of our lives, sparking the excitement and mystery of meeting someone new and the anticipation that accompanies the possibility of a profound bonding.

Is it meant to be or not to be?

Ingredients

Edamame, Gyokuro Tea, Inverted Tepache, Co2 Altos Blanco Tequila

Glass: Highball



QURA CLASSIC

Fusettone

Bitter Fusetti, London Essence Pink Grapefruit Soda

Milano Torino

Campari, Mancino Rosso Amaranto

Smokeshow

Los Siete Misterios Doba-Yej Mezcal, Bordiga Centum Herbis, Fernet-Branca, Cynar, Agave, UHT Egg, Citrus, Cinnamon

Clover Club No.2

Ratafia Rossi la Rossa, Los Siete Misterios Doba-Yej Mezcal, Raspberry, Citrus

Corpse Reviver No.2

Sabatini Gin, Cointreau, Lillet Blanc, Absinthe, Citrus

Twinkle

Ketel One Vodka, Saint German, Telmont

La Louisiane

Remy Martini VSOP, Bruichladdich Port Charlotte, Mancino Rosso, DOM Benedictine, Absinthe, Peychaud's Bitter

THE COLLECTOR

We celebrate the fusion of international travel and craftsmanship – taking the essence of the Curator's worldwide adventures to share stories that bond the beauty and diversity of cultures around the globe.

Flaneur

Qura x NIP, Frangelico, Skinos Mastiha, Punt & Mes, Strawberry, Lemongrass

Voyage

Qura x Nip, Aperol, Khoosh Bitter, Dom Benedictine, Kumquat, Pink Peppercorn, Citrus, UHT Egg, London Essence Soda

Fusion

Qura x NIP, Eccentrico Tonka, Cacao, Mint, Pistachio, Oat

Memories

Qura x NIP, Pedro Ximenez, The Hachi Umeshu, Blend of Vermouths, Orange Bitter, Hinoki Bitter, Plum

The Collector cocktails are priced at HKD 170 and subjected to 10% service charge.

NO A.B.V.

Euphoria

Lyre's American Malt, Basil, Pomegranate, Citrus

Ambrosial

Sabatini 0.0, Lychee, Earl Grey, Citrus

Desire

Sabatini 0.0, Lyre's Coffee, Passion Fruit, Brewed Espresso

No A.B.V. cocktails are priced at HKD 140 and subjected to 10% service charge.

