

ANTIQUE VESSELS & THE SPIRIT OF THE SONG DYNASTY

A Tea-Inspired Cocktail Journey

Qura
BAR

FINE
ART
ASIA

21 & 22 August 2025

6:30 PM – 7:30 PM / 8:00 PM – 9:00 PM

In the gentle glow of heritage vessels, discover a journey where the tea rituals of the Song Dynasty meet contemporary mixology. Each cocktail is inspired by poetry, nature, and the philosophy of past masters — transformed in glass for a new encounter.

Tonight, we invite you to taste tradition, artistry, and hospitality — one cup at a time.

The Cocktail Journey

— Curated with Fine Art Asia 20 —

Prologue: Dawn

Lively and citrus-bright, like first light at dawn. A gentle start to the journey.

cognac · pomelo · Pu-erh tea · soda water

Pairing: Fassona beef tartare cone, parmesan, salsa verde

Scene Two: Plum Blossom

Fragrant, elegant, a tribute to moonlit blossoms and subtle harmony.

gin · salted Chinese plum · jasmine · citrus

Pairing: New Caledonia prawn kataifi, honey chili sauce

Coda: Whisky Whisper

Deep, meditative, with tea's warmth and a whisper of zest. Served in an authentic Song Dynasty bowl.

Scotch whisky · oolong tea · mandarin · mandarin oil

Pairing: Atlantic cod croquette, sweet & sour bell pepper sauce

ANCIENT VESSELS

Song Dynasty tea vessels — authentic, timeworn,

true — Curated with devoted care by Fine Art Asia 2025, Emerge for this single fleeting night alone.

ACKNOWLEDGMENTS

Crafted by Head Bartender Quentin Luk, Diageo World Class Hong Kong & Macau 2025 Bartender of the Year.

“WITHIN A CUP, A THOUSAND YEARS OF ELEGANCE FLOW”

All prices are in Hong Kong dollars and are subject to 10% service charge.

Please advise our team of any particular dietary requirements.

古器新釀 · 宋韻再約

宋代茶意雞尾酒之旅

Qura BAR FINE ART ASIA

二零二五年八月二十一及二十二日

下午六時三十分至七時三十分 | 晚上八時至九時

在古器微光間，茶韻與酒香交織，一場宋代茶事與現代調酒的對談於今夜展開。
每杯雞尾酒皆取材詩意、自然與宋人生活哲思——於杯中重現一段舌尖上的宋韻雅集。在宋代茶盞溫潤光影中，
舌尖與歷史溫柔相遇

當代調酒藝術揉合千年茶事傳情，為您呈獻三味雅集與一夜風雅。
誠邀您，一盞一味，從黎明到暮色，品味一場穿越宋韻的美好之旅。

雞尾酒之旅

— 典亞藝博 2025 協辦 —

第一幕: *Dawn*

清新柑橘香，如晨曦初現，細柔醒神，為旅程揭開序幕。

干邑 · 沙田柚 · 普洱茶 · 蘇打水

精緻小食: Fassona 生牛肉他他甜筒

第二幕: *Plum Blossom*

優雅幽香，梅花月下，鹹香與茗香互映，細膩且層次分明

杜松子酒 · 話梅 · 茉莉花 · 柑橘

精緻小食: 蜂蜜辣椒醬香酥千絲大蝦

第三幕: *Whisky Whisper*

茶香深遠，柑橘點綴，於宋代茶盞中奉上，品味千年回響。

蘇格蘭威士忌 · 烏龍茶 · 柑橘 · 冷壓柑橘油

精緻小食: 大西洋鱈魚可樂餅

【古器與呈獻】

宋代茶器真品，由 Fine Art Asia 2025 精心策展，本次體驗僅此展出。

【調酒師】

由 Qura Bar 首席調酒師、2025 Diageo World Class 香港及澳門冠軍

陸君廷 Quentin Luk 創意呈獻，以古法茶藝揉合現代調酒工藝。

「杯中浮百年，盞裡蘊宋韻。」

所有價格均以港幣計算，另收加一服務費。

如有任何特殊餐飲需要、食物過敏或食物不耐症，請通知我們的服務團隊。