

Antique Vessels & The Spirit of the Song Dynasty: A Tea-Inspired Cocktail Journey at Qura Bar



21 July 2025 (Hong Kong SAR) – In a quiet alcove of Qura Bar at Regent Hong Kong, a rare encounter awaits: where the contemporary art of mixology meets the quiet wisdom of Song Dynasty tea rituals. On August 21 and 22, guests will be invited to experience “**Antique Vessels & The Spirit of the Song Dynasty**”—a tasting journey that spans centuries, cultures, and sensory impressions.

At the heart of this experience lies an object steeped in cultural meaning: the tea bowl, a conical, dark-glazed ceramic vessel originating from the Jian kilns of 10th-century Song Dynasty China. Celebrated for its shifting hues and natural glaze patterns, the tea bowl played an essential role in powdered tea rituals and reflects an enduring philosophy—one that honours harmony with nature and attentive appreciation of life’s subtleties. This evening’s journey draws from that legacy, weaving together cocktails, small plates, antiques, and history in a dialogue between East and West. In a culminating moment, one cocktail will be served in an authentic Song Dynasty tea bowl—transforming it from historical artifact into a quietly emotional centrepiece of the tasting experience.

A Liquid Meditation in Three Movements

The tasting unfolds in three acts, each cocktail crafted to mirror a mood and flavour dimension—evoking the arc of a ceremonial tea session. While all three drinks are rooted in tea culture, it is the final drink that marks a rare convergence of past and present—served in an original Song Dynasty tea bowl, it offers guests a singular moment where taste, history, and craftsmanship converge in the palm of one’s hand.

Dawn opens the evening with a bright, effervescent profile, this cocktail combines cognac, pomelo, Puerh tea, and soda water into a refreshing, citrus-forward aperitif. Its tartness and restrained sweetness gently awaken the senses, while the light bubbles and luminous hue evoke the calm of a freshly poured tea bowl. Symbolizing the first light of dawn, it invites guests into a moment of ease and serves as the perfect start to the journey.

Next comes **Plum Blossom**, a savoury and aromatic composition, this cocktail features gin infused with Chinese salted plum (Hua Mei), elegantly elevated by jasmine and citrus. Floral notes intertwine with subtle brine, evoking the refined elegance of plum blossoms under moonlight. Inspired by preserved ingredients found in traditional Chinese kitchens, it embraces the dynamic tension between salt and perfume, tradition and bold expression. With its delicate balance of nostalgia and innovation, Plum Blossom invites you to savour its quiet charm in every sip.

The journey culminates in the **Whisky Whisper**—a meditative finale and modern reinterpretation of a timeless classic. Built on a base of Scotch whisky infused with oolong tea, the drink is deep, rounded, and quietly powerful. Notes of mandarin and cold-pressed mandarin oil lend a gentle lift, bringing clarity to its lingering finish. Presented in a Song Dynasty tea bowl, this cocktail fuses history and modernity, inviting you to pause, reflect, and savour the fleeting beauty of the present moment.

Each cocktail is paired with a savoury small plate, thoughtfully designed to complement the tasting arc. Guests will enjoy Fassona beef tartare cones with Parmesan Cheese and Salsa Verde; Sustainable New Caledonia Prawn Kataifi with Honey Chili Sauce; and Atlantic Cod Croquette with Sweet & Sour Bell Pepper Sauce. These bites are not merely accompaniments—they are narrative elements in a sensory story.

A Tasteful Dialogue—With Antiques

To further enrich the evening, Qura Bar will present a curated selection of antique vessels on August 21 and 22, in collaboration with Fine Art Asia 2025. These museum-grade artifacts—closely tied to the evening's themes—offer guests a rare chance to engage with centuries-old craftsmanship in an intimate, atmospheric setting. Notably, these pieces will not appear in the upcoming Fine Art Asia fair this October, making their presence during this event all the more exclusive and ephemeral.

Crafted by a Champion

The tasting journey is shaped by the creative vision of Quentin Luk, Head Bartender at Qura Bar and winner of the 2025 Diageo World Class Hong Kong & Macau competition. Known for his contemplative approach to flavour, Quentin treats each cocktail as a composition—an interplay of history, emotion, and fine-tuned balance.

For this event, he draws from the quiet ritual of tea drinking, reimagining it through a modern lens. “Tea has always been a medium of reflection,” he says. “I wanted these drinks to carry that same sense of pause and presence, but in a way that feels immediate and alive.”

His method is intuitive as much as it is technical—favouring seasonal ingredients, subtle infusions, and thoughtful restraint. Whether it's smoky oolong or salted plum, each element is chosen with intention, contributing to a tasting experience that feels both grounded and transportive.

A Moment to Savour

To raise a glass from a form shaped a millennium ago is to pause—and to recognize the quiet persistence of beauty and ritual. At Qura Bar, that pause is elevated with pomelo and Pu-erh, with jasmine and plum, with oolong and mandarin. Here, the past is not distant. It is sipped, savoured, and remembered.

“Antique Vessels & The Spirit of the Song Dynasty” is more than a cocktail event—it is an invitation to reflect, to taste, and to connect across time.

Event Details

Venue: Qura Bar, Regent Hong Kong
Dates: August 21 & 22, 2025
Sessions: 6:30 PM – 7:30 PM | 8:00 PM – 9:00 PM
Price: HK\$888 + 10% service charge (10 guests max per session)

For dining enquiries, kindly contact Restaurant Reservations at dining.regenthk@ihg.com or call + 852 2313 2313.

*Prices are subject to 10% service charge. Terms and conditions apply.

Please click here to download high-resolution images: <https://flic.kr/s/aHBqjCmZon>

About Quentin Luk – Head Bartender, Qura Bar at Regent Hong Kong

Quentin Luk is the Head Bartender at Qura Bar in the Regent Hotel Hong Kong. With 3.5 years of experience, he sharpened his skills at a trendy Japanese cocktail bar, where he fell in love with a minimalist and classic style that draws on Japanese influences. Quentin believes in keeping it simple yet sophisticated, showcasing the essence of each ingredient.

His talent recently earned him the title of Diageo World Class Competition 2025 Bartender of the Year, a testament to his innovative approach to mixology. At Qura Bar, he crafts unique cocktails that captivate both locals and travellers, creating an atmosphere that's both stylish and welcoming. Quentin's journey in the bartending world is just getting started, and he's excited to continue pushing boundaries and sharing his creations with everyone.

About Fine Art Asia 2025

Fine Art Asia is recognised by the international art world as Asia's leading fine art fair. On show are museum-quality artworks spanning over 5,000 years of cultural history, from ancient Chinese bronzes through to contemporary art.

Since its inception in 2006, Fine Art Asia has attracted an increasing number of renowned international galleries. Fine Art Asia is unique: it is the only fair in Asia to showcase a wide range of collectable fine art from Asia and the West.

Fine Art Asia 2025 will feature exquisite antiques, art and design, as well as Japanese and Chinese crafts, ink art and photography. The fair has earned a worldwide reputation for quality and elegance. Fine Art Asia 2025 is staged during the peak art season in Hong Kong. The fair coincides with major fine art auctions held in the same venue and attracts a high-profile, sophisticated audience of dealers, collectors, curators, connoisseurs and art lovers from all over the world.

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For further press information:

Jenny Chung, Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: 9494 8321 E-mail: jennytszwai.chung@ihg.com

Website: <https://hongkong.regenthotels.com/>

Alice Wong, Assistant Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: 9109 7552 E-mail: alice.wong1@ihg.com

Website: <https://hongkong.regenthotels.com/>

Micky Lau, Assistant Communications Manager

Regent Hong Kong

Tel: +852 6337 3465 E-mail: micky.lau@ihg.com

Website: <https://hongkong.regenthotels.com/>

About Regent Hong Kong

Following its reimagining as a majestic haven of discreet luxury on Victoria Harbour, Regent Hong Kong has been named the #1 City Hotel in Asia, as well as the #1 City Hotel in Hong Kong for the second consecutive year, and #14 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2025 readers' survey. It was also named the #1 Hotel in Hong Kong for the second consecutive year at the Travel + Leisure Luxury Awards Asia Pacific 2025. Amidst breathtaking harbourviews and a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, discover refined hospitality, timeless allure and sophistication. Each of the 497 rooms and suites are crafted as Personal Havens of tranquillity with gracious, intuitive service by Regent Experience Agents, while suite guests also enjoy the exclusivity of Regent Club, a luxury residential retreat with service on your terms. The vibrant Dining Destination entices with a collection of six celebrated restaurants and bars with immersive culinary journeys and mesmerising views of Victoria Harbour and the city skyline. An iconic white marble staircase leads to the large pillarless ballroom, where glamorous galas and Regent weddings are curated for everlasting memories, while bespoke events in ten versatile function rooms showcase unrivalled harbourviews. With its unrivalled Kowloon harbourfront location, the supremely convenient urban retreat offers easy access to the city's top attractions, including M+, Hong Kong Palace Museum and Kai Tak Sports Park. Discover more at <https://hongkong.regenthotels.com/>

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