

**Beyond the Glass, A Gallery Awaits:  
Discover SALON DE QURA at Regent Hong Kong Qura Bar**



11 March 2026 (Hong Kong SAR) – Qura Bar presents SALON DE QURA, launching on 16 March: a museum gallery of taste — a new cocktail experience that transforms the bar into a living museum, where flavour becomes colour, aroma becomes movement, and every cocktail is curated as a work of art.

At the centre of this world is the Curator — Qura Bar’s spirited alchemist who interprets emotion, memory, and sensation through liquid form. The Curator draws inspiration from the Artist, whose palette of colour, form, and symbolism sets the creative tone. Guiding their journey is the Traveller, forever in search of encounters that linger long after the glass is empty.

Together, these three characters form an unbroken narrative: a shared pursuit of beauty, meaning, and expression. Within the Salon, each sip becomes a collaboration, each texture a revelation; the experience of tasting becomes an intimate act of creation. Over time, the Artist, the Curator, and the Traveller reveal themselves not as individuals, but as reflections of one creative spirit moving through different moments of inspiration.

Inspired by the quiet path of a curator crossing a museum floor, SALON DE QURA invites guests to explore eight original cocktails, each referencing a distinct artistic discipline — liturgy, martial arts, painting, film, music, invention, sculpture and beyond. Every drink is spirit-forward yet impeccably balanced, shaped by craftsmanship, research, and imagination. Artistic philosophies are translated into cocktails with the same care one would give to a canvas, a film reel, or a bronze cast.

To accompany the collection, Qura Bar unveils a series of refined bar dishes designed to complement the new serves. These creations elevate the entire journey, enhancing mineral and savoury highballs, layered clarified cocktails, and modern interpretations of timeless classics.

## **A collection of eight cocktails inspired by art forms, crafted as a living gallery of taste.**

### **1. BETH-LUIS-NION**

A savoury, mineral driven highball built on Bruichladdich Islay Barley 2014, infused with sundried tomato for subtle umami. Notes of guava and house made cucumber gel add freshness, while elderflower soda lifts the finish with gentle florality and tropical.

### **2. BUSHIDO**

A clean, quietly expressive highball featuring bamboo leaf-infused Patrón Silver Tequila, clarified Japanese melon juice, and Mancino Sakura Vermouth. Finished with soda for a light, clean, and effortless balance.

### **3. PAPARAZZI**

A fully clarified milk punch with smooth, elegant layers and a refined, crystalline texture. Completed with a playful chocolate “kiss” that nods to the glamour behind the name.

### **4. HERMIONE**

A modern gin punch using The Botanist Gin infused with cream cheese for soft richness. Accented by strawberry germ and crowned with a delicate cheese foam, delivering a fresh yet silky and rich profile.

### **5. BEBOP**

A warm, velvety interpretation of the Sidecar. Rémy Martin V.S.O.P Cognac is fat washed with olive oil and enriched with toasted, buttery notes from daily brioche for a rounded, melodic depth.

### **6. ENIGMA**

A contemporary Negroni variation built on tequila clarified through toasted coconut and blackberry. Balanced by the herbal complexity of Italian Amaro Nazionale, resulting in a bitter yet complex and layered expression.

### **7. CARDINAL POINT**

A crisp, citrus forward martini variation using Tio Pepe Sherry for oxidative depth. Lifted with pomelo cordial and a house made lemongrass tincture for a bright, aromatic finish.

### **8. THINKMAN**

A floral, pearled cocktail built on Japanese pear liqueur. A single aromatic perfume of pink peppercorn, nutmeg, and salt provides earthy warmth, structure, and a subtly spiced finished cocktail built on Japanese pear liqueur.

## **A Library of Vintage Cocktails**

Alongside the contemporary collection, Qura Bar unveils a Library of Vintage Cocktails — a tribute to historic recipes and the quiet romance of classic cocktail literature. These drinks revisit foundational formulas and early 20th-century icons, reimagined with vintage-style spirits for added depth. The collection invites guests to encounter the past anew, seen through a distinctly modern Regent lens.

## **A Refined Pairing Journey That Unites Flavour, Texture and Imagination**

To deepen the world of SALON DE QURA, Qura Bar introduces a curated series of bar-bite and cocktail pairings designed to honour both culinary craft and mixology precision. Each duo is composed as a

dialogue between plate and glass — an exploration of texture, aroma and flavour that expands how guests experience the bar.

In keeping with Qura's meticulous cocktail philosophy, the dishes embrace natural flavours, streamlined compositions, and an intentionally light touch. Ingredient purity takes centre stage, allowing every pairing to unfold with quiet confidence and effortless balance.

### **Lobster Mini Bun pair with THINKMAN**

A Qura favourite, the **Lobster Mini Bun** features Canadian lobster dressed in a brandy-laced cocktail sauce, layered with fresh celery and green apple for crisp contrast. Served warm with a chilled salad component, it pairs seamlessly with **THINKMAN** — a pearlescent, floral cocktail built around Japanese pear liqueur. Pink peppercorn, nutmeg and a whisper of salt lend earthy warmth, echoing the lobster's sweetness while lifting its freshness.

### **Pumpkin Arancini pair with BEBOP**

The **Pumpkin Arancini** captures rustic indulgence with molten cheese, Parma ham and butternut squash folded into creamy risotto, encased in a crisp golden crust. Pickled squash and a dusting of Espelette pepper add brightness and lift.

Its companion, **BEBOP**, reimagines the Sidecar with a warm, velvety profile. Olive-oil-fat-washed Rémy Martin V.S.O.P and toasted brioche notes create a rounded, melodic spirit that mirrors the arancini's richness while amplifying its savoury depth.

### **Spanish Tortilla pair with BETH-LUIS-NION**

Qura's **Spanish Tortilla** blends potatoes, eggs and Manchego cheese, pan-seared over carefully controlled heat for about 15 minutes, then finished with Spanish ham for added umami. Simple, hearty and deliberately traditional, it aligns beautifully with **BETH-LUIS-NION** — a mineral-driven highball built on Bruichladdich Islay Barley 2014. Sundried tomato infusion introduces subtle savouriness, while guava, cucumber gel and elderflower soda bring bright, refreshing lift.

### **Line Caught Seabass pair with PAPARAZZI**

Prepared Mediterranean-style, the **Line Caught French Seabass** is first poached then gently baked to preserve its clean, delicate sweetness. Tomatoes, herbs and a light olive-oil sauce underscore its purity and restraint. Its ideal match, **PAPARAZZI**, is a clarified milk punch with crystalline texture and smooth, layered sophistication. A playful chocolate "kiss" adds a final touch of glamour.

SALON DE QURA is not merely a menu. It is a curated passage through taste — one that invites every guest to become part of the art.

Restaurant reservations can be made via the online booking platform at <https://www.sevenrooms.com/experiences/rhkqura>. For enquiries, kindly contact Restaurant Reservations at [dining.regenthk@ihg.com](mailto:dining.regenthk@ihg.com) or call + 852 2313 2313.

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

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