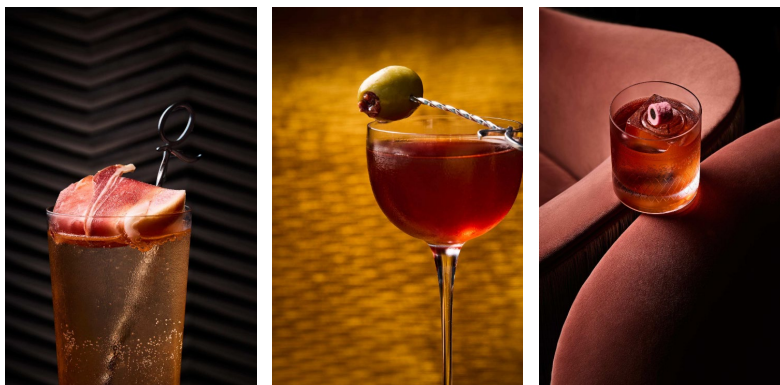


## Qura Bar Invites Guests on a Journey of Italian Aperitivo and Sake This Autumn

27 August 2026 (Hong Kong SAR) – From a contemporary Negroni tribute to a three-chapter exploration of acclaimed Japanese sake, Qura Bar presents two limited-time cocktail experiences inspired by place, memory and craft.

**Negroni Week L'Avanguardia Italiana — The Italian Avant-Garde**  
21 to 27 September 2026



In celebration of Negroni Week, Qura Bar presents **L'Avanguardia Italiana — The Italian Avant-Garde**, a limited-edition cocktail collection that reimagines the timeless Negroni through the flavours, rituals and regional terroir of Italy.

Inspired by the **Nuovo Rinascimento**, or New Renaissance, of Italian mixology, the collection revisits nostalgic flavours from across the country — from the olive groves of Lake Garda and sun-ripened orchards of the Italian countryside to the aromatic herb shops of old-world villages.

Each cocktail honours the Negroni's unmistakable bittersweet character while drawing on contemporary techniques, including sous-vide infusion, slow maceration and fat-washing, to create new layers of texture, aroma and depth.

### 1. L'OLIVETO — The Olive Grove

An homage to la scarpetta, the beloved Italian ritual of using a piece of crusty bread to savour the last traces of olive oil and rich sauce left on a plate. This deeply Mediterranean interpretation brings together the smoky depth of Los Siete Misterios Doba Yej Mezcal, the bittersweet richness of Mancino Rosso Amaranto Vermouth and Campari, layered with olive and cacao for a crisp, savoury finish.

### 2. IL FRUTTETO — The Orchard

Inspired by la scampagnata della domenica — the cherished Sunday tradition of escaping to the countryside for a long, leisurely family lunch. Recalling the simple pleasure of ripe summer peaches enjoyed beneath the shade of a tree, this vibrant cocktail combines Cascahuín Blanco Tequila, Campari and Vecchia Romagna 18 Brandy with toasted almond and peach, lifted by a refreshing splash of soda water.

### 3. LA DROGHERIA — The Herbalist

A liquid memory of caramelle alla liquirizia — the classic black liquorice and anise sweets often kept in a grandparent's glass candy jar. This velvety yet assertive cocktail combines No. 3 London Dry Gin with Cocchi Vermouth di Torino Rosso, Campari, coconut and Abracadabra Liquorice Liqueur, revealing a lingering balsamic, bittersweet herbal character.

L'Avanguardia Italiana — The Italian Avant-Garde is available exclusively at Qura Bar from 21 to 27 September 2026. Each cocktail is priced at HKD 160, subject to a 10% service charge.

**The Three Forms of Saga**  
**1 to 20 September and 2 to 31 October 2026**



Qura Bar also presents The Three Forms of Saga, an evocative three-chapter cocktail experience inspired by Nabeshima Junmai Ginjo Akaiwa Omachi, an acclaimed premium sake from Saga Prefecture, Japan.

Known for its vibrant tropical-fruit aromatics, rich umami depth, delicate effervescence and refined balance, Nabeshima provides the foundation for a progressive exploration of three contrasting expressions. Moving from aromatic lift to savoury depth, before culminating in an elegant sparkling finish, the menu reveals a different facet of the sake's character in every chapter.

**Chapter I: The Aromatic Opener - Crimson Dynasty**

A botanical and aromatic introduction that draws out Nabeshima's expressive fragrance, Crimson Dynasty combines the sake with Nikka Coffey Gin and Fino Sherry. Sansho pepper lends a subtle, tingling spice, while a green tea blend brings an elegant herbal finish.

**Chapter II: The Umami Core - Shizuka**

Meaning "quiet" or "serene" in Japanese, Shizuka explores a drier, umami-led expression of Nabeshima. Altamura Vodka, maraschino and dry vermouth lend structure and understated complexity, while cucumber introduces a clean, refreshing lift to the cocktail's savoury core.

**Chapter III: The Effervescent Finale - Kyushu Spark**

Completing the experience, Kyushu Spark is a bright and celebratory finale that captures the sake's elegant effervescence. White Port, apricot and lavender bitters bring fragrant fruit and floral accents, while Blanc de Blancs Champagne adds a fine, uplifting sparkle.

The Three Forms of Saga is available at Qura Bar from 1 to 20 September and 2 to 31 October 2026. Each cocktail is priced at HKD 180, subject to a 10% service charge.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For dining 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/aHBqjD3qfs>

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**About Regent Hong Kong**

Following its reimagining as a majestic haven of discreet luxury on Victoria Harbour, Regent Hong Kong — a Forbes Five-Star hotel — has been named Hong Kong's Best Hotel, ranked #5 among the Top 15 Asia City Hotels, and #29 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2026. It was also named the #1 Hotel in Hong Kong for the third consecutive year at the Travel + Leisure Luxury Awards Asia Pacific 2026. Amidst breathtaking harbour views 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 harbour views. 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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Guests have made grand entrances through the doors of [Regent Hotels & Resorts](#) for more than a century. Born in 1970 and now, part of [IHG Hotels & Resorts](#)' luxury and lifestyle portfolio, Regent's collection of modern hotels and resorts are home to stays both serene and sensational. The type of experiences that spark stories and charm even the most seasoned of travellers. An invitation to life's most scenic moments, Regent hotels are amongst the most well-known luxury hotels in the world, with 11 open hotels and 9 in the pipeline. The current portfolio includes [Regent Phu Quoc](#), [Regent Chongqing](#), [Carlton Cannes](#), [a Regent Hotel](#), [Regent Shanghai Pudong](#) and [Regent Hong Kong](#). In 2024, [Regent Shanghai on the Bund](#) and [Regent Bali Canggu](#) opened and the brand marked its momentous return to the Americas with [Regent Santa Monica Beach](#). The coming years will see Regent arrive in Jeddah, Kuala Lumpur, Kyoto, Sanya, Shenzhen, and Riyadh. For more information and to book, visit [www.regenthotels.com](http://www.regenthotels.com).