

FOOD AND BEVERAGE

Hotel Cafe Royal serves sensory sensations based on Givenchy perfumes

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Hotel Cafe Royal's The Green Bar

By STAFF REPORTS

London's Hotel Cafe Royal is offering bar guests an olfactory experience that is best-served shaken or stirred.

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Available for the upcoming fall fashion season, the new cocktail menu was curated by The Green Bar's manager, Derren King. For the 10 signature cocktails, the mixology drew inspiration from the botanical ingredients of French fashion house Givenchy's L'Atelier de Givenchy collection of perfumes.

Cocktail culture

Patrons of Hotel Cafe Royal's Green Bar can enjoy the fragrant concoctions starting Aug. 22.

Guests can sip on L'Atelier de Givenchy-inspired cocktails containing unusual ingredients such as flamed licorice root, tea syrups, mandarin oil and honeycomb.

Mr. King's Iris Harmonique cocktail, inspired by the newest L'Atelier de Givenchy perfume, is made with coconut-infused Ketel One Vodka, kumquat liqueur and lemon zest.



L'Atelier de Givenchy fragrances

The Green Bar's L'Atelier de Givenchy cocktail menu will be available through Sept. 30. Each drink can be made with or without alcohol and costs \$19.

All of the cocktails will be presented side-by-side with the fragrance it was based off. Doing so allows bar guests to sample the scent and see the inspiration firsthand.

Serving as the primary discovery point, Hotel Cafe Royal may inspire purchases of Givenchy's most exclusive scent collection. In London, the fragrances retail exclusively at Harrods for \$220.

Last year's Givenchy cocktail program was developed by Hotel Cafe Royal's resident mixologist Tiziano Tasso. The 2015 cocktails reflected the notes of Givenchy's fragrances ([see story](#)).

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