

TRAVEL AND HOSPITALITY

Rosewood London serves up contemporary artwork the size of tea cakes

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Rosewood London's Art Afternoon Tea cakes

By STAFF REPORTS

Guests of Rosewood Hotel Group's London property will have the chance to snack on bite-sized works of contemporary art during a new afternoon tea service.

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Rosewood London has unveiled its new Art Afternoon Tea menu, which draws inspiration from five internationally revered artists. The hospitality industry often turns to dining experiences as a way to dispense culture in an interactive, enjoyable way.

Art of tea

Held in Rosewood London's Mirror Room, Art Afternoon Tea was developed by the property's head pastry chef, Mark Perkins. While the tea keeps with British tradition of High Tea, Mr. Perkins found inspiration in contemporary art for the menu's conclusion.

Tea takers will first enjoy a traditional British tea service with delicate sandwiches and freshly-baked scones. The Art Afternoon Tea concludes with pices de rsistance, a collection of edible masterpieces.

Rosewood London's art-inspired pastries are based off of 5 works by 5 famous artists. Options include Yayoi Kusama, Banksy, Damien Hirst, Mark Rothko and Alexander Calder sweets.

The Banksy tea cake for example is a chocolate cube filled with vanilla cream choux, salted caramel and chocolate cremeux. The exterior includes a "Girl with balloon" decorative add-on.

"As one of the most popular British street artists with an international reputation, Banksy was a fun choice to create a contemporary pastry design," Mr. Perkin's wrote in the Art Afternoon Tea menu. "The alliance between chocolate and vanilla was the best reflection of [Girl with balloon]."



Rosewood London's Art Afternoon Tea

Similarly, the Yayoi Kusama dessert plays with artist's bold colors choices through the use of chocolate and passionfruit as does the Mark Rothko treat, especially his use of red. The sweet created with Damien Hirst in mind features the artist's dot decoration while Alexander Calder's mobile is recreated in pistachio sponge and chocolate decoration.

During tea, guests will also be surrounded by Rosewood London's art collection. The hotel's Mirror Room is decorated with 3D works by Simon Bingle and Bran Symondson's piece, "Beat of a Wing."

Art Afternoon Tea at Rosewood London will begin seatings for January.

Other hospitality brands have merged art and guest experiences in edible ways.

During Art Basel Hong Kong in February, Mandarin Oriental's pastry chef Yves Matthey created a Surroundings & Influences Afternoon Tea set inspired by the art pieces on display.

The hotel's Michelin-starred Mandarin Grill + Bar also had an art-inspired lunch and dinner. The Cake Shop and M bar acted similarly, with limited-edition chocolates and treats at the Cake Shop and cocktails inspired by Art Basel Hong Kong's Insights, Discoveries, Encounters and Film sectors ([see story](#)).

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