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TRAVEL AND HOSPITALITY

Rosewood creates edible art for special tea in London

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Rosewood London's cake modeled after a famous Any Warhol piece. Image credit: Rosewood

By STAFF REPORTS

Hotel Rosewood London is taking inspiration from famous artists throughout history and incorporating pop art into a culinary experience.



Celebrating cubism and pop art, the hotel in London has created a special afternoon tea experience to cater to travelers who are also art fanatics. Launching for August, executive pastry chef Mark Perkins will be creating six pastries that are inspired by famous artists in these categories.

Art and tea

Pablo Picasso, Yayoi Kusama, Andy Warhol and Roy Lichtenstein are a few of the artists who will have pastries made after their works for the special tea. These artists are all known as pioneers in cubism and pop art.

One pastry featured will be a cake version of Andy Warhol's "Campbell Soup Cans." The cake will look just like the piece, but be made from a flourless chocolate sponge with cherry jelly and chocolate mousse fillings.

Another will be a raspberry choux pastry featuring an edible version of Picasso's "Weeping Woman" on top.

In addition to the special pastries, the experience will be based on a traditional British afternoon tea with finger sandwiches and Mariage Frres teas. There will also be Dom Prignon Champagne.

The tea will be available from Monday through Friday at 2 p.m. to 5:30 p.m., and from noon to 5:30 p.m. on Saturday and Sunday for 58 pounds, or \$75 at current exchange. For the Dom Prignon Champagne tea, the cost is 90 pounds per person, or \$116.



Lichtenstein-inspired banana cheesecake. Image credit: Rosewood

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

Rosewood London unveiled its Art Afternoon Tea menu, which draws inspiration from five internationally revered artists, in 2016. The hospitality industry often turns to dining experiences as a way to dispense culture in an interactive, enjoyable way (see story).

The success of the tea has prompted the hotel to bring it back.

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