

TRAVEL AND HOSPITALITY

Four Seasons Shenzhen releases art-inspired dessert lineup

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Maurizio Cattelan: Wish You Were Here Afternoon Tea will offer several elegant and delicious desserts. Image credit: Four Seasons

By LUXURY DAILY NEWS SERVICE

Hospitality group [Four Seasons Hotels and Resorts](#)' Hotel Shenzhen is channeling culture and cuisine in a new collaboration.

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Partnering with Chinese contemporary art institution UCCA, the hotel has produced edible offerings inspired by UCCA's exhibition, Maurizio Cattelan: Wish You Were Here. Maurizio Cattelan: Wish You Were Here Afternoon Tea will offer several elegant and delicious desserts.

"We pride ourselves on being an on-trend location in one of the most exciting areas of an international city," said Nicholas Liang, general manager at Four Seasons Hotel Shenzhen, in a statement. "And this collaboration reflects that commitment to always bring our guests the best experiences.

"Our belief is that art is a vital component of luxury especially in Shenzhen, the most young and dynamic city in China and we're thrilled to bring the two together on such a grand scale."

Edible artistic excellence

The culinary team at Four Seasons Hotel Shenzhen, led by executive pastry chef Mary Liu, have prepared a series of desserts that reflect the color palettes and thematic nature of Mr. Cattelan's work.

Mr. Cattelan is an Italian artist whose "Maurizio Cattelan: Wish You Were Here" exhibition will be on display at UCCA through Oct. 10, 2022, in collaboration with Shenzhen's Sea World Culture and Arts Center.



Different desserts highlight disparate colorways and themes present in Mr. Cattelan's work. Image credit: Four Seasons

Verrine mint and tropical fruit baba channel the colorways of the artist's "Daddy, Daddy" piece and the morello cherry cheesecake features a bright golden icing that reflects the metal-plated boot in Mr. Cattelan's "Untitled."

The banana chocolate cake and chestnut apricot cake, featuring grey icing "tape" are poignant call backs to when the artist notably duct-taped a banana to the wall at an art fair.

Other offerings include a "Fruit symphony," which is a mix of berries, jelly, mascarpone cream and more.

Considering Mr. Cattelan is an immensely popular and sought-after artist, Four Seasons is thoughtfully melding food and art in attracting consumers to unique experiences at their properties.

Over the past year, Four Seasons has embarked on several disparate initiatives while activating disparate offerings, proving the group is thoughtful in its strategy to reach more travelers.

In May, Four Seasons Hotels and Resorts' Maui at Wailea property announced a collaboration with Maui-based sustainable suncare brand Project Reef.

Aptly launching on World Oceans Day, observed on June 8, the partnership intended to encourage severing ties with chemical sunscreen to protect and preserve coastal terrain, coral reefs and other marine species that surround Hawaii. The hotel included Project Reef Mineral SPF 30 and SPF 50 options, sustainable all-natural sunscreens that are vegan, cruelty-free, broad-spectrum and non-nano, in its pools and beach ([see story](#)).

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