



NEWS RELEASE

January 2018

**ROSEWOOD LONDON CELEBRATES RODIN  
WITH SCULPTURE-INSPIRED AFTERNOON TEA**

*London hotel partners with the British Museum*

This spring, Rosewood London will launch the ‘Rodin Afternoon Tea’, in partnership with the British Museum’s upcoming exhibition *Rodin and the art of ancient Greece*, opening on 26th April. Following the success of the ‘Art Afternoon Tea’, which was influenced by contemporary artists, Executive Pastry Chef Mark Perkins has adapted the concept and taken it one step further, creating an exciting series of beautifully sculptural and intricate pastries, this time inspired by some of Rodin’s most famous creations.

The British Museum’s exhibition will display over 80 works in marble, bronze and plaster, along with some of Rodin’s sketches displayed alongside ancient Greek art, demonstrating how the sculptor was influenced by these antiquities.

An entirely new tea offering, concept house Studio Appétit has worked with Mark to design a unique multi-sensory experience that represents Rodin’s work in unconventional ways. Immediately immersed in the artistic atmosphere, guests will be welcomed to the Mirror Room by a periodic French soundtrack and the gentle tapping sound of a large fragrant ‘chocolate stone’ as it is chiselled. The artisanal chocolate is infused with Rodin-inspired spices and florals, embedded with shimmering crystallised violets. Guests will be encouraged to take part in the experience themselves as they chip away at the chocolate, receiving a piece of ‘rubble’ to take away, presented in mini boxes bearing the Rosewood seal. The aural and interactive elements of the offering complement the creative and visual afternoon tea itself.

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Once seated, diners will be greeted by an edible ‘opening gesture’ to cleanse their palate before beginning their journey. Elements of the Rodin Afternoon Tea will be enjoyed as a traditional afternoon tea, complete with delicate finger sandwiches and freshly baked scones from the pastry kitchen. A selection of Mariage Frères teas, a nod towards Rodin’s French heritage, will complement the art-themed experience. Mariage Frères represents the most refined qualities of the French art of living, and their unique tea blends are a combination of elegance and creativity. The expert team there sampled over 800 teas before meticulously creating a recommended list of 60 of the best possible flavour matches for the Rosewood London team to select from.

After scones with homemade lemon curd or strawberry and elderflower jam, the tea will finish with Mark Perkins’ trio of carefully crafted patisserie, all of which incorporate traditional French baking techniques and aim to capture the essence of Rodin’s works.

“I am very pleased to have created a third art-inspired afternoon tea, especially as we have partnered with our iconic neighbour the British Museum,” says Mark Perkins, Executive Pastry Chef. “Creating this collection was a thrilling experience. Since Rodin himself was a frequent visitor to the British Museum and drew a lot of influence from their extensive Greek sculpture collection, I was able to explore his inspiration first-hand along with his powerful artworks. Each pastry has been an exciting challenge, and I look forward to welcoming both art and food lovers to come and try them.”

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### ***The Kiss***

One of Rodin's most recognisable marble sculptures has been represented as two intertwined marble chocolate shards cradling a marble glazed mousse, on a base of white chocolate joconde sponge. Contrasting the subtle exterior, the pastry will contain a vivid and aromatic floral raspberry and rose jelly, all of which will be covered by a delicate layer of sprayed chocolate.

### *The Kiss*



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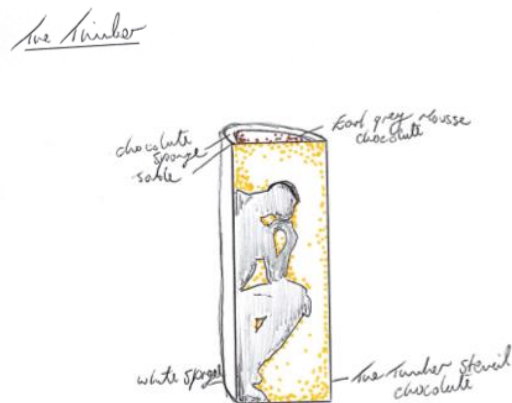


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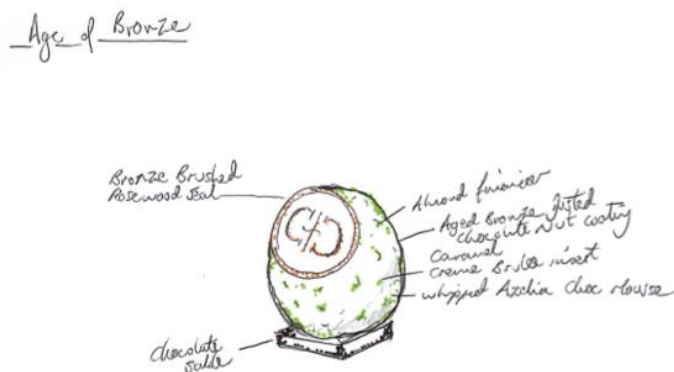
### ***The Thinker***

Inspired by the globally recognised pose of Rodin's *The Thinker*, Mark Perkins has created a chocolate silhouette of the sculpture, which will sit against a background of a chocolate sablé - a type of French shortbread - Mariage Frères Earl Grey mousse and soft chocolate sponge.



### ***The Age of Bronze***

Exploring the materiality of Rodin's work, Mark Perkins has imagined an edible take on *The Age of Bronze*. Having explored the physical effects of weather on Rodin's bronze sculptures, and how materials change, Perkins has created a caramel crème brûlée encased in an 'aged bronze' chocolate nut coating, finished with an edible Rosewood seal, also brushed with bronze. The dessert will sit on a chocolate sablé cookie.



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Alongside these creations will sit some more traditional French pastries, inspired by Rodin's fondness for the book of renowned poet Charles Baudelaire, *Les Fleurs Du Mal* ('Flowers of Evil'), which Rodin even illustrated. These will include a bespoke macaron designed after Rodin's illustrations in the book, and will incorporate a variety of floral flavours.

With every detail meticulously thought out, the afternoon tea will be served on china specially created in collaboration with William Edwards for Rosewood London. The top of the bespoke tea ware will serve as a canvas for the patisserie, with the underside bearing delicate geometric designs inspired by both Rosewood London's architecture and the British Museum's vitrines.

In addition, the Rodin-inspired pastries will be presented on a cake stand which Studio Appétit has designed, with the top tier displaying a mini sculpture garden, emphasising the sculptural elements of these culinary art interpretations, and representing the outdoor environments in which several of the artist's sculptures are displayed.

Rosewood London prides itself on exhibiting exceptional artworks by some of the most celebrated contemporary artists, from witty sketches of 18<sup>th</sup> century society to 3D artworks displayed in the Mirror Room. These artworks are displayed on a rotating basis throughout the year, ensuring that Rosewood's art offering remains relevant and interesting for all visitors.

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The Rodin Afternoon Tea will be available for the duration of the exhibition, from 26th April to 29th July.

Notes to Editors:

The Rodin Afternoon tea will be available Monday to Friday 2:00 p.m. to 6:00 p.m., and Saturday & Sunday, 12:00 noon to 7:00 p.m.

The exhibition *Rodin and the art of ancient Greece* will run from 26th April to 29th July 2018 in the Sainsbury Exhibitions Gallery at the British Museum. Sponsored by Bank of America Merrill Lynch.

Open Saturday – Thursday 10:00 a.m. to 5:30 p.m., Friday 10:00 a.m. to 8:30 p.m. Last entry 80 mins before closing.

Tickets from £17.00, children under 16 free, concessions and group rates available. Booking fees apply online and by phone. Tickets available here: [www.britishmuseum.org/Rodin](http://www.britishmuseum.org/Rodin)

About Rosewood London

Rosewood London, centrally located in the heart of London on High Holborn and housed in the original headquarters of the Pearl Assurance Company, showcases a sensitive renovation of the 1914 Edwardian, Grade II-listed building. Combining English heritage with contemporary sophistication, the retained Belle Époque architectural features include the original carriageway entrance to the grand courtyard and a spectacular Pavonazzo marble staircase which rises over seven storeys. The hotel has the feel of a stylish London residence and houses 262 guestrooms and 44 suites including the Grand Manor House Wing, an exclusive six-bedroom suite with its very own postcode. Tony Chi and Associates created the interiors of the public areas including 12 event spaces and the Mirror Room, serving elegant, innovative cuisine and afternoon tea. The Martin Brudnizki-designed Holborn Dining Room, with outdoor terrace, offers British classics with a twist whilst Scarfes Bar serves creative cocktails and bar snacks alongside live jazz and cabaret.

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### About The British Museum

Founded in 1753, the British Museum was the first national public museum in the world. From the outset it was a museum of the world, for the world, and this idea still lies at the heart of the Museum's mission today. The collection tells the stories of cultures across the world, from the dawn of human history, over two million years ago, to the present. Objects range from the earliest tools made by humans and treasures from the ancient world to more recent acquisitions from Africa, Oceania and the Americas, the Middle East, Asia and Europe, as well as the national collections of prints and drawings, and coins and medals. In addition to work in London, the Museum takes part in an extensive programme of loans and tours, both across the UK and throughout the world.

<http://www.britishmuseum.org/>

### About Mariage Frères

Around the world, Mariage Frères represents the most refined qualities of the French art of living. The brand is synonymous with both elegance and creativity. Their products and the cultural values they embody blend tradition and innovation, and rouse dreams, pleasure and a fresh and joyous vision of 21st-century tea.

### About Studio Appétit

Studio Appétit is a multidisciplinary experiential design studio & concept house focusing on culinary projects. The studio was established in NYC and later relocated to The Netherlands and has produced a broad collection of projects, objects, installations and edible adventures worldwide. It is guided by a new way of thinking about food in the world of design, its purpose and its manifestation, based on a firm understanding that in today's fast-paced, high-thrill, ever-changing world, creating a lasting impact requires more sophisticated and interdisciplinary experiences. The studio combines many aspects of traditional design with out-of-the-box takes about eating and food design, alongside bespoke creations & culinary content. The Studio specialises in creating culinary worlds structured with food & product design, interiors, installation as well as conceptual platform building and boundary pushing creative direction. With its in-house creative agency, the studio translates brand identity into couture F&B, unique and exciting new dining concepts, edible products, innovative room service schemes, and brand enhancers such as tailored food installations and pop ups. The studio works with mega design brands, museums and other institutions, galleries, creative & PR agencies, manufacturers and multinational corporations such as IKEA, Rosewood London, Laufen and V&A Museum to name a few.

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<https://www.studioappetit.com/>

@studioappetit

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