

Press Release
April

THE ATHENAEUM LAUNCHES 'EVERGREEN TEA' IN CELEBRATION OF THE
LIVING WALL'S ONE YEAR ANNIVERSARY



The Athenaeum is delighted to announce the arrival of its floral-inspired 'Evergreen-Tea' to be launched in May in celebration of the hotel's Living Wall – the stunning installation that was included in TIME magazine's list of 'The 50 Best Inventions of 2009'. The tea will be on sale in May as London goes green for the start of the summer and the Chelsea Flower Show.

The Athenaeum's Evergreen-Tea is a fusion of a traditional English afternoon tea with a breath of botanical, floral flavours inspired by the hotel's enchanting Living Wall – a tapestry of plants created by world-famous botanist Patrick Blanc, that covers the hotel's façade. Tea can be taken in the newly refurbished Garden Room, overlooking an extension of the Living Wall, containing over 260 plant types including mostly rare species from both tropical and temperate climates.

The tea experience was designed and created by the hotel's head chef, who was inspired by the Living Wall's trailing tendrils and ever-changing blossoming flowers. Together with his team he designed a menu that begins with a selection of 13 different teas from across the world; Earl Grey, Darjeeling, Assam and Lapsang as well as Chinese white tea Pai Mu Tan and infusions of Bella Coola, Bingo Blueberry, Rooeis, Jasmine flowers tea and Niagra Peach tea. To accompany this a selection of finger sandwiches are served, followed by floral-inspired cakes and pastries such as orange blossom scones, iced floral tea cakes, rose-scented meringues and mixed fruit tartlets with lavender jam.

The Living Wall is a unique architectural landmark that has transformed the streetscape of Piccadilly; the outdoor living tapestry represents a fusion of the Athenaeum hotel with its Royal Parks environment – bringing the outside in. One year on the Living Wall is in full bloom and has become a valuable shelter for biodiversity. Highlighting the hotel's participation in making London a greener place, it adds nature to the daily life of not only hotel guests but of London's residents alike.

The Athenaeum has recently received a Top London Afternoon Tea 2010 Award of Excellence from The Tea Guild.

*The Athenaeum's Evergreen-Tea is priced at **£27.50** per person, or **£34.00 including a floral champagne cocktail**. There are 3 sittings for tea: 12:30pm, 3pm and 5:30pm daily. Reservations can be made by calling 020 7499 3464*

The Evergreen Tea Menu

Honey roast ham with wild rocket & tomato and apple chutney on onion bread
Free-range hen egg and mustard cress on garden vegetable bread
Cucumber and cream cheese on new season basil bread
Smoked salmon with English watercress on wheat bread

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Orange blossom scones with Devonshire clotted cream,
and homemade strawberry jam and lemon curd
Bird cookies
Iced floral tea cakes
Rose-scented meringues
Fairy cakes with sugar flowers
Light Rose cream with champagne jelly
Vanilla cheesecake with edible frosted flowers
Mixed fruit tartlets with lavender jam

-Ends-

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Notes to Editors

The Athenaeum, Mayfair's discrete retreat, recently unveiled a brand new look. The hotel has launched the Rooftop suite, which is a three-bedroom penthouse with panoramic views across London. The bedrooms and suites have been remodelled with installations of floor to ceiling windows and Juliet balconies and have been equipped with the latest technology from plasma-screen TVs Bose

docking stations and complimentary high speed Wi-Fi access. And, the Living Wall climbs ten floors on the exterior of the hotel.

The Athenaeum has 111 bedrooms, 12 suites and 34 apartments together with The Restaurant, Garden Room, Whisky Room, Spa, Gym and Hair Salon.

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