



# THE CONNAUGHT



## **THE CONNAUGHT UNVEILS THE CONNAUGHT PATISSERIE ON MOUNT STREET**

Monday 12<sup>th</sup> October 2020. The Connaught on Carlos Place announces the unveiling of a new jewel in the heart of Mayfair – The Connaught Patisserie. Nestled at the side of the hotel, with its own entrance on majestic Mount Street complete with grand columns and pink flag flying proudly, this space will see exquisite Connaught patisserie – one of the hotel’s famous signatures – showcased and available for all to indulge. Each day, delicious pastries and patisserie will be sold or served to customers in the intimate rose-hued surroundings of the shop, alongside expertly made coffee, artisan tea and, of course, champagne. Those in Mayfair will also be able to call upon The Connaught for hand delivered patisserie and celebratory cakes beautifully boxed and ribboned. This charming new addition to the neighbourhood has been designed by Ab Rogers Design.

The Connaught’s Executive Pastry Chef Nicolas Rouzaud and his team have created pastries and cakes to carry you through the day – a large sculptural clock hangs in the patisserie, not to tell the time, but to show customers what they can expect and when, from an early morning pain au chocolat, to delicate afternoon patisserie, and cakes to pick up on the way home for a special post-supper treat.

Loaf cakes and ‘gâteaux de voyage’ – cakes historically designed to last throughout long pilgrimages – will sit on the counter, from lemon madeleines to walnut financiers and chouquettes, alongside a special exclusive from The River Café, a long-time friend of The Connaught. Their Chocolate Nemesis will be hand delivered daily to The Connaught Patisserie – the first time the cake has been available outside of its home.

The counter is also home to an array of 10 seasonal patisserie – the true showstoppers in the shop. Included are classics such as Paris-Brest, Apple Tatin and St Honoré, and others showcasing more contemporary ingredients such as the vibrant Yuzu Éclair, the Mango and Passion Fruit Mousse cake, and the Chocolate Tonka Tart. One of these will be an ever-changing daily cake. The much loved Connaught hound which graces the hotel emblem, has been reimagined as a chocolate hazelnut cake, a miniature work of art which will be a patisserie signature.

The Connaught Patisserie will also create bespoke large and decadent cakes to order designed for birthdays, celebrations or simply to tell someone you love them. These exquisite creations can be collected from the Patisserie, or, if customers are in Mayfair, the team can arrive at your door laden with cake boxes, looking splendid, in true Connaught fashion.

The Connaught Patisserie was designed by London-based design studio Ab Rogers Design. It’s Director Ab Rogers is son of Sir Richard Rogers, a favourite collaborator to The Maybourne Hotel Group, making this a true family affair. ARD designed the space as if it were an intricately crafted jewellery box, with every element celebrating the craft of the artisan, to echo the precision and artistry of the cakes. Rosa Tea pink marble floors and pink polished walls cocoon visitors and provide warmth, whilst curves dominate in the form of voluptuous body-hugging chairs and intimate circular marble tables. Hand blown hot pink crystal lights hang over the tables, mirrors are used to reflect the quintessential redbrick of Mount Street, and bronze details are a final flourish. The design pièce de résistance is the warm white marble counter - the heart of the shop.

Commenting on the opening, owner Paddy McKillen said, ‘It has always been our goal to open this little jewel of a Patisserie at this special location, and I’m so happy to be doing it at this time for our Mayfair neighbours, and London community. Never have we needed the joy and comfort of cakes more. The involvement of the Rogers family is particularly special for me’

The Connaught Patisserie will open seven days a week from Monday 12<sup>th</sup> October 2020. The opening times are 8am to 6pm Monday to Friday and 10am to 5pm on Saturday and Sunday. Cake orders can be made by calling 020 7314 3535. Delivery is available in W1.

<https://www.the-connaught.co.uk/restaurants-bars/the-connaught-patisserie/>

### **About The Connaught**

In the heart of London's Mayfair, The Connaught, part of Maybourne Hotel Group, blends contemporary style, classic English character and impeccable service to create the ultimate in sophistication. Rooms and suites to suit every mood, exquisite cuisine from H el ene Darroze and Jean-Georges Vongerichten, the charm of The Connaught and Coburg Bars, and Europe's first Aman Spa make this the perfect place to rest, relax and dine in style.