



### **Connaught Bar Unveils Martini Trolley**

The Connaught Hotel's celebrated Connaught Bar is introducing an exquisitely conceived trolley to celebrate its signature cocktail, the Martini.



The Connaught Bar has long had a reputation among aficionados and purists as one of London's top destinations for the perfect martini. The introduction of the Martini Trolley now caters to martini lovers' passion for the ceremony involved in the creation of this iconic cocktail. Guests can enjoy watching the Connaught's white-gloved expert mixologists craft their favourite drink right in front of their vigilant eyes.

The beautifully designed black lacquer trolley boasts sleek art deco looks with its clean lines and black leather table top tamped down with metal studs. Designed in association with Tanqueray 10, a discreet number 10 forms the door handles making a sophisticated allusion to the celebrated gin brand. Connaught Martinis are only quietly stirred, never shaken, and the trolley features an exquisite engraved Japanese crystal mixing jar which has been cleverly engineered to conserve freezing temperatures. Double frozen ice cubes from purified water ensure the martini is chilled to perfection. The stirring utensils are made of silver, while the martinis themselves are served in elegant engraved crystal glasses especially designed for the Connaught Bar by leading French designer Jean Jacques.

The Martini trolley looks to the history and heritage of martinis to offer a superb drink that is properly authentic with an elegant bespoke Connaught twist. The martini evolved out of an 1850s recipe that paired Old Tom gin with orange curacao, Bokers bitters and a dash of sugar. When vermouth became available in the 1870s it became the sweetener of choice and replaced the curacao and sugar. In the modern era purists prefer only vodka or gin with a hint of dry vermouth.

The Connaught Bar nods to the past by introducing a range of home-made bitters that add a subtle and delicious twist. With seven different flavours, the bitters offer extracts of lavender, coriander, cardamom,

ginger, grapefruit, liquorice or vanilla, to create a truly memorable martini to suit the martini connoisseur's every mood.

At the Connaught only the purest martinis are made in order to savour the superiority of the ingredients, with premium gin and vodka brands including Tanqueray 10, Beefeater 24, Ketel One and Snow Queen, while the vermouth is the crispy Gancia Dry from Italy, only available at the Connaught Bar.