

THE KENSINGTON

DOYLE COLLECTION • LONDON

- THE KENSINGTON UNVEILS THE NEXT CHAPTER OF '80 DAYS AROUND THE WORLD', A NEW AFTERNOON TEA LAUNCHING THIS FEBRUARY -



This February, [The Kensington](#) hotel, part of [The Doyle Collection](#) – an Irish family-owned hotel group, will introduce the next chapter of its ‘80 Days Around The World’ Afternoon Tea experience for those in search of decadent escapism. The tea will be the second instalment of a series of adventurous seasonal teas at the hotel, drawing inspiration from the worldly travels of Phileas Fogg – the protagonist of Jules Verne’s 1872 novel “Around the World in Eighty Days”.

From Hong Kong to Ireland, and various stops in between, Verne’s thrill-seeking adventurer, Phileas Fogg, has become legendary in the canon of literature for his whistle-stop tour of the world, confounding expectations in a race against time. The ‘80 Days Around the World’ Afternoon Tea celebrates his journey through a menu of savoury amuse-bouches, fine sandwiches, desserts and scones which will take guests on a sensory journey from the Royal Borough of Kensington, around the world, and back again.

Available from Monday 20th of February, the second leg of the journey will take guests from the Middle East across Asia, transporting each one on a delicious trek from Yemen to India, then onward through Hong Kong and onto their final destination, Singapore.

The menu starts in Yemen, with a toasted pitta bread served with zhoug and hummus before travelling onward to India, with a classic onion bhaji and then swiftly onto Hong Kong with a miso and sweet potato tapioca ball. Traditional sandwiches include an Indian green chutney and cucumber along with Singaporean chicken satay. These are accompanied by a Middle Eastern three-cheese, tomato and cumin-baked flatbread and a potato and egg mini brioche from Hong Kong. Fruit or plain scones served with seasonal homemade jams, and clotted cream will also be on offer. Traversing back across the globe, highlight desserts include Yemeni *Basbousa*, a semolina yoghurt cake soaked in orange and rose water with almonds; kheer pudding, cardamom and clove syrup; black sesame choux with mandarin and a layered Pandan cake with a mango confit. Gluten-free and vegan versions of these dishes will also be available.

The creative interpretation of the novel continues with an array of new and exciting signature cocktails. Inspired by destinations visited by Fogg, the menu includes the *Silk Road*, inspired by the route used by traders of old, the *Two Gardens*, using ingredients influenced by abundant crops in Yemen, the *Southern Light*, a delightful twist on Rossini with Aperol; and the *Fragrant Harbour*, a cocktail that captures Hong Kong’s heritage as a phonetic translation of the city’s Cantonese name “Heung Gong” which means “Fragrant Harbour.” Guests may also delight

in the Cocktail Flight, which allows diners to travel from India through Hong Kong with four delicious miniature cocktails. For those who prefer their Afternoon Tea alcohol-free, there is a selection of teas from around the world sourced by The Rare Tea Company; their current range features black teas from Malawi, green teas from Japan, white teas from China and herbal infusions from South Africa. Finally, for those looking for a more traditional way to celebrate, a selection of Champagne and English Sparkling Wine from Perrier-Jouët Blanson Rose NV to Rathfinny Classic Cuvée Brut 2017 is also available by the glass and bottle.

HOW: *The 80 Days Around The World Afternoon Tea at The Kensington will be available from 20 February 2023 and starts at £58 per person (including a selection of Rare Teas or a glass of Perrier-Jouët Grand Brut NV for an additional £18 per person). For more information please visit www.doylecollection.com/hotels/the-kensington-hotel/dining/afternoon-tea*

www.doylecollection.com/hotels/the-kensington-hotel/ / [@hotelkensington](https://www.instagram.com/hotelkensington)

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ABOUT THE KENSINGTON

The Kensington is made up of four traditional Victorian townhouses and sits on the corner of Queen's Gate and Old Brompton Road. The hotel comprises 126 rooms and 24 suites. These have been recently redesigned in collaboration with London design studio Timothy Matter to create a sense of the Exotic Orient in the heart of South Kensington. The dog-friendly hotel feels more like a beautiful private residence than a traditional hotel and is home to Town House, a beautiful restaurant made up of interconnected drawing rooms serving fresh, seasonal global cuisine, and K Bar, the hotel's intimate cocktail bar.

ABOUT THE DOYLE COLLECTION

At the heart of our business is a warmth of service that stems from our family ownership, imbuing our properties with the familiarity and intimacy of a private home. Each of our eight hotels – landmark buildings in unrivalled city locations, has its own distinct personality that is rooted in, and authentic to, its neighbourhood. Innovation and ongoing investment ensure a boutique, cosmopolitan yet local feel – as seen in our cool destination restaurants, bars and event spaces – while our heritage lends character to our vision of informal luxury, timeless style and the very best guest experience.