



Cocktails in the Clouds

Throughout March, Southbank-based cocktail bar and restaurant Skylon is immersing its guests in Cloud 9, a new pop-up with sparkling Laurent-Perrier cocktails and euphoric cloud installations.

The Cotton Cloud is served in a champagne coupe with a pink cotton candy ball, containing wild berry cordial, rose perfume and Laurent-Perrier La Cuvée, while Lucid Dreaming is made with truffle honey syrup, Armagnac and Laurent-Perrier La Cuvée, presented under a glass dome bell jar with a floral aroma.

Illuminated cloud formations and sun spheres are suspended above the central bar at Skylon with ivory and pale pink paper peonies, gold and white lanterns and balloon canopies with hanging Laurent-Perrier bottles entwined amongst them.



DIOR INSPIRES COCKTAILS AT THE MAY FAIR BAR

The May Fair Bar in London has launched a list of cocktails to coincide with the Victoria and Albert Museum's Christian Dior: Designer of Dreams exhibition. The cocktails are inspired by three iconic dresses, all from the legendary couturier's 1954 and 1955 collection. The Écarlate, for example, which is modelled on Dior's red silk, organza net and tulle, is a frothy blend of Grey Goose Vodka, hibiscus and guava infusion, Solerno blood orange liqueur and Cocchi Americano Rosa, topped with Fever-Tree soda.

SWIFT 'SHAKES UP' ITS OFFERING

Soho bar Swift has launched an illustrated cocktail menu which features a range of new drinks that evoke emotions.

Headed up by co-owners Mia Johansson and Bobby Hiddleston, it is said to be the biggest 'shake up' since the venue's launch two years ago.

The menu, available at the Swift's downstairs bar, is divided into four sections: Bright, Delicate, Stiff and Rich. Swift has worked with illustrator Sara Stode for the artwork, which will see a lead image for each section of the menu, designed to not only evoke the flavour profile of the drinks, but also the feeling, sentiment and emotion they conjure.



Q BAR GETS MUSICAL

London's brasserie-style restaurant Quaglino's has recently launched a new Q Bar menu, featuring bottled classic cocktails inspired by the greatest artists and songs of the past.

The All Time Classics menu, which has been created by bar manager Marco Sangion and head mixologist Federico Pasian, features ten cocktails presented in upcycled wine bottles.

Examples include Money, a combination of Sipsmith VJOP, Mancino Sakura and China Town Cordial, Somebody to Love, blending Mancino Rosso, Fernet Branca, Islay Whisky and orange soda, and Sex Machine, with Johnny Walker Black, Tawny Port, cherry, chocolate and Fernet.

The Q Bar cocktails are complemented by an array of newly developed bar snacks by recently appointed executive chef Nuno Goncalves.



Last month, Bacardí employees around the globe turned on their 'out of office' to turn up at hotspots in local cities as part of their second annual Back to the Bar. This year commemorated the 157th anniversary of Bacardí. Designed to reignite the company's bar-born spirit and family culture, 7,000 employees across the world were invited to visit more than 1,000 bars in over 100 cities to see first-hand how the business, bars and tastes are changing.