

Royal Afternoon Tea, a poetic break



Le Royal Monceau – Raffles Paris and Maison Pierre Hermé Paris reinvent the classic tea-time for a tasty and artistic moment.

The most contemporary Palace continues to offer a place to every kind of art by adding a dreamy touch inspired by a mythical client of the hotel: Jean Cocteau. His poems adorn the bedside tables of the rooms of the hotel, and he now marks with elegance the new porcelain from Raynaud that we use for the tea time. Mythological drawings on pastel plates decorate a table topped with a fabric embroidered with his finest phrases, where come the pastries and other sweet delicacies of Chef Pierre Hermé and the salty pieces devised by the Executive Chef of the Royal Monceau, Filipe Bastos da Assuncao.

Guests are also invited to discover a generous buffet, filled with sweets to complete their plates. Modern madeleines, gourmet cakes featuring the "Fetish" flavors of Maison Pierre Hermé or pies with fleshy fruit and shortbread crispy to perfection, will stir up a greed almost limitless.

Flavors of savory food, finesse of pastries, delicacy of the dishes ... The Royal Tea Time invites a moment apart every afternoon in the Bar Long of the most artistic Palaces.

Royal Tea-time with Maison Pierre Hermé Paris
Everyday at Le Bar Long du Royal Monceau – Raffles Paris
from 15h to 18h

Royal Tea Time
52€ including a hot drink

Royal Tea Time with Champagne
72€ including a cup of champagne & a hot drink

Information and reservations:
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About Royal Monceau – Raffles Paris

The contemporary and glamorous Le Royal Monceau – Raffles Paris reopened in 2010 as the most exciting 5-star luxury hotel in Paris, after a radical and complete two-year transformation by designer Philippe Starck. In 2015, the property's "Palace" distinction was renewed, rewarding the hotel another five years of its prestigious 5-star excellence rating. Located near the Champs-Élysées in Paris' 8th arrondissement, Le Royal Monceau – Raffles Paris, is known for its contemporary art and as a rendez-vous for artists and writers as well as luxury seekers and adventurers. The omnipresent artistic atmosphere and vibrant culture comes to life through the property's exclusive Art Concierge, the Art Bookstore, a private Art District Gallery, a 99-seat Katara Cinema theatre and an impressive private art collection. With its 149 Parisian designed bedrooms and spacious suites, including 3 private apartments, the only contemporary palace in Paris is located only steps from the Arc de Triomphe and the Faubourg Saint-Honoré. Acclaimed for its international culinary offerings, the hotel's award-winning restaurants showcase the property's creative spirit, from the animated Long Bar to its two restaurants. 'Matsuhisa Paris' is dedicated to Japanese gastronomy from the famous Chef Nobu and Michelin-starred Italian restaurant, 'Il Carpaccio.' Not to be missed are the delicious pastries, macarons and chocolates by Pierre Hermé, considered by Vogue as the 'Picasso of pastry'. Furthermore, the 1,500sqm Spa My Blend by Clarins is an award-winning paradise, featuring the longest swimming pool of any Parisian palace. www.LeRoyalMonceau.com

About Raffles

Raffles Hotels & Resorts boasts an illustrious history and some of the most prestigious hotel addresses worldwide. In 1887, Raffles Singapore set the standard for luxury hospitality, introducing the world to private butlers, the Singapore Sling and its enduring, legendary service. Today, Raffles continues this tradition in leading cities and lavish resort locales, enchanting travellers with meaningful experiences and service that is both gracious and intuitive. Connoisseurs of life choose Raffles, not merely for its aura of culture, beauty and gentility, but for the extraordinary way they feel when in residence with Raffles. Each Raffles, be it Paris, Istanbul, Warsaw, Jakarta or the Seychelles, serves as a venerated oasis where travellers arrive as guests, leave as friends and return as family. Raffles is part of AccorHotels, a world-leading travel and lifestyle group which invites travellers to feel welcome at more than 4,600 hotels, resorts and residences, along with some 10,000 of the finest private homes around the globe. raffles.com | accorhotels.com

Katara Hospitality:

Katara Hospitality is a global hotel owner, developer and operator, based in Qatar. With more than 45 years' experience in the industry, Katara Hospitality actively pursues its strategic expansion plans by investing in peerless hotels in Qatar while growing its collection of iconic properties in key international markets. Katara Hospitality's portfolio has grown to include 42 owned and / or managed hotels and the company is now focused on achieving its target of 60 hotels in its portfolio by 2026. As the country's flagship hospitality organisation, Katara Hospitality supports Qatar's long term economic vision. Katara Hospitality currently owns properties spread across three continents in Qatar, Egypt, Morocco, UK, France, Germany, Italy, Spain, Switzerland, The Netherlands, Singapore and Thailand. While it partners with some of the finest hotel management companies, Katara Hospitality operates owned and non-owned hotels through its standalone operating arm, Murwab Hotel Group. Katara Hospitality has gained global recognition for its contributions to the Qatari and international hospitality landscape, through numerous prestigious accolades from the industry. <http://www.katarahospitality.com/>

About the Maison Pierre Hermé Paris

Created in 1997, the Haute Pâtisserie Maison imagined by Pierre Hermé and Charles Znaty inaugurated its first boutique in Tokyo in 1998 followed by the first Parisian patisserie at 72 rue Bonaparte, in the Saint-Germain district in 2001. Every day, fans line up to discover pastries, macarons and chocolates: gourmet treasures created with the passion for taste unique to Pierre Hermé, elected World's Best Pastry Chef by the World's 50 Best Restaurants Academy 2016. The Maison Pierre Hermé Paris is a member of the Comité Colbert and has a partnership with the Raffles and Ritz-Carlton hotel groups, as well as Dior, with the Café Dior by Pierre Hermé in Seoul. The Maison now counts several dozen retail outlets in ten countries, with almost 600 employees. www.pierreherme.com