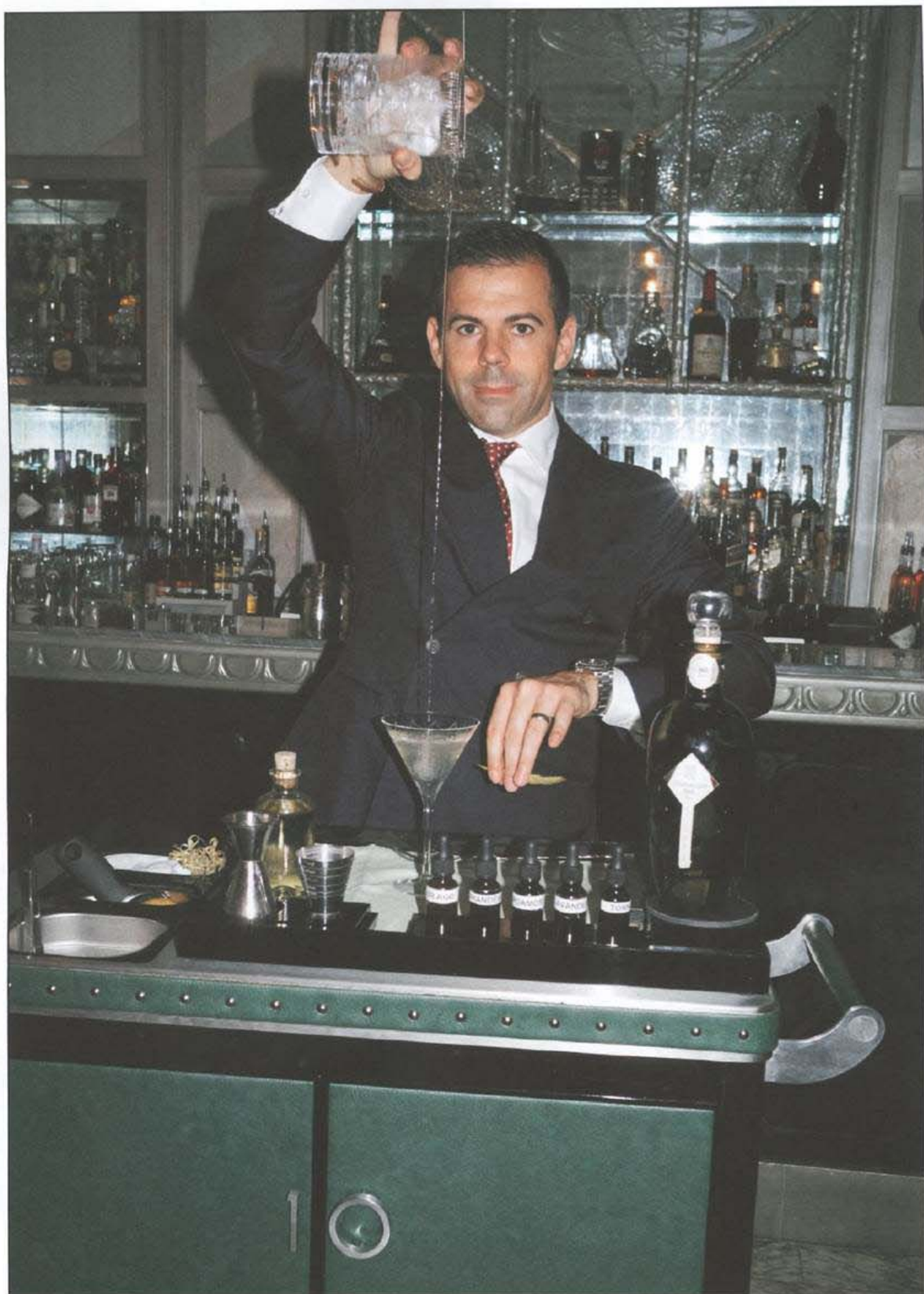


AGOSTINO PERRONE



In a discreet nook overlooking chic Mount Street, the Connaught Hotel's Connaught Bar elegantly blends tradition and innovation, right down to its David Collins décor, which incorporates original nineteenth century platinum leaf. But credit for the bar's global standing today must go to Director of Mixology, Agostino Perrone, under whose watch the Connaught has been twice awarded World's Best Cocktail Bar at the Tales of the Cocktail awards—the only one in the world to boast this distinction. A native of

Lake Como—hospitality is in Italian blood, he believes—'Ago' came to London in the early 2000s, and was immediately struck by the variety the city had to offer. This variety is echoed in what is one of his signature creations: the Connaught Martini, which is mixed at the table, and customised according to each individual guest's mood and palate, with essences including cardamom, grapefruit and lavender. Perrone sees cocktails as 'liquid history', translating personal experience: Sweet and Z, a dynamic mix

of sharp and sweet flavours, is literally inspired by the unlikely friendship struck at Connaught by two international travellers, who became regulars. Perrone travels often to meet producers and research ingredients, like Oaxacan Mezcal, which he is partial to in coffee, as well as pursuing his private passion, photography. But he is happiest behind the bar, where, for all his starry awards, he finds 'every day is something to be proud of.'

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