

Drinking and Eating your Perfume

An immersive gastro-olfactory experience that takes you through engaging with perfumes on a multi-sensory level with one of London's finest artisan perfumers, Paul Schütze and followed by a dinner created with those scents by That Hungry Chef.



We invite you to indulge in a never-before kind of dining experience where the perfumer and chef come together to create an evening based around the seduction of scent using only the finest organic essential oils, absolutes, distillations and infusions.

Your experience will begin with perfumer Paul Schütze introducing you to some of the oldest scents known to man such as Rose,

Oud, Frankincense and Vetiver, from which you will determine your olfactory touchstone. From there, you will be shown some of the perfumer's secrets for blending scents and understanding the magic that happens when various scents are put together.

The second part of your experience will begin with an aperitif made with some of the scents you would have been introduced to, followed by a delicious 3 course dinner that will incorporate each scent into the dishes allowing you to wholly immerse yourself into the magic of perfume as it transitions from your olfactory sense to your tastebuds.

Menu

Aperitif: Gin, Rose, Vetiver & Lychee Martini

Spiced bread, perfumed stories

Rose, Bergamot, Magnolia, Cedar

Beetroot, orange, ricotta, mustard, pistachio

Frankincense, Oud, Patchouli, Labdanum

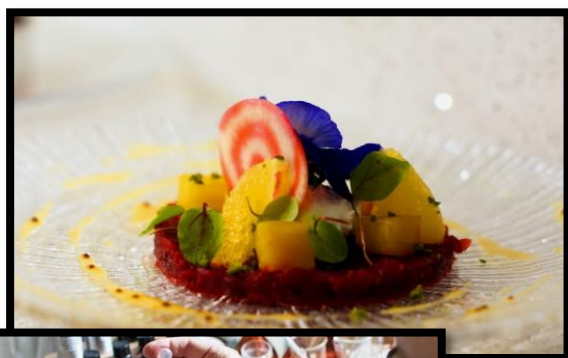
Lamb, barley, carrot, onion, red wine

Petitgrain, Geranium, Violet

Pear, cream, chickpea, white chocolate, jelly

Vetiver, Smoke, Tobacco, Pink Pepper

dark chocolate, cologne



£100 per person + VAT

50 minute experiential scent workshop, cocktail and 5 course dinner