

ABSOLUTELY

Kensington
& Chelsea

DECEMBER 2013 / £3.95

THE HOME

SPECIAL

Inspiration and
insight for stylish
interiors

Jingle BELLS

THE MOST WONDERFUL TIME OF THE YEAR

PLUS

GOLDEN YEARS It's sparkle season!

FESTIVE HOMES All the best decorators

CAMILLE WALALA The artist and her last lamp

STYLISH / INTELLIGENT / ELEGANT

DRINKS CABINET

What to drink this month

BY FENOLE HARTS



TOP TIPPLES

SWEETIES

Sweeties is The Standard Hotel's cocktail bar, showcasing and late-night lounge bringing playful drinks and glorious misbehaviour to the top floor. Think sweet-ops and indulgent cocktails surrounded by four to-calling views and a good time soundtrack from an ever-evolving DJ line-up. This one hits the spot. standardhotel.com

SPRITZ AND SOUR

FONELLO

Made from fresh and natural ingredients that are delicately mixed yet with a great balance, Fonello is extremely versatile and can be made into Spritz, Margarita, Martini or a Fizz, making it the perfect bottle length as well as the perfect tippie to celebrate with this Christmas. fonello.world



CALIFORNIA SPIRIT

GINAGAIN

Disrupts London Dry Gin brings the warmth of California's Central Valley to England with organic Californian orange peel, specifically imported for distillation, and a spicy calish pepper berry blend. Produced in small batches to preserve the orange flavour, Ginagain is a wonderful alternative for lovers of pink gin looking to try something new. ginoquit.com



FOOD & DRINK • NOTES



SPOTLIGHT

The ultimate Negroni

London Negroni
with a twist

I normally would ask you to name the 10 most popular cocktails of all time, the Negroni is always in there. It was invented in 1892 by Count Camillo Negroni when he asked for an Americano but with gin instead of soda water, at Caffè Casoni in Florence. It's one of the simplest cocktails there is – equal parts of bitter, vermouth and gin. It's fun to use this as the base and adapt depending on your mood – adding to the gin the substance, vodka or more alcohol. This twist on a negroni uses vodka, cyprus la bitter sweet Italian liqueur and bitter orange for a sweeter twist on a negroni, but still a balanced version of the original.

INGREDIENTS

- 25ml Vodka or Vodka
- 25ml Cypris bitter spirit
- 25ml Bitter Orange
- Orange peel for garnishing

METHOD

- 1 Add all the ingredients into a mixing glass with ice, and stir until perfectly chilled
- 2 Strain into a rocks glass filled with ice and garnish with orange peel.

fonello.world.com/fo
restaurantstons/foondon/foondon-charlotte-street-hotel/