

For Immediate Release

**POPINJAYS PRESENTS INFINI-TEA IN COLLABORATION WITH RICHARD X. ZAWITZ**

**Hong Kong SAR, China, 30 March 2020** – From now to 20 June 2020, Popinjays joins hands with international sculptor Richard X. Zawitz to present Infini-Tea, a limited-time afternoon tea inspired by Richard's world-renowned Infinity sculpture collection.

Signified by curves and bulbous shapes, the Infinity collection is a reflection of life – a journey that is never a straight line. From monumental sculptures to a lauded debut in the fashion world, and the highly anticipated launch of Infini-Tea at Popinjays, the signature Infinity collection of Richard has proven to be of infinite versatility.

An innovative plunge into the dining scene, Infini-Tea at Popinjays delivers the multiplied pleasures of gourmet food and art viewing as some key iconic pieces from the Infinity sculpture collection, including Alien DNA – Red Bump Series X-1, Alpha Infinity Seat Sculpture and Infinity X482, will be showcased in the restaurant.

For the very first afternoon tea menu since his appointment as Chef de Cuisine, talented Chef Alexandre Viriot presents equally delightful gastronomic art to pair with Richard's fine works. Comprising the menu is an enticing assortment of sweet and savoury treats in vivid colours to extrude the flamboyant flair of Popinjays. Of special note is **Foie Gras Confit with Brioche Toast** – the flavourful and creamy foie gras is served on a buttery brioche where the tanginess of green apple dices tones down the richness for a perfect balance on the palate. The ever-popular complementary dessert ingredients, mango and coconut milk always come in pairs; Chef Alexandre adds an exciting twist to the **Mango and Coconut Cake** with the velvety orange flavour of Grand Marnier. Chocolate lovers should not miss the **Dulcey Chocolate Cake with Sea Salt Caramel**; the smooth and warm chocolate carries hints of toasted shortbread and is elevated with a touch of sea salt.

Guests will also receive a set of Tangle Plaything, Richard's miniature works of art, during the collaboration.

**Infini-Tea in Collaboration with Richard X. Zawitz**

Price: HKD 640 for two persons  
Date: 21 March to 20 June 2020  
Time: Monday to Friday 2:30 p.m. to 4:30 p.m.  
Saturday to Sunday 3:30 p.m. to 5:00 p.m.  
Venue: Popinjays, 26/F, The Murray, Hong Kong

Prices are subject to 10% service charge. For reservations and enquiries, please email [themurray@niccolohotels.com](mailto:themurray@niccolohotels.com), call +852 3141 8888 or visit [niccolohotels.com](http://niccolohotels.com).

-End-

High-resolution images are available at:

<https://www.dropbox.com/sh/mzo3sw15dmwym16/AAAiZJq0nJEEFhrzQmRkaWBa?dl=0>

# THE MURRAY

HONG KONG

## **The Murray, Hong Kong, a Niccolo Hotel**

Named as the top hotel in Hong Kong in Condé Nast Traveler's 2019 Readers' Choice Awards and one of Time Magazine's 100 Great Places in 2018, The Murray, Hong Kong is a high-profile preservation project by British international studio for architecture and integrated design, Foster + Partners. The hotel, part of Hong Kong SAR's Conserving Central initiative, was previously the stand-alone Murray Building, one of the city's most iconic landmarks. The US\$1 billion contemporary sanctuary features 336 oversized rooms and suites spanning 25 floors, a swimming pool and spa, a stunning rooftop bar with breath-taking views of the central business district and the green oasis of Hong Kong Park, a series of signature restaurants and bars, and creative meeting and event spaces, making it the epicentre of luxury events in the city. Further details on The Murray, Hong Kong are available at [niccolohotels.com](http://niccolohotels.com).

## **Ultratravel Collection**

Ultratravel Collection brings together hotels of distinction for the discerning traveller. Its membership is reserved for the very best hotels and resorts in the world – genuinely luxurious and iconic properties that deliver the finest service and personalised guest experiences. Member hotels share an integrated global platform for guest recognition and loyalty rewards, the DISCOVERY programme from partner Global Hotel Alliance, as well as beneficial relationship with the multi-media brand Ultratravel, the other founding partner of Ultratravel Collection. For more information, visit [ultratravelcollection.com](http://ultratravelcollection.com).

## **The Leading Hotels of the World**

Comprised of more than 400 hotels in over 80 countries, Leading Hotels is a collection of uncommon luxury hotels. Rooted in the locations in which they are found, members embody the very essence of their destination. Through varied styles of architecture and design and distinct cultural experiences enhanced by passionate people, the collection is for the curious traveler looking for their next discovery. Established in 1928 by several influential and forward-thinking European hoteliers, Leading Hotels has a nine-decade-long commitment to providing remarkable, authentic travel experiences. The company selects only hotels that meet its high standards for quality and distinctiveness, resulting in a curated portfolio of hotels united not by what makes them the same, but the details that make them different. Leaders Club is the company's exclusive tiered guest loyalty program, consisting of like-minded travelers seeking uncommon travel experiences. The program provides its members with personalized service and exclusive travel benefits to enhance their stays at any Leading Hotel around the world. For more information visit: [www.lhw.com](http://www.lhw.com), Facebook at [www.Facebook.com/LeadingHotels](https://www.facebook.com/LeadingHotels), Twitter @LeadingHotels and Instagram @leadinghotelsoftheworld

For press enquiries, please contact:

Kimberley Lo  
Director of Communications  
The Murray, Hong Kong, a Niccolo Hotel  
+852 5662 1630  
[kimberley.lo@niccolohotels.com](mailto:kimberley.lo@niccolohotels.com)

Sylvia Lee  
Senior Communications Manager  
The Murray, Hong Kong, a Niccolo Hotel  
+852 9321 8568  
[sylvia.lee@niccolohotels.com](mailto:sylvia.lee@niccolohotels.com)

A NICCOLO HOTEL