

HOTEL CAFÉ ROYAL

LONDON

Hotel Café Royal Celebrates David Bowie's Legacy with a New Afternoon Tea Experience

Hotel Café Royal unveils a new Afternoon Tea inspired by the life, work and enduring influence of David Bowie, marking the hotel's deep-rooted connection to one of Britain's most important cultural figures. Launching on **14th January 2026** at Café Royal Grill, the Afternoon Tea features a curated selection of savoury sandwiches, patisserie creations and bespoke Bowie-branded scones, paying tribute to his creativity and groundbreaking artistry.



The launch commemorates a defining moment in music history that took place at Café Royal on 3rd July 1973, when Bowie retired his otherworldly alter ego, Ziggy Stardust, with a legendary farewell party, the **Last Supper**, following his final performance at the Hammersmith Odeon. Photographs from the event capture Bowie alongside fellow cultural icons including Mick Jagger, Lou Reed, Lulu and Ringo Starr.

A playful expression of flavour, fantasy and flair, this Afternoon Tea has been created as an anniversary tribute to **Bowie**, marking ten years since his passing and nodding to the many eras and incarnations that defined his career. It includes a selection of finger sandwiches which reference Bowie's career: the **Thin White Duke**, cucumber, cream cheese and poppy seeds; the **Stardust Caesar**, egg mayonnaise with anchovy; **A Study of Spice**, with coronation chicken, almonds and coriander; and **The Berlin Years**, with beef pastrami, gherkin and sweet mustard.

Sweet creations follow, including: the **Velvet Goldmine**, red velvet cake with berries and vanilla Chantilly; the **Green Suit**, a cake with pistachio sponge, praline and whipped ganache, a nod to the green suit Bowie wore for the Tin Machine concert at The Pier in 1991; the **Lemon Static**, featuring a madeleine with lemon mousse sporting Bowie's signature lightning bolt, and finally, the **Midnight Orange** cake with a chocolate éclair and chocolate orange caramel, representing the Kansai Yamamoto jumpsuit worn to promote the Aladdin Sane tour in 1973. Bowie-branded plain and raisin scones will also be served, accompanied by jams and preserves.

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Famously, Bowie was partial to Japanese green tea, and an expertly sourced selection has been curated to accompany the Afternoon Tea, appearing alongside a collection of loose-leaf Oolongs, Darjeelings and the finest French champagnes. A special Bowie Gin & Olive cocktail, made with Café Royal Gin, will also be available, inspired by the singer's penchant for gin martinis with two green olives.

Bowie is honoured within Café Royal's Music Roll of Honour, which recognises him as one of the illustrious musicians who 'strolled and strutted through the marble entrance hall' of the famed venue.

The David Bowie Afternoon Tea at Café Royal Grill offers guests the opportunity to experience his legacy first-hand, acknowledging one of the most influential artists of the 20th century in the very setting where one of his most defining chapters came to a close.

The David Bowie Afternoon Tea at Café Royal Grill launches on 14th January 2026 and will be available for a month. Menu pricing is below, and further details and booking information can be found [here](#).

Traditional Afternoon Tea | £85

With a Bowie Gin & Olive Cocktail | £95

With a glass of N.V Veuve Clicquot, Brut | £95

With a glass of So Jennie, Blanc Dry, Non-Alcoholic | £95

[PLEASE FIND HIGH RES IMAGERY HERE](#)

For more information, visit www.hotelcaferoyal.com/ or contact
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ABOUT HOTEL CAFÉ ROYAL

Situated at the meeting point of elegant Mayfair and vibrant Soho, Hotel Café Royal has been a London landmark since 1865. Combining historic grandeur with contemporary luxury, the hotel features 159 rooms and suites, a diverse culinary portfolio, and a holistic wellness centre. Dining includes the Café Royal Grill, Cakes & Bubbles by Albert Adrià, Alex Dilling at Hotel Café Royal, and the Green Bar.