

CURATED

Spring / Summer 2023



**WHERE ART
MEETS HOTEL**
Step inside the
world of art'otel

art'otel

Welcome to art'otel

What makes a city a “destination”? What makes an artwork a “masterpiece”? It's not something you can measure, it's something you feel. And that feeling - that breath-taking, awe-inspiring, in-your-face feeling of electricity and wonder - is the spirit behind every art'otel. We don't sit around waiting for opportunities to fall into our laps, we pick up a blank canvas and paint our desires into reality. Why settle for average when incredible is available outside your front door? Welcome to a new world of inspiration.

Welcome to the next level of possibility. Welcome to art'otel.

Any good canvas needs primer to make its colours pop. For us, that's location. European dream tickets like Amsterdam, London, Rome and Berlin, where culture dictates lifestyle and never the other way round. But it's not enough just to be there - the highlight-worthy experiences in life aren't lived from the fringes. That's why we're always at the heart of buzzy cities in the neighbourhoods that tastemakers and trailblazers call home.

Step inside and get a fresh perspective on the unexpected. A visit to art'otel is a core memory waiting to be made. Our signature artists - the world's leading figures in painting, sculpture, design and more - leave their mark on every lobby, guest room and restaurant with infinite details to discover and delight in. It's what we're most proud of: sharing the work of our favourite creatives with our favourite people in an open, unpretentious setting. Good vibes only. Here you can meet local makers, take a class, tour our collection or add to your own on a daily basis.

Of course, passionate culture lovers aren't limited to one medium. We're also obsessed with food, drink, and the finer pleasures in life,

and we know you are too. Our restaurants and bars are helmed by Michelin-starred chefs and industry innovators. They make top-50 best-of lists in global publications and host gala dinners for BAFTA winners. And they're also for you to enjoy during your stay or on a casual Tuesday with friends. Go ahead, sip exotic cocktails by a rooftop pool or order every sharing plate off the menu. Have a special little treat whenever you want one, just because.

Then, there's everything else. The expertly curated amenities and facilities you'll only find at art'otel. We're talking KEVIN.MURPHY, Dyson and other much-loved brands at your fingertips, plus state-of-the-art fitness centres and spas as stylish as they are equipped (hello, Technogym). Our people are always on hand to bring, or find, or recommend whatever you need, whenever you want it. Remember that cool older sibling with great hair and a killer wardrobe who always seemed to know where the party was? Imagine that, but they actually share their stuff with you and take you along for the ride. When you stay with us, you don't have to imagine it. You can live it.

This is your invitation to dream in colour.



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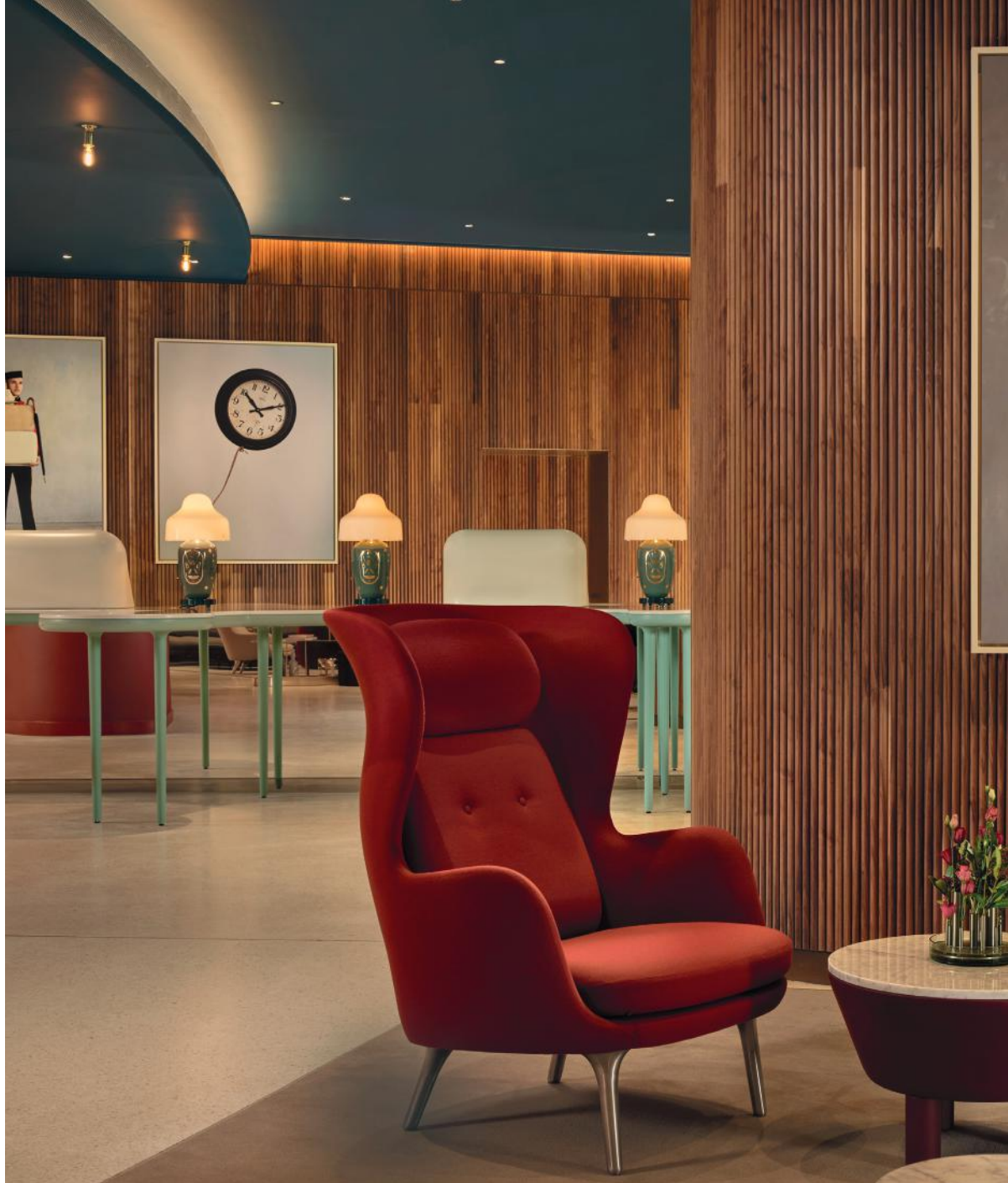
Welcome to

LONDON'S HOTTEST NEW HOTEL

art'otel London Battersea Power Station



Every detail from wall art to tableware has been thoughtfully curated under Jaime Hayon's creative direction. And it's a vibe you won't find anywhere else.



POWERING LONDON'S CULTURAL REVOLUTION

art'otel London Battersea Power Station

By Sen Boyaci

Close your eyes and imagine you're on the streets of London, surrounded by the hustle and bustle of a vibrant, creative community. You might picture iconic areas like Shoreditch or Notting Hill, but there's a new destination that's rapidly gaining a reputation as one of the city's most exciting cultural hotspots - Battersea. With its electric arts community, diverse food scene, and stunning riverside location, Battersea is the perfect place to experience the best of London's pulsating energy.

Among the most notable landmarks in the area is the Battersea Power Station, which has a long and proud history as an iconic structure in London. Originally built in the 1930s, the station was responsible for providing power to a fifth of the city. However, it was decommissioned in 1983 and lay abandoned for many years until a recent revitalisation project transformed it into a thriving new destination. Today, the Power Station has been restored to its former glory, with the two Turbine Halls housing a variety of retail and leisure offerings, where shoppers can enjoy browsing top brands in a unique industrial-chic setting.



Just across from Battersea Power Station stands the newest art'otel. Step into the lobby and you'll immediately be transported to a world of playful sophistication. Designed by award-winning Spanish artist **Jaime Hayon**, the hotel's interiors are a riot of bold colours, whimsical shapes, and unique artworks. Hayon's signature style is on full display throughout the hotel, with each room and suite showcasing his imaginative approach



to design. Inspired by the history and heritage of the Power Station, as well as its future, his designs are both timeless and contemporary, making art'otel London Battersea Power Station a truly unforgettable place to stay.

Hungry? Pick from two destination restaurants sure to satisfy any craving. For an Italian-inspired feast, head to **TOZI Grand Cafe**, which overlooks Electric Boulevard and serves a delicious Venetian take on cicchetti and sharing plates. Alternatively, head up to **JOIA**, the hotel's skyline restaurant, which offers Portuguese and Iberian cuisine from two Michelin-starred chef, Henrique Sá Pessoa, with spectacular panoramic views of Battersea Power Station.

Of course, it wouldn't be art'otel without a world-class arts and culture programme – and that's where art'beat comes in. A showcase of local and international talent, our artists in residence have the opportunity to create and share in a



designated studio space while hosting workshops, meet and greets, and connecting with visitors.

Need a break after a busy day? Work up a sweat in the state-of-the-art gym fitted with the latest Technogym equipment, or take a refreshing dip in the heated rooftop infinity pool and jacuzzi with 360-degree views of the city. And for ultimate relaxation, book an appointment at the luxurious spa, where a range of incredible treatments are on offer to leave you feeling completely pampered and recharged.

But if you're looking to explore other parts of London, the hotel's location makes travel around the city quick and simple. The nearby underground station provides easy access to the city's main attractions, including Buckingham Palace, the London Eye, and the West End theatres. And with Heathrow and Gatwick airports easily accessible, getting to and from the hotel is a breeze. If you're looking for an adventure in one of London's most exciting communities, look no further.





An introduction to JAIME HAYON

By Haley Durkee

Reaching icon status in the world of art is no mean feat. It can take years (often decades) to be recognised by critics, fans and journalists. To craft a signature style so singular that it's instantly recognisable by the everyday person is a monumental achievement of only an elite few. Jaime Hayon is one of them.

Born in Madrid in 1974, Hayon spent his youth immersed in the Spanish subcultures of skateboarding and street art, eventually finding his way to industrial design. After a stint at the Benetton-founded Fabrica, he set up his own studio and has been working at the apex of art, design, and décor ever since. His practice across mediums is a clear celebration of all these influences: bold, playful, and always immaculately crafted.

Hayon's philosophy is simple: good design should be both functional and provoke strong feelings. It didn't take long for commercial heavy hitters to catch onto the genius of this

premise. In the last 20 years he's collaborated on everything from furniture and interiors to art installations and clothing with the likes of Fritz Hansen, Cartier, Swarovski, Zara and more (not to mention the luxurious Baccarat collection). Of course, art'otel London Battersea Power Station was a natural fit for this illustrious portfolio.

"The first time I came across to London in 2003, I had an exhibition in Vauxhall. I remember crossing over near the Power Station and the building was really recognisable. There was nothing like this around. So for me, the location is quite symbolic in a way, because I remember it as one of the first places I saw in London".

With Battersea serving as a nostalgic backdrop to the art'otel canvas, Hayon got to work as art'otel London Battersea Power Station's Signature Artist. The hotel acts as his mural as he brings his cinematic vision to life.

"Interior design in this hotel is like being in a movie in a way - like a theatre piece. There's this uniqueness in every room, every room has a scene when you walk in. It starts with special sculptures and drawings on the floor, then you enter the next space and it's like walking into a library of the world of ceramics. The objects and the furniture are very unique - from Denmark,

Spain, and Italy - and all tailor made. It's really cool."

What's next on the horizon for the busy artist-designer? Only Hayon knows for sure. In the meantime, art'otel is undoubtedly the best place to get a 360-view of his oeuvre. And it's one you truly have to see to believe.



A TASTE OF VENICE IN BATTERSEA

By Sabsile Appleton, Kapranos PR

From the canals of Venice to the riverbank of Battersea, TOZI Grand Cafe brings the classic elegance of Europe's Grand Cafés to Battersea Power Station with a Venetian twist.

Beside London's iconic Battersea Power Station, TOZI Grand Cafe is the second London restaurant from the TOZI team and expands on the critically acclaimed original to offer new Italian all-day dining destination in a beautiful art gallery space.

Award winning **Executive Head Chef, Lee Streeton** (Rocco Forte Hotels, 45 Jermyn St, Daphne's) has drawn inspiration from Europe's famous cafés for a menu that reads like a love letter to Italy and the dolce vita.

For early birds, breakfast serves up Italian versions of classic brunch such as baked eggs, spianata piccante, puttanesca and potatoes alongside more classic dishes elevated such as Lobster Benedict. Lunch and dinner at TOZI Grand Cafe include must-have favourites such as veal Milanese and TOZI's signature truffle buffalo ricotta delights too. Sharing cicchetti, such as beef carpaccio, pickled mushrooms and Parmesan and baked scallop with nduja are served all day alongside salads and antipasti.

TOZI Grand Cafe has been designed by award-winning Spanish artist and designer, Jaime Hayon, founder of Hayon studio, recognized by Wallpaper* magazine as one of the most influential creators of the past decade and lauded as a "visionary" and one of the most creative icons by Times Magazine.



The double-height circular restaurant was conceived as a theatrical space by Hayon. Here, the surrealism theme of the hotel's interiors is continued throughout the venue, which is dotted with hanging red sculptural light fittings and Hayon's striking tapestries using recycled yarn throughout the room, as part of an exhibition of one-off pieces.

With floor to ceiling windows and a beautiful alfresco terrace, TOZI Grand Cafe suits any occasion throughout the day or evening, welcoming guests with Italian charm. The signature drinks menu is worth a visit in its own right. Barrel-aged Negronis, Bellinis or seasonal





With floor to ceiling windows and a beautiful alfresco terrace, TOZI Grand Cafe suits any occasion throughout the day or evening



spritzes such as the Torbato cocktail: a superbly balanced splash of jasmine tea, passion fruit cordial, Sardinian white grape, apricot soda, vodka and prosecco. Alongside impressive cocktails, sits an all-Italian wine list, which complements the Venetian flavours of TOZI's menu perfectly.

TOZI Grand Cafe's **Italian Afternoon Tea**, "Pasticceria Mignon", gives the English teatime tradition a contemporary and creative Italian twist. Served on classic tiered bone china from 3pm - 5pm every day, the afternoon tea offering features three layers of Italian delicacies from across the country. The top tier features

beautifully house-baked pasticcini, such as cannoli with pistachio cream and Valborona chocolate tart. The second tier, underneath the pastries is a selection of Maritozzi, Italy's moreish version of English scones, served with jam and whipped cream. The tea's savoury tier features miniature paninis that sandwich delicious flavoursome antipasti and charcuterie between freshly baked ciabatta, focaccia, and pane Carasau. TOZI Grand Cafe's Italian Afternoon Tea is served with a selection of Good & Proper tea infusions. Guests can choose from TOZI Grand Cafe's selection of Champagne, Franciacorta, and Prosecco to add sparkle to the occasion.

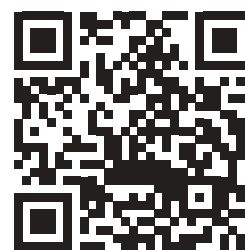
Launching in Spring 2023, The **TOZI counter** will offer the finest Italian produce morning, noon and night. This versatile space will be the home of artisanal coffee and pastries designed by Head Pastry Chef, David Kennet. Seasonal fresh focaccia will appear for lunch and in the evening will transform into an all-Italian wine bar, serving the best Italian wines with cured meats and cheese boards. Regular wine tastings will take place throughout the week and guests can also take a bottle home at a takeaway cost.

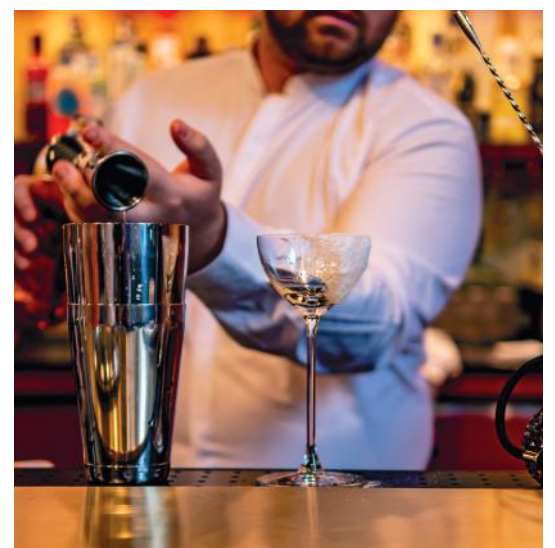
Opening times:
Restaurant
Open daily: 7am to 11pm



**Open daily:
7am to 11pm**

**TOZI Grand Cafe is now
open at art'otel London
Battersea Power Station.
Visit tozigrandcafe.co.uk
or scan the QR code
below to book your table.**





Launching in Spring 2023, The TOZI counter will offer the finest Italian produce morning, noon and night



Welcome to JOIA

JEWEL IN THE CROWN

By Vanessa Zard, Tonic PR

The crowning jewel of art'otel London Battersea Power Station, JOIA sits proudly atop the highest three levels of the hotel, offering audaciously spectacular views of the city. The restaurant and rooftop bar are the concept of critically acclaimed, two Michelin-starred chef Henrique Sá Pessoa, offering a taste of the Iberian Peninsula in Battersea.

Sá Pessoa, one of Portugal's most celebrated chefs, also operates the iconic two Michelin-starred Alma and the relaxed trans-Iberian tapas spot Tapisco in his hometown of Lisbon. He's also the Executive Chef of art'otel Amsterdam's supremely successful ARCA Restaurant.

JOIA showcases Henrique Sá Pessoa's culinary heritage and is influenced by the robust flavours and cooking techniques of Catalonia and Portugal, using the best of British and Iberian produce. Chef Sá Pessoa's uncompromising vision, wealth of experience and exacting attention to detail is seen throughout JOIA's carefully crafted menu, which offers diners a taste of the Mediterranean in a London setting.

JOIA, meaning 'jewel' in Portuguese, lives up to its namesake, offering stunning views overlooking Battersea Power Station, across London and the River Thames. Upon arrival, guests can begin their culinary journey with a selection of snacks, petiscos and tapas. This includes **La Bomba de Lisbon**, Henrique's signature croquette made with potato and traditional Portuguese Alheira sausage, served with a tomato and sofrito sauce. Alternatively, another favourite is the **octopus salad with red pepper, potato and smoked paprika**, a modern interpretation of classic Portuguese fare.

Diners will then enjoy a selection of larger plates, including **Bacalhau à brás**, a sumptuous dish

of salted cod with shoestring potatoes, parsley and black olive. This is served with a raw egg and mixed tableside for a fun and engaging dining experience set against a dramatic London skyline backdrop.

Some of our other favourites from the JOIA menu include:

Peixinhos da horta; tempura green beans with pickle mayo

Grilled leeks with romesco, rocket and hazelnut salad

Salted Cod Esqueixada with pickled red onion, orange and black olives

Arroz de Cogumelos; wild mushroom rice with Azores Island cheese

Grilled Carabineiro prawns with orzo bisque and coriander

Grilled Txuleton; 30-day aged Salamanican black angus forerib

Save space for dessert as JOIA's sweet and savoury offerings deliver a truly unique experience to end your meal. Guests can enjoy a traditional **Pão de Ló**, a light and airy sponge cake served with goat's cheese ice cream to balance the sweetness of the dish. Additionally, the **dark chocolate mousse** is a true taste





JOIA's interior is an attraction in and of itself, with design from the world-renowned Russell Sage Studio who took inspiration from the art deco style of the iconic Battersea Power Station



sensation, with its reimagining bringing sherry caramel to the plate with a serving of chorizo ice cream.

In the mood for a few drinks? JOIA Bar is situated on the 14th floor of art'otel London Battersea Power Station and presents guests with a creative cocktail list from Bar Manager, Alessandro Mannello. Each drink takes inspiration from JOIA's namesake with a

selection of 12 signature cocktails inspired and named after gems from Iberia, reflecting both their colour and delicate qualities.

There's the **Safira Rosa**, a mezcal based cocktail with elderflower, grapefruit soda and rose petal water. Alternatively, opt for the **Pèrola**, a mix of peach liqueur, rhubarb bitters and champagne. For those more interested in something gin-based, try the **Esmeralda**, a basil-infused gin

cocktail with mint and matcha cordial. All of our cocktails sit alongside a broad list of Portuguese and Spanish wines and vermouths with a particular focus on lesser-known producers. For those seeking something more traditional, there's **Opalas**, JOIA's modern take on a sangria, combining a unique mix of clarified red wine and white port with agave nectar and mixed fruit.

JOIA's interior is an attraction in and of itself, with design from the world-renowned Russell Sage Studio who took inspiration from the art deco style of the iconic Battersea Power Station while also integrating modern touches and mid-century influences. By day, the restaurant is filled with natural light from its floor-to-ceiling windows, complementing the pastel palette of pinks and greens, repeated throughout the space.

Adjacent to the kitchen pass sits the chef's table, positioned in the restaurant area with views of both Battersea Power Station and the kitchen itself. The restaurant also features a sommelier station visible from all points of the restaurant, adding a touch of theatre to the dining experience.

When heading to the bar, guests can descend our grand staircase, igniting a spark of vintage glamour reminiscent of parties of the 1920s.





Opening times

RESTAURANT

Tuesday - Saturday:
5pm to 10.30pm

Friday & Saturday:
12pm to 3pm

BAR

Tuesday & Wednesday:
5pm to 12am

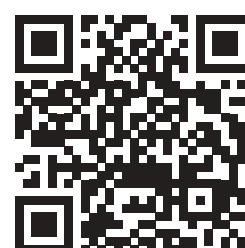
Thursday - Saturday:
5pm to 1am

A large L-shaped bar is the key focal point of the space with classy marble top with brass accents and a ribbed timber front, painted pink in keeping with the venue's pastel colour palette. The bar is framed by a decorative double height wall, mirroring features present in the restaurant.

The bar's key feature is an iconic fish sculpture made by Chef Henrique's cousin, renowned Lisbon artist Mario Belem. Upon closer inspection, eagle-eyed visitors will be able to spot the figure of Henrique in a cooking pot, reading a 'Cooking for Dummies!' book.



**JOIA is now open at
art'otel London
Battersea Power Station.
Visit joiabattersea.co.uk
or scan the QR code
below to book your table.**





In conversation with HENRIQUE SÁ PESSOA

By Rachel Harrison & Haley Durkee

With a slate of successful restaurants, a book, and two Michelin stars under his belt, esteemed Portuguese chef Henrique Sá Pessoa is no stranger to the spotlight. Already a household name in Portugal, his global profile is steadily rising - especially with the opening of buzzy new restaurant JOIA, his latest Iberian-influenced undertaking.



Dine at any of Sá Pessoa's establishments and it's easy to understand the accolades. His food is impeccable, but the good taste extends beyond flavour profiles. What Alma, ARCA, and JOIA all have in common is that every aspect of the dining experience is deeply intentional - carefully curated down to the cutlery to evoke a particular atmosphere, mood, and feeling. So, how does someone like Sá Pessoa develop such a discerning palate? We sat down with him to learn more about the mind behind the meals.

What is your first memory of cooking?

My first memory of cooking is one of my favourites: toast and butter. Two-day old bread from Alentejo and salted butter. I love it.

Where was your first kitchen job?

My first kitchen job was in Lisbon as an apprentice. I was working in the kitchen that provided catering for a bank and I was so naive. One morning I was chatting with another chef and told him I'd like at some point to go to the States to do my cooking course. I went into work the next day and they fired me because they said I wanted to go to the States, so they felt my passion wasn't working for them. I'm cautious

now when people ask me: "what are you going to do in the future?" I'm coy and reply like: "I don't know. I'm still thinking about it..." just in case!

What was the turning point in your career?

There have been a few throughout my career. Early on, enrolling at cooking school was life-changing because, up until then, I dreamed about being a basketball player. When that was short lived, I studied as an accountant. So, cooking school at 20 was where I realised I loved it. I opened my first restaurant at 30, earned one Michelin star in 2015 and then another in 2017.

What are the challenges of opening a new restaurant?

The biggest challenge is to find the right team and then create the concept according to the location and the local market. The number one rule with a new concept is to always appeal to a local market first. If it's in a tourist-heavy area that's a bonus, but you should always prioritise and cook for locals. When it comes to concept, you can't just copy something that is a success in Portugal for somewhere like London - you have to adapt the menu and think about what



works in London already and where there might be opportunity or growth to change dishes or introduce a new offering.

Where do you get your inspiration for dishes?

There are so many meanings to being “creative and inspired.” It can be something that’s never been done before, or you can be creative by reinventing a classic or iconic dish. I travel a lot, which is my biggest inspiration by far. Visiting different countries and cultures, meeting new people. There’s also so much information that you can have access to these days on the internet (Instagram for example). Whilst I’m scrolling in airport departures...sometimes you just see a dish or you see a photo which could really be anything - architecture, a piece of artwork, a person - and suddenly it triggers you to create something different and get into the kitchen again.

What’s the success of a restaurant down to?

For me, the success of a restaurant is the balance you can create between good food, good service, and good ambience. People think it’s the chef as the number one reason to go but it’s the ambience, which includes so many elements like music, lighting, decor and how the team make guests feel. I believe JOIA has the perfect combination of elements and we’re on a good path so far.

What can guests expect when they dine at JOIA?

JOIA gives guests some of the most iconic views in London. The ambience of the restaurant, its warm lighting and light decor, brings a uniquely Iberian experience to London: simple, delicious, unfussy, and relaxed. We’re versatile in that sense - appealing for any occasion.



For me, the success of a restaurant is the balance you can create between good food, good service, and good ambience.

Proudest moment to date for JOIA?

Hosting the Christmas GQ party and BAFTA Vanity Fair party was an exciting way to pre-launch! Now we’re open, it’s great to see the restaurant full and people enjoying the food and the team working together.

Why did you choose to work with art’otel?

I like that art’otel is a brand that takes risks, and they do things differently to other hotels I’ve worked for. The brand also attracts a young crowd - lively and exciting.

Who are your dream dinner guests?

For chefs, the ultimate challenge is cooking for other chefs. Marco Pierre White was my first star chef and, of course, Gordon Ramsay.

Do you have any advice for chefs starting out in the industry?

Don’t rush. I think chefs these days are always in a rush to be head chefs and to have responsibility and to be recognised. Just take your time, it takes time to learn the craft and it takes time to learn and understand your own style of cooking.

Is it more important as a chef to master a specific regional or traditional cuisine, or to have a general understanding of many cuisines?

It depends on what you want to portray as your own unique style. For me personally, Portuguese influence is the backbone of my cooking - but as I travel I also have influences across different cultures, languages, produce and recipes which is what keeps cooking interesting, creative and fun.



Sá Pessoa's Portuguese influences and showstopping seafood are a signature at all his establishments. Another staple? Dishes as stylish as they are flavourful.

JOIA is now open at art'otel London Battersea Power Station. Visit joiabattersea.co.uk or scan the QR code below to book your table.



What are your tips and tricks for picking high-quality ingredients?

Find a supplier that cares about their produce. Knowing who's sourcing your ingredients, how and where is an absolute must.

If you could have only one herb or spice in your kitchen, what would it be?

I need more than one. Salt, garlic, olive oil and coriander.

If you could eat only one dish for the rest of your life, what would it be?

Fish in general. My favourite is Red Mullet which is why there's a great big fish hanging above the JOIA bar. Preferably grilled vegetables. Or soup. I could have any soup anytime and be totally satisfied.





Comfort and creativity in

AMSTERDAM

By Angharad Jones



Small but mighty, Amsterdam packs a punch on the global travel scene. Entertainment, style and an innovative food offering flows through the canal-woven city, but it's art that makes the Netherlands' capital such a cultural heavy hitter. From Picasso's *Figure découpée* sculpture (or 'The Fish' as it's more affectionately known) in Vondelpark to Keith Haring's 1986 mural in Amsterdam-West, and MOCO - home to iconic works by Jean-Michel Basquiat, Banksy, and KAWS - art is the lifeblood of Amsterdam. So of course, an art'otel here just makes sense.



Exclusive works from Atelier Van Lieshout, specially created for the hotel, can be found everywhere from the lobby to individual guest rooms.

We've landed right opposite Centraal Station - the perfect place, in our opinion, for fully immersing yourself in all the delights Amsterdam has to offer. As well as connecting you all over the country (and beyond), the highly-decorated, palace-like late 19th-century architecture of this train station is worth getting up close to.

Speaking of style with a dramatic flair, expect a stay that's bold, unique and dynamic at art'otel Amsterdam. We've filled our contemporary hotel with 120 unique pieces of art from signature artist **Atelier van Lieshout**, all relating to his trademark theme: the Course of Life. Depicting the different stages of human life, Atelier Van Lieshout's objects balance on the boundaries between art, architecture and design, encompassing sculpture, installations and furniture. Dare to get completely absorbed by every piece.

If all that art has you craving more, don't miss our complimentary Street Art Walking Tour in collaboration with Amsterdam Street Art, every Saturday morning. Or our very own art gallery with an ever-changing roster of exhibitions from daring contemporary artists. And if it's left you feeling inspired, you can even hire our private gallery to host your next event or showcase your new-found artistic side.

We're well-placed for some of Amsterdam's best restaurants, but what's better than being able to stumble up to bed straight after dinner? art'otel Amsterdam is home to **ARCA**, chef Henrique Sá Pessoa's Portuguese-Asian dining experience, where Portuguese sharing plates with contemporary flavours meet Asian influences that enliven and stimulate the taste buds. These flavours extend to a lively neighbourhood bar, where the creatively crafted menu takes you on a new adventure with every sip.

Expect a stay that's bold, unique and dynamic at art'otel Amsterdam

We've got 107 contemporary guest rooms and suites, where luxurious Egyptian cotton bed linen, rainfall showers, Bluetooth speakers, espresso machines and artwork from Atelier Van Lieshout come as standard. So does access to our swimming pool, state-of-the-art Technogym, and wellness area (which comes highly recommended if you've enjoyed one too many of those cocktails the night before...).

When you do want to explore the city, do as the Amsterdammers do. These cobbled streets can easily be explored by foot, but it's so much more fun on a bicycle. Grab yours from our reception



and head to the indie boutiques of Jordaan (you'll get there in no time), or Museum Square for Rijksmuseum, Van Gogh Museum, Stedelijk Museum and MOCO. If you find yourself in town on a Saturday, pick up some local delicacies from the organic market at Noordermarkt and relish in your finds at one of Amsterdam's lush green parks.

Whatever brings you to Amsterdam, we'll help you make this stay one for the books.



ATELIER VAN LIESHOUT

on Life, Origin and art'otel Amsterdam

By Haley Durkee

Art in The Netherlands is more than a casual hobby, it's a way of life. It plays a huge part in the country's history and identity from OG masters like Rembrandt to Van Gogh and, more recently, Joep van Lieshout. As art'otel Amsterdam's signature artist, the widely celebrated creative brings an authentic Dutch point of view to every part of the hotel with his uniquely rebellious energy - and that's just how he likes it. In the last three decades, with Joep at the helm, Atelier Van Lieshout has produced groundbreaking, sometimes controversial pieces ranging from large-scale sculptures to commercial office chairs.

At its core, the work explores what it means to be human - to have a body, a function, and a life (especially in political and domestic contexts) - and much of that exploration is done through spaces (i.e., buildings, dwellings and communities) as well as the objects within them. So, how would Atelier Van Lieshout approach a hotel? To learn more about one of their biggest spaces to date, we went to the famed Rotterdam studio for a chat with the founder himself.

Can you give us a brief overview of your studio and practice?

A long time ago I had the thought that art should not only be about one person - it should be bigger than that. So, I started the company Atelier Van Lieshout. We do a lot of different things: sculpture, furniture, architecture and everything in between. It's not a collective in the traditional sense where we all decide what to do - I direct that - but we collaborate and use the creativity



and energy of everyone working. There are about 20 people working for the studio.

When did you start making art? How did you find this artistic identity?

I was 16 when I went to art school. My interest in it started a couple of years before that. I started as a painter, but then very soon discovered I love sculpture much more. I was always the youngest of the class and that also meant I had to find my own way. I was a very different from the group, and that's what I like and that's what I still am. You only live once and I really want to take everything from life.

Have you always been interested in design and architecture as well? How did that interest develop?

For me, this development was very natural. I have to say my attitude towards design is very much from the point of view of an artist. The designer makes something that a customer wants, and the artist just does whatever he wants. So, I just do whatever I want and sometimes it leads to a usable, functional design. I'm not business-like enough to be a designer!

You often work at the intersection of contrasting elements - organic and manufactured, functional and aesthetic, etc. Why?

Well, I am a bit of an anarchist and a bit inventive as well. In my work I tend to use contrast and opposites, like real and surreal, beautiful and ugly, good and bad, and that means in between the two is a lot of space for interpretation. Because, if you really are very specific, there is no way to think differently. I actually see my work as





Of course, what I think is beautiful is also very personal. So, beauty - beauty is the biggest force for me.

a kind of invitation for dialogue and thought. The unknown makes freedom possible.

Is there an element that you prioritise or are they all equally important to you?

I'm always very visual when I make or design things. The visual pleasure for myself is the most important - more important than the concept, idea, or poetry. Of course, what I think is beautiful is also very personal. So, beauty - beauty is the biggest force for me.

How do you approach a curatorial project? Where do you start when it comes to selecting your work and the pieces you'll feature?

It's really my feeling, my intuition that makes me choose something. And I think that is actually the essence of art, or at least of a lot of art, is that an artist translates intuition into a product that can be seen and interpreted by other people.



Why did you choose “Course of Life” as the theme for art’otel Amsterdam? What does this concept mean to you?

Course of Life is the story of a human being as a race and as an individual. It's the way we are conceived, born, grow up, and grow older. We maybe get children ourselves, have relationships. We continue to grow old and older and then, at a certain moment, we disappear. And I think that story is very important, and everyone can relate to that.

Stop by art’otel Amsterdam for more information on the Atelier Van Lieshout collaboration, collection, and individual pieces.

ARCA Amsterdam

A FLAVOUR FUSION

By Sen Boyaci

ARCA, founded by award-winning and two Michelin-starred chef Henrique Sá Pessoa, offers a fusion of modern Portuguese sharing plates with Asian influences to Amsterdam's art'otel. As the chef's first European venture outside of Lisbon, the laid-back sibling to his other venues offers vibrant flavours and exceptional cocktails in a welcoming and unpretentious setting.

Amsterdam is renowned for its diverse gastronomic landscape with flavours from around the globe. This culinary melting pot attracts food enthusiasts who relish the opportunity to sample dishes that reflect the city's rich cultural heritage and openness to new influences. Henrique Sá Pessoa's ARCA, which opened its doors in November 2021, is one of these new concepts and offers classic Portuguese dishes with Asian ingredients, as well as Asian dishes that Henrique revamped with the best Portuguese flavours. It is not uncommon for Portuguese and Asian dishes to be fused,

as it dates back to the Age of Exploration when Portugal established trade routes throughout Asia. This cultural exchange led to the blending of culinary traditions, creating unique dishes that incorporate both cuisines.

With Henrique as the concept chef, the kitchen is led by head chef Ricardo Bastos Pereira and sous chef Rodrigo Silva, both of whom have worked closely with Henrique for nearly ten years. A tasting menu is available for those who wish to indulge, or you can choose to enjoy what is available on the restaurant menu.



Amsterdam is renowned for its diverse gastronomic landscape with flavours from around the globe



To make the dining experience more social, you can enjoy a selection of petiscos dishes and larger plates from the restaurant menu, which can be shared or enjoyed individually. Signatures include fresh Octopus Salad, Tuna Tataki, Bacalhau à Brás finished tableside, Iberian Presa, and a hearty Arroz de Marisco piled high with the finest seafood. Those looking for vegetarian dishes will also find available options. And last but by no means least, the menu also offers a mouth-watering dessert selection that no one would want to skip, ranging from Caramel

port flan to a decadent Chocolate Mousse with cardamom, black sesame, and caramel.

For a truly immersive experience, you can embark on a culinary expedition with the choice of two delightful tasting menus. The first, named **Portuguese Discovery**, showcases the rich flavours of Portugal, featuring dishes such as Salted Cod Confit, Duck Magret, and Pão de Ló. Alternatively, you can opt for the **A Touch of Asia** menu, featuring Glazed Pork Ribs, Seared Langoustine, and Beef Sirloin Teriyaki. Both

menus offer a carefully curated exploration of ARCA's culinary identity, providing you with a memorable gastronomic experience that combines tradition and innovation.

To top it off, guests can also step into the alluring **ARCA Bar**, where the atmosphere seamlessly melds with the restaurant, inviting you on a sensory journey through a meticulously crafted and imaginative cocktail menu that effortlessly complements ARCA's array of plates. As part of a unique collaboration, the bar also works with artists featured in the art'otel Gallery exhibitions downstairs to co-create exclusive, limited-time cocktails inspired by their artwork. This artistic approach to mixology ensures a diverse and ever-evolving drinks menu, catering to a variety of tastes and preferences, making it clear that there is something for everyone.

Venture beyond the ordinary at ARCA, where culinary innovation transcends the plate and immerses guests in a world of unforgettable events. The **Behind the Pass** initiative brings this vision to life as a series of exclusive gatherings where chef Henrique joins forces with esteemed guest chefs for one-night-only culinary extravaganzas. Scheduled quarterly, guests are welcomed with a drink and the opportunity to mingle with the chefs before indulging in up to six exquisite courses with wine pairings, followed by dessert. The night promises interactive moments, a lively ambiance, and delightful surprises throughout.





Our menus offer a carefully curated exploration of ARCA's culinary identity, providing you with a memorable gastronomic experience that combines tradition and innovation



Book a table at ARCA today at arcaamsterdam.com or scan the QR code below.



Going upside down in BERLIN

art'otel Berlin Mitte

By Angharad Jones



The former home of tobacco tycoon Ferdinand-Wilhelm Ermeler, a meeting spot for cultural events, and once one of the few luxury restaurants in East Berlin, the historic 17th-century Ermelerhaus has seen its fair share of action. Fast-forward to the present day and we've blended that rich piece of history with a contemporary new addition: art'otel Berlin Mitte, a space that, much like the rest of the German capital, has a personality you can't find anywhere else.

The perfect place to take in that historic ambience is **The Upside Down Bar & Restaurant**, located in the heart of the grand Rococo Ermelerhaus. It's here you can feast on sumptuous Mediterranean-inspired small plates surrounded by ornamental architecture, bold pops of primary colours, and a series of original works from Georg Baselitz's Upside Down series - our signature artist for this hotel.

It's not just the bar and restaurant where you can get a taste of Baselitz. More than 300 works of the contemporary German artist fill our halls and guest rooms, each one showcasing the rich and varied stages of his graphic works. Known for exploring German national identity in a post-World War II era and rejecting 'accepted' painting theories, Baselitz's visual approach made a huge impact on the international art scene - all of which we dive deeper into on our complimentary art tour.

This exceptional art collection is the cherry on the cake for art'otel Berlin Mitte, with its elaborate architectural style and art-inspired interiors. It extends to our accommodations, where you can



choose from cosier rooms that are ideal for short trips, to more luxurious suites (some even have a balcony where you can look across the rooftops to the skyline-dominating TV Tower). In each room, you'll enjoy a unique piece of artwork by Baselitz, indulgent Elemis amenities, and your choice of pillow for resting your head after a day of getting immersed in this vibrant city.

If it's exploring you're after, we're spoilt for choice for iconic landmarks right on our doorstep. Take a short stroll and you'll arrive at must-see squares Alexanderplatz and Gendarmenmarkt, while shoppers will delight in nearby major shopping street, Friedrichstrasse, and Hackescher Markt for its small labels and indie finds.



The Brandenburg Gate and the Reichstag are well within reach and the hip area Kreuzberg, famous for its street art, international food scene and bohemian atmosphere, is just around the corner. Bask in nature at the city's largest park - Tiergarten - within minutes by taking the subway just outside the hotel or if you'd prefer to stay above ground, hire one of our bikes for the day to see the city on two wheels instead.

Sounds like you're going to be busy. What better way to round off your stay in Berlin than with a little R&R? Submerge yourself in relaxation at **art'otel Berlin Mitte's spa** - a hidden oasis in the city - where you'll leave feeling so rejuvenated, you'll be ready to start exploring all over again.



More than 300 works of the contemporary German artist, Baselitz, fill our halls and guest rooms



Exploring German culture with

GEORG BASELITZ

By Haley Durkee



History. Innovation. Nightlife. Bratwurst. The allure of a German holiday comes in many forms. It's the ultimate balance of old meets new, where hi-tech cars drive past medieval castles and beer brewed from a 16th century recipe is downed to the sound of future EDM chart-toppers. Whether you're drawn to the classical cathedrals of Cologne or the brutalist buildings of Berlin, you'll find an art'otel waiting for you in the heart of these cultural hubs. The soul? Our signature artists.

To capture the authentic spirit of Germany and represent the best of what it has to offer, we turned to two of its most prominent creative figures: Georg Baselitz and SEO.

At art'otel Berlin Mitte, Baselitz's work is the thread that ties our contemporary hotel interiors with the historic Ermelerhaus - the building we call home. This exclusive collection includes

more than 300 pieces from prints to paintings of the prolific artist, a reflection of his enduring career spanning more than fifty years. But, why Baselitz?

Born Hans-Georg Kern in 1938, Baselitz took an early interest painting to escape the suffering and destruction of World War II. At 19, he enrolled at West Berlin's Hochschule der Künste, the largest art school in Europe, studying gestural, abstract techniques. Eventually picking up several mediums, including sculpting and printmaking, Baselitz established himself as major player in the international art scene. Though his subject matter and themes are deeply rooted in post-war Germany, his disruptive style (rejecting convention in pursuit of something more meaningful) continues to resonate worldwide.

And who could be more fitting to take on art'otel Cologne than Baselitz's most successful student? SEO (moniker of Seo Soo-Kyoung), moved to Berlin from her native South Korea in 2001.



To capture the authentic spirit of Germany and represent the best of what it has to offer, we turned to two of its most prominent creative figures

AND SEO

Attending Baselitz's alma mater, Universität der Künste, she started making waves in the mid-noughties as his Master Disciple. Since then, she's crafted a distinctive mixed-media approach to painting that touches on her dual nationalities - an exploration of German culture through a uniquely Korean lens. Bright colours, strong line work, and relatable concepts have made her a household name. And you can see her work on display throughout your stay with us.

Whatever it is that first calls a visitor to Germany, be it delicious baked goods, world's coolest underground clubs, Oktoberfest, or something else, it's the art and hospitality that keeps people coming back time and time again. We can't wait to welcome you, with the help of our signature artists, on your next stay in Berlin Mitte or Cologne.



A NEW ERA FOR HOXTON

By Angharad Jones

Hear someone mention the words 'cool' and 'London' in the same sentence and they'll undoubtedly be talking about somewhere in Hoxton or Shoreditch. Once home to the city's textile and furniture industries, these two neighbourhoods (the lines of where one ends and the other begins are often blurred) are now known for their exciting creativity, cutting-edge street art, live music, and the hippest of hip fashion, bars, and restaurants.



In 2024, this patch of the city will welcome its newest resident: art'otel London Hoxton. Along with 357 guest rooms and suites, our 4-star hotel will be filled with works from **D*Face**, two original Banksys, a destination restaurant and bar, art gallery, events space, and leisure facilities. And at 27-floors high, it's got an enviable view right across London. Phew. Let's take a stroll through our new 'hood.

First, go to Hoxton's border with Islington and you'll find Victoria Miro, a contemporary art gallery in a converted Victorian furniture factory. Often showcasing headline-grabbing exhibitions and featuring artists from all over the world (Grayson Perry is a firm favourite), this gallery is a must for art lovers.

Walk further into Hoxton for Hoxton Square, a small green that's been frequented by locals for centuries. It hosts events throughout the year and is flanked by bars and restaurants (head to Ever After for small plates and experimental cocktails).

You're close to Shoreditch territory now. Cross Kingsland Road (or so-called 'Vietnamese Mile' for its plethora of stand-out Vietnamese restaurants) and straight to Columbia Road for its famous flower market held every Sunday. If it's brunch you're after try traditional Peruvian fare at Andina (60-62 Commercial Street) or go for a typical Aussie breakfast at Lantana Café (55 City Road).

You can't miss the street art in Shoreditch. Almost every bare brick is covered in creative sprays of paint - including Banksy's "Designated Graffiti Area" (83 Rivington Street) - and it draws the crowds, so we recommend heading out early in the morning. Grab a coffee from Nude Espresso (25 Hanbury Street) and a bagel from the 24-hour Beigel Bake (159 Brick Lane) and hit the streets for expressive art that'll leave you feeling inspired for weeks.

While you're in the area, take a look at what's going on at The Truman Brewery (91 Brick Lane). What used to be the world's biggest brewery is now an exciting venue that plays host to a vintage market, street food, live music, pop-up shops and art fairs.

Opening
early 2024





Come evening, night owls will be in their element, as this is when Hoxton and Shoreditch really come to life. Live music fans should head to Village Underground at 54 Holywell Lane. A converted warehouse with art studios and a venue that hosts an eclectic and diverse music

line-up, this popular spot sums up this creative pocket of London perfectly.

Question is: how long have you got?



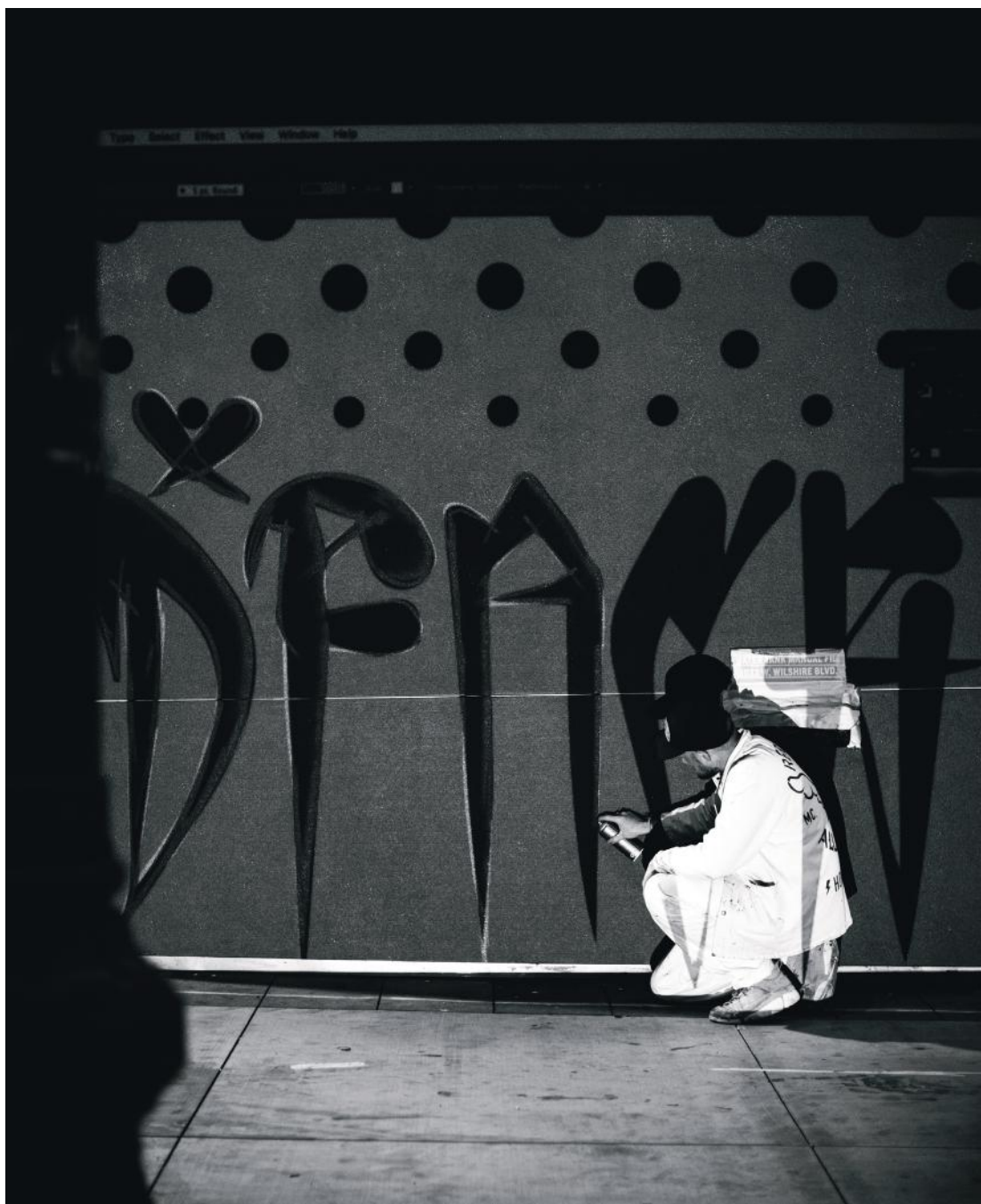
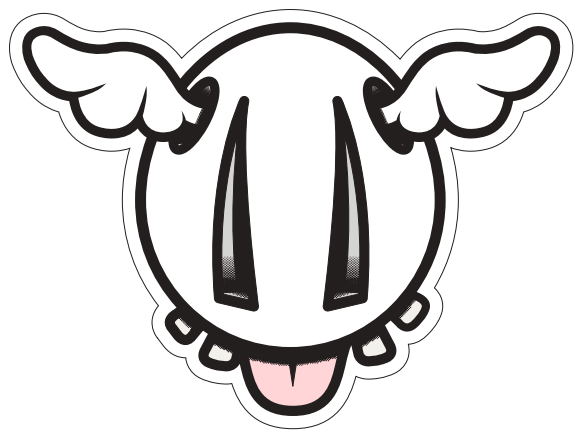
Our 4-star hotel will be filled with works from D*Face and two original Banksys



D*FACE

makes a Land-Mark

By Haley Durkee



Once declared by Banksy as “the sticker king of London,” Dean Stockton, or D*Face as he’s more commonly known, has spent the last two decades doing just as the moniker suggests: playfully defacing political figures, cultural phenoms, and everything in between. So, when it was time to choose a collaborator for our flagship London location, the local legend was a perfect fit.

We’re bouncing off the (soon to be) eye-popping walls of art’otel London Hoxton to announce D*Face as our next Signature Artist!

He’s a mixed-media wunderkind who, amidst other urban contemporaries (chief among them OBEY’s Shepard Fairey) helped forge the urban art scene as it’s known today and ran that irreverent skate-punk spirit from the streets of his hometown to galleries worldwide.

It’s easy to understand why his work resonates with cool kids and serious collectors alike -

whether it’s a massive mural or a tiny sticker, there’s a consistent (and relatable) thread of desire, dystopia and dysfunction throughout that sometimes nods to the zeitgeist, often lifts a cheeky middle finger to the establishment, and always looks stylish as hell.

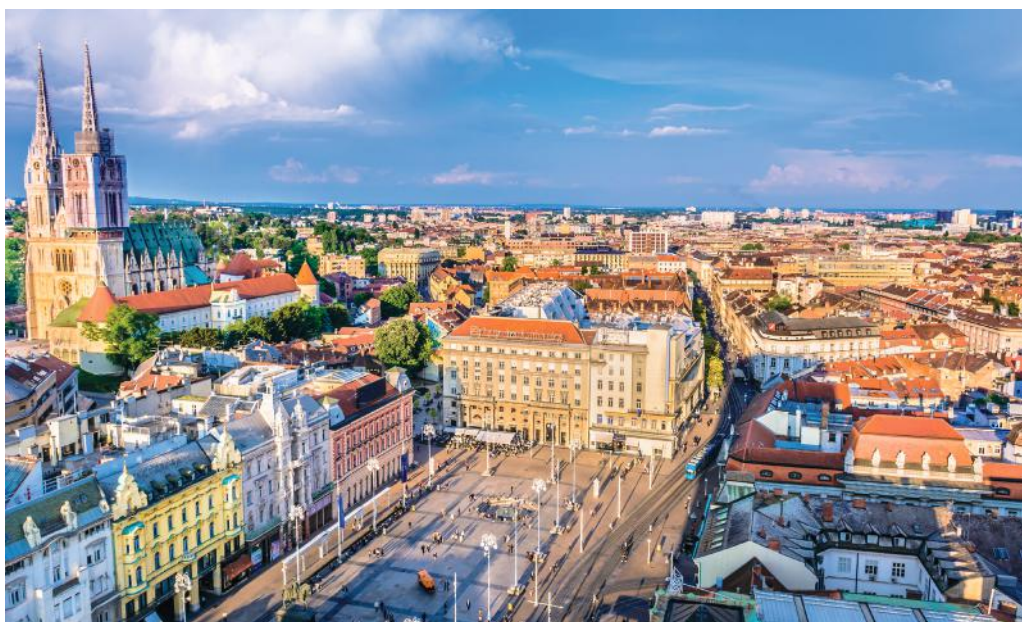
“I wanted to encourage people to not just to ‘see’, but to look at what surrounds them and their lives, reflecting our increasingly bizarre popular culture, re-thinking and reworking cultural figures and genres to comment on our ethos of conspicuous consumption. A Pandora’s box of bittersweet delights, sweet and sugary on the surface, but with an unfamiliar, uncomfortable, taste beneath.”

Stockton uses American pop art like Andy Warhol and Roy Lichtenstein as a foundation to satirise consumerism, celebrity, and excess; but he’s created generation-defining pop-culture iconography of equal measure (album covers for the likes of Blink-182 and Christina Aguilera, just to name a couple). D*Face characters have become as recognisable as Warhol soup cans,

and that’s what makes them as fun and exciting as ever to spot on the street corners of London or Paris - or your hotel room.

Indoors, Stockton runs his own fine art gallery, StolenSpace (formerly Outside Institute), a staple of London’s art-loving Whitechapel neighbourhood where he’s held sell-out solo exhibitions since 2006. He’s also been featured at Saatchi Gallery in London, Malaga’s CAC Museum, Corey Helford in Los Angeles, and Seibu Shibuya in Tokyo - a portfolio that speaks to the universal appeal of, in his own words, “a welcome jolt of subversion in today’s media-saturated environment.”

With this ethos in mind, it makes sense that Stockton has been selective about the brands he collaborates with. The lucky few include Penguin Books, Triumph Motorcycles, Uniqlo and, of course, OBEY. Up next: art’otel London Hoxton, a fittingly large-scale canvas for a creative of his monumental stature. Watch this space.



ZAGREB

Your escape from the Status Quo

By Haley Durkee

The bold and distinctive architecture of Eastern Europe. The cosmopolitan lifestyle of the West. Why choose one when you can have both? From all-day cafés where locals sip on rich hot chocolate and coffee to backstreet studios and galleries where contemporary artists create jaw-dropping works, there's real charm to Croatia's capital. If you're looking for an up-and-coming city to explore, look no further – Zagreb is poised to become one of Europe's hottest destinations.

And that's why it's art'otel's newest home.



If you've stayed with us before, you know art'otel keeps a finger on the pulse of the world's most unique, unforgettable experiences. Zagreb is no exception. This quaint little city has a rich history combined with beautiful scenery and a welcoming community. It's an authentic slice of old-meets-new Europe without the droves of tourists. The youthful energy combines perfectly with the stoic skyline to create a melting pot of culture, delicious food, and exciting nightlife.

Whether you choose to sit on the rooftop terrace, sip cocktails in summer, admire the snow-dusted mountain tops, or dive head-first into the area's famed contemporary arts scene, you've found the right base to make your trip

truly memorable. We're always within walking distance or a short transportation ride to the best local shops, bars, and galleries. And when you do hit the streets, keep your eyes peeled for a healthy dose of colour among Zagreb's thriving street art scene.

Forget the stuffy, buttoned-up image of museums. Zagreb takes visitors off the beaten path with offerings like the Museum of Broken Relationships (a baroque palace with tokens and stories from ex-partners), the 80s Museum (a journey into Zagreb's not-so-distant past), and even a Chocolate Museum (the name says it all). Of course, the gallery selection is also an art-lover's dream. Mimara, Art Pavilion, Museum of Contemporary



Opening
summer
2023



Art are only a few of the many places to see centuries-old to contemporary works.

Interested in something exclusive? Croatia's regional wine selection is one of the finest in the world and unavailable almost anywhere else. Pop into a romantic wine bar for a bevanda or gemišt, or head to our destination restaurant for a taste of something different. Pair any bottle with fresh Croatian cuisine and you'll understand why the locals are so proud of their heritage and keen to share it with you.

So down your glass of Plavac Mali and meet us in the lobby. Next stop: art'otel Zagreb.

It's an authentic slice of old-meets-new Europe without the droves of tourists.



CIAO, ROMA

By Angharad Jones

Rome. Where Michelangelo sculpted Moses out of marble and gave the world the stunning Sistine Chapel ceiling. Where Caravaggio painted his gritty, dramatic scenes in churches around the city (yes, you can see them for free). And where Raphael adorned the Apostolic Palace and Villa Farnesina with elaborate 16th-century frescoes.

Rome lives and breathes art every second of the day. Turn almost any corner in Italy's capital and you'll stumble across a sculpture, a painting, a building or a ruin of great significance. Wander almost any street and uncover something that, though new to you, has been captivating locals and visitors alike for centuries.

It's just one of the many reasons we've chosen Rome as the spot for our first art'otel in Italy. Taking over the historic Londra & Cargill in the

centre of this historic city, our 4-star hotel will have artworks by a unique signature artist, a destination restaurant and bar, leisure facilities, and our usual contemporary style meets artistic flair.

The location is something else. Minutes from the famed Spanish Steps, it's close enough to pop into the Keats-Shelley House to see original letters, manuscripts and drawings by John Keats, or explore some of the world's most fashionable streets, Via Condotti and Via del Corso.



Ancient history, generation-defining art, stunning architecture and luxury labels - Rome has it all!

The vast Villa Borghese is just up the road - a public park filled with lakes, fountains, Rome Zoo, Borghese Gallery (go to ogle works by Caravaggio and Titian), and plenty of greenery for popping a blanket down and whiling away the hours. If more art is on the cards, head over the road to La Galleria Nazionale (131 Viale delle Belle Arti) - this contemporary gallery boasts iconic works by Van Gogh, Monet, Klimt, and more.

And then there's all. that. history. The Pantheon, the Colosseum, the Vatican and the Roman Forum are all there, right on your doorstep. The Trevi Fountain is easily walkable (go in the evening, when the fountain lights up and the crowds thin out). Explore by foot to really soak up the culture, or if you're going slightly further afield, the main train station - Termini - is just a 15-minute walk from art'otel Rome.

Ancient history, generation-defining art, stunning architecture and luxury labels -





Opening
2024

Rome has it all. But we couldn't mention Rome without mentioning the food. The birthplace of carbonara, cacio e pepe and Campari soda, and home to a cool 17 Michelin-starred restaurants, Rome is the city to stop, indulge, and savour all that fresh flavour. Of course, you won't have to go far for good grub. Every restaurant and bar at art'otel is its own destination that pulls in locals and guests alike, and this one will be no exception.

art'otel Rome is all set to open at the beginning of 2024. We'll be waiting with a Negroni.



Wander almost any street and uncover something that, though new to you, has been captivating locals and visitors alike for centuries.



Ever fancied being taught to paint by the pros? Join one of our regular workshops and interactive experiences led by our artists in residence



BE IMMERSSED IN ART WITH art'beat

By Stephen Howard

art'otel is so much more than just a hotel. It's an art experience that immerses our guests in a kaleidoscopic, multi-faceted world of playful colours, bold aesthetics and interactivity. Our goal is to put you in the art and make your stay one to remember.

With that in mind, we've worked hard to bring you an exciting cultural programme, art'beat, which recognises the talent in our creative and innovative neighbourhoods. Each art'otel has its own dedicated studio or gallery space for local artists to create or display new pieces. Guests can visit these galleries and truly immerse themselves in the thriving art communities surrounding us.

Ever fancied being taught to paint by the pros? Join one of our regular workshops and interactive experiences led by our artists in residence. This programme offers an ever-changing roster of local artists from a variety of disciplines, leading innovative classes for our guests and neighbours. Most recently, we welcomed Renin Bilginer to art'otel London Battersea Power Station.

Her practice addresses concepts of womanhood, non-conformity, and what it means to embody multiple identities - particularly at the intersection of Eastern and Western cultures and rooted in the context of her British-Turkish heritage. On top of working and exhibiting in the studio, she held an interactive tie-dye workshop with a fun opportunity for attendees to learn new techniques and styles.

Meanwhile, art'otel Amsterdam saw the installation of a new exhibition: Punctilious, curated by Amsterdam Street Art and Hugo Mulder DHM. They approached their craft with the utmost seriousness, striving for perfection,



Renin Bilginer tackles themes of identity & womanhood as artist in residence at art'otel London Battersea Power Station.

art'beat is a constantly evolving programme of events and activities

accuracy, and punctiliousness. This exhibition presents the work of 3 renowned artists who are balancing on the thin line between absolute geniality and total madness.

art'beat is a constantly evolving programme of events and activities, so speak to the concierge about what's happening in our studios during your stay. And don't forget to drop by our studios

to meet the artists in person and admire their work.

From street artists to fine painters, stencils to sculptures, our artist in residence programme will keep inspiration alive at every stage.

For more information about our art'beat programme, visit our website at artotel.com



SALON-WORTHY HAIRCARE WITH EVERY STAY

By Paresh Vara

Design-led artistic worlds collide in an iconic collaboration between art'otel London Battersea Power Station and hair-care game changer, KEVIN.MURPHY.

Renowned for its 'skincare for your hair' ethos, KEVIN.MURPHY became an instant must-have when it was founded by the brand's namesake. An international session stylist, Kevin Murphy has styled and directed for countless high-end fashion houses, celebrity A-listers, and cover models for the world's most respected publications. And now, as the first property across the UK and Europe to call KEVIN.MURPHY's Repair-Me range "home," art'otel London Battersea Power Station brings guests their own catwalk-worthy tresses with the brand's salon-grade hair products.

One of KEVIN.MURPHY's most-loved ranges, Repair-Me is armed with a luxurious scent profile of fresh

florals, mandarin and hints of greenery. The highly sought-after collection of Wash (shampoo), Rinse (conditioner), Body Wash, Body Lotion and Triple Milled Soap graces the vanities of every overnight stay. Free from harmful nasties including parabens and sulphates, art'otel London Battersea Power Station has enlisted guest cosmetic innovators, VANITY GROUP to manufacture and distribute the high-end products.

Thoughtfully designed and formulated, the KEVIN.MURPHY Hotel Collection is made using sustainable OceanBound Material - protecting the ecology of our seas by taking plastic waste at risk of ending up in the open ocean and turning it



into packaging. It's also PETA certified and Vegan Trademarked, making it one of the most highly accredited formulations for guests to lather, rinse and repeat.

But that's not the only way this mane-changing partnership puts an end to bad hair days. Coming soon: a first-of-its-kind KEVIN.MURPHY styling channel in every room with exclusive instructional videos to help create head-turning locks that take guests from rooftop pool to party.

In signature art'otel fashion, a calendar of unforgettable on-site experiences will soon be revealed including hair artistry workshops and imaginative service experiences for guests.

From check-in to check-out, guests of the hotel can quiz art'otel London Battersea Power Station team members on KEVIN.MURPHY styling tips and tricks. Each team member has undergone extensive brand immersion training, adding hair-extraordinaire to their repertoire.

There will also be a bespoke range of KEVIN.MURPHY haircare available for purchase on-site for guests to take home (or gift!) as a memento of their stay.

Who said holiday hair needs to be reserved for the weekends? Make a date with art'otel London Battersea Power Station and get to know KEVIN.MURPHY.



Bringing salon-worthy haircare to the hotel circuit.

WONDERPASS

Your backstage pass to dream destinations

When you stay with art'otel, the world's most exciting cities are on your doorstep - and Wonderpass is the key to unlocking it all. Our full-service app gives you a 360 view of your booking with a host of free features to level up your travel experience, including 24/7 chat, room service, and complimentary access to 11:00 am check-in*. Simply book your stay online or in the Radisson Hotels app, then let Wonderpass be your guide once you arrive.

Flexible arrival time

Whether you have an early morning flight or afternoon activity, Wonderpass gives you the complimentary option of 11:00am check-in* so you can schedule your day, your way.

The 30-second check-in

Nothing should get in the way of your holiday. Wonderpass lets you check in or out and access your room key instantly.

Drinks and dinner, sorted

Did someone order a little slice of paradise? Satisfy your cravings for food or drinks with our entire room service menu on offer in the app.

Scan the code to access Wonderpass



24/7 access to experts

Whatever you need, whenever you need it. Our team is only a text away for support with anything from amenity requests to local recommendations.

Booked and busy

Art is in our name and it's in the app, too. Book everything in-app from tours to workshops to wellness facilities, and more.

Exclusively for you

As a Wonderpass user, you get access to early check-in, plus first dibs on deals and discounts, as well as special offers you won't find anywhere else.

*subject to availability

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ARENA
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