

Evans and Peel celebrate with baijiu at SeeWoo's cultural event

This evening See Woo celebrates China's rich culture and history at See Sushi with an exclusive dinner to celebrate the 5000 year heritage of Chinese baijiu. Mixologists, including head barman Marlowe Harris, from the renowned 'Detective Agency', Evans and Peel, have created four cocktails for the event, to give baijiu an extra edge:

Thirsty Dragon:

A light and refreshing punch combining Shui Jing Fang with Pineau des Charentes, Flagg Punsch, Spanish Bitters, pink lady apple juice, citrus and fresh orange. Easy to drink with notes of dry fruit, plum and chamomile.

The Monkey King:

A delicious dessert punch made with Luzhou Laojiao, Laubade VSOP, Sette Vie Amaretto, E&P Five Spice Bitters, lemon juice and clarified milk. Sweet, spicy and citric.

Terracotta Punch:

A sharp citric punch of Luzhou Laojiao, 1615 Pisco, Raspberry Syrup, Green Tea, lime and fresh mint. Floral, fruity and complex, like a Mojito for grown ups.

Silver Lion:

An aperitif playing on the anis notes of Shui Jing Fang with wormwood heavy Professore Vermouth, Genepi Le Flacon and a spritz of Absinthe. Fortified with Clement rum for a strong and serious cocktail.

Thirsty Dragon and Silver Lion cocktails will be made with Shui Jing Fang, a premium brand of baijiu recently launched in the UK, which has a sweet bottom note. The other cocktails will be made with Luzhou Laojiao which uses clay in the brewing technique so it has a distinct aroma which is very strong.

Baijiu is a hugely popular celebratory drink within the Chinese community. Selfridges is the first Western store to make this and other baijiu brands available to its customers. Baijiu is China's most popular and traditional drink. For thousands of

years it has been regarded as a drink to mark celebrations and strengthen bonds, both professional and familial.

To appreciate the baijiu you are drinking, it is necessary to consider the colour, aroma and taste - these three senses will determine the type. Baijiu should be bright, shiny and clear with no suspended particles and it is best served at room temperature in small tasting cups.

For further information please contact:

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Notes to editor:

Marlowe Harris is a Los Angeles born barman based in London. Having helped open Evans & Peel Detective Agency in 2012, he is currently the beverage director for both Evans & Peel and the Smithfield based Kench & Bibesy set to open this Autumn. His cocktails have made the pages of the Wall Street Journal, Metro, London Evening Standard, Square Meal and countless blogs.