

## Livello Lounge at L'Ermitage Beverly Hills Debuts "Paper Thin" Cocktails

Beverly Hills, CA - September 18, 2012—While fit and trim are the watchwords of today's healthy Angeleno the current cocktail craze may be catching calorie counters unaware. Though today's inventive concoctions may taste fruity and fresh they often contain a calorie-bumping mixture of alcohol and sugars that compete with fast-food for crashing a diet.

While a mojito may weigh in at 217 calories or a Pina Colada at 230 the infamous Long Island Tea has a startling 780 calories—more than a double cheeseburger (440 calories) and a small order of fries (230 calories) combined.

Responding to this contradiction—svelte bodies and tasty cocktails—Stephanie Brown, Food and Beverage Manager at L'Ermitage Beverly Hills, herself a practicing mixologist, came up with a solution—the Paper Thin.

"With our rooftop pool and extensive fitness facility, our hotel attracts a clientele that is very conscious of their health and body image. In our Livello restaurant, chef de cuisine Benjamin Dayag's Asian-inspired cuisine has many items that are fresh, low calorie, healthy and delicious. Our guests gravitate to that, especially women. However, in the lounge, we didn't have quite the same options."

"It struck me," Brown recalls, "that a guest who is eating healthy and drinking moderately shouldn't be limited to a bare-bones cocktail."

The Paper Thin is the first in a series of cocktails she is developing with this clientele in mind, each with only approximately 100 calories. Far from being bare-bones, the Paper Thin cocktails is made with Russian Standard vodka, pomegranate juice, coconut water, stevia sweetener and lemon juice.

"It's a flavor bomb," says Brown of the creation, "and its success is inspiring me to add a sub-menu of calorie-conscious cocktails. Our guests are very aware of what they're consuming and this feature gives them a bit more information."

Does the Paper Thin pair with traditional bar foods like buffalo wings or nachos? "Well maybe not", laughs Brown, "I like it with our Snapper Sashimi, served with spicy daikon, garlic, green onion and ponzu. The contrasts between the sweet and spicy are fabulous and the pomegranate flavor reminds me a bit of a Japanese plum wine."

The Livello Lounge at L'Ermitage Beverly Hills is open from 11:00am to 12:00am Sunday through Wednesday and 11:00am to 2:00am Thursday through Saturday, with live music on Friday evenings, Happy Hour on Friday and Saturday from 6:00 - 8:00 p.m. Telephone 310 278 3344 for further information.

For more information or reservations at L'Ermitage Beverly Hills, telephone 877 235 7582 or visit <a href="https://www.lermitagebh.com">www.lermitagebh.com</a> For information on Viceroy Hotel Group, visit <a href="https://www.viceroyhotelgroup.com">www.viceroyhotelgroup.com</a>

facebook.com/lermitagebh twitter.com/lermitagebh

## **About Viceroy Hotel Group**

Viceroy Hotel Group delivers one-of-a-kind lifestyle experiences that bring together provocative design and intuitive service in sought-after locations. Signature brand amenities and services created for the diverse business and leisure guests include dynamic dining venues featuring world-class culinary talents and destination spas specializing in health, fitness and beauty. Current properties include hotels and resorts in Abu Dhabi Anguilla, Beverly Hills, Maldives, Miami, New York, Palm Springs, Riviera Maya, San Francisco, Santa Monica, Snowmass, St. Lucia and Zihuatanejo, with forthcoming openings in Istanbul and Bodrum, Turkey.

###

## **For Media Information Contact**

Gabriela Knubis Knubis Communications 707-265-7783 gabriela@knubis.com

## **For Hotel Information Contact**

Alicia Dill
Director of Sales
L'Ermitage Beverly Hills
Tel: 310-385-5390
Alicia.Dill@viceroyhotelgroup.com

12.4.12