

THE WORLD'S BEST BAR REOPENS AS LYANESS

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Lyaness, London



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London – Dandelyan, which closed just days after it was named world's best bar, has been reborn with a new name and a focus on post-category spirits.

From the mind of cocktail innovator Ryan Chetiyawardana, **Lyaness** takes over Dandelyan's place in London's Sea Containers hotel. Rather than following the format of a traditional cocktail menu, Lyaness focuses on just seven proprietary ingredients – including Infinite Banana, King Monkey Nut and Aromatised Milk Wine – to add a more playful element to the drinking experience.

The menu also includes Onyx, built on a double-fermented clear koji spirit, created in collaboration with alcohol category disrupters **Empirical Spirits**. Chetiyawardana also wants to shake up cocktail service, which currently relies on customers waiting for their drink. Instead, he has developed a system inspired by professional kitchens, which sees ingredients prepared ahead of time so they can be assembled at speed.

Through its partnership with Empirical Spirits, Lyaness is demonstrating the commercial opportunity for **Post-category Spirits**, setting an example for the global high-end hospitality industry.