

Lola Lo

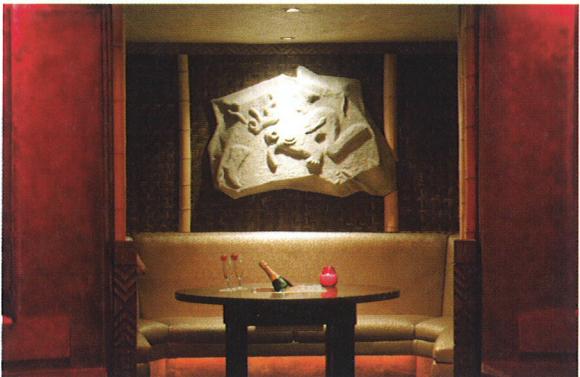
Eclectic Clubs & Bars has unveiled its new tiki concept in Brighton

Despite its remoteness, Easter Island in the south-eastern Pacific has gained iconic status because of its distinctive moai statues built centuries ago by the Rapanui people. At Eclectic Clubs & Bars' new Lola Lo in Brighton, the mysterious carved figures pop up all over the venue, with statues as tall as nine feet and a cluster of them glowing blue around the dance floor.

It is the latest design project by tiki specialist Cheeky Tiki, which has worked on some of the UK's top tiki bars from Mahiki and Kanaloa to Kukui in Oxford and Bournemouth. "It's a bit different from other projects because there is more of Easter Island than the general Polynesian theme," explains designer Jamie Wilson. "Easter Island holds such allure for people and the moai statues are iconic and instantly recognisable."

Other Easter Island carvings are integrated into the design, including stone-like jesmonite motifs of birdmen based on petroglyphs found on rocks all over the island. Other tiki essentials are also present such as puffer-fish lights above the bar and the bamboo bar fronts. Other features include bamboo lights based on traditional fish traps and the recurring motif of hibiscus, both on the walls and in the form of giant Perspex flowers up to two metres across on the ceiling, back lit with colour-changing lights.

This new concept from Eclectic is also inspired by the character of a 1950s hula girl – the Lola Lo of the bar and club's name.



It has been in development for almost two years and has been created on the site of one of the Po Na Na clubs that Eclectic's owners took on in 2003. At a cost of £200,000, the company has created the 280-capacity venue as an addition to its eclectic portfolio that also includes the Japanese-themed Sakura bars and Embargo59 in Chelsea. "Our

aim is to immerse our guests in the atmosphere and flavour of a tropical oasis," explains operations director Lee Nicolson. "The pure essence of carefree joie de vivre is what Lola Lo is all about."

The venue specialises in premium spirits, from Belvedere to Havana Club and Myers's, plus 15 speciality rums. The list of 30 bespoke and classic cocktails, priced from £4.95 to £8.50, was developed by Lee with Eclectic's in-house mixologist Anton Kasanin. "The Lola Lo menu had to be colourful and represent the kind of escapism you would experience on a dream island holiday," Lee says. "We paid specific attention to the Easter Island themes and, in fact, the Moai became our signature cocktail." This is made with Havana Club Especial, Cointreau, fresh lime juice, grenadine, Angostura Bitters and ginger beer.

"The drinks menu is fruit-driven and uses fresh exotic produce from around the world, most of which is sourced locally," Lee adds. "It's aimed at the female drinker, especially groups who share cocktails, such as birthday or work celebrations and hen nights. Our specially-created tiki-style mugs are much more exciting and interesting than glasses and lend flair to the entire Lola Lo experience." General manager Nikki Ladd, a former manager of the town's Po Na Na, adds: "We know that Lola Lo will be a wonderful addition to Brighton's vibrant nightlife."

Where to find it

Unit 2, 75-59 East Street
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www.lolalobrighton.com

Who did it

Design: Cheeky Tiki
Contractor: WFC Interiors
Sound: SSE Audio Group
Lighting: TEI Electrical
Website: Dusted Design