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# SUITE TREATS

Dining inspiration from four London hotels  
that are raising the bar on room service

Photography **TEX BISHOP** Entertaining **MELINA KEAYS**  
Interiors **OLLY MASON**

Opposite, Cédric Grolet's mango pavlova, made with meringue, fresh mango, and mango ginger gel and ganache, and his hazelnut Hyde Park, made with hazelnut praline, biscuit, cream and salted paste

'Commodore IV' wine glass, €67, by Oswald Haerdtl, for Lohmeyr; Napkin, €90, by Dior. 'Twist' napkin holder, £295, by Buccellati. 'Graphik' silver-plated tray, €365, by Christofle. 'Twist 1586' mature spirits glass, €300 for two; spirits decanter, €560, both by Saint-Louis. 'Folia' mini portable lamp, €950, by Noé Duchaufour-Lawrance, for Saint-Louis. 'HTS' dessert fork, £15, by Nedda El Asmar, for Hermès

**P**icture the scene: you are brought to your hotel suite along a softly carpeted corridor to a space so beautifully appointed that you realise you just don't want to leave it that night. What about dinner? Luckily, the room service menu is at hand. Perusing it, you consider an array of enticing options. Then you begin your evening by filling the magnificent bathtub, sinking into the bubbles and contemplating the view over a couple of cocktails while you anticipate the arrival of your chosen dishes. In these Deliveroo days, dinner to your door is a familiar concept, but it's usually the kind that comes on a bike and is handed over in a paper bag. Very convenient, but the kind of service we are celebrating here is a different affair altogether. The finer details of top-notch hotel in-room dining are very satisfying. They have a stately, old-fashioned elegance that is a reassuring reminder of how civilised life can be and, in a fast-paced world, taking the time to enjoy your surroundings is a wise way to unwind. A gentle ring of the doorbell announces the arrival of dinner (or breakfast/lunch/tea/whatever). A trolley laden with cloche-covered delicacies glides into your room, equipped with a heated box that ensures your food is served at the perfect temperature. Heavy napery, shiny cutlery and sparkling crystal glasses add to the sense of occasion, as does a silver bucket containing a bottle of ice-cold champagne. At this level, the room service trolley is a chance to enjoy star turns from around the world, from Korean bibimbap and Wagyu beef burgers to a full English breakfast. Finish your feast with an exquisite piece of patisserie before sinking into (or rising from) your luxurious bed.

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Entertaining



THE EMORY PARK SUITE  
The Emory, Belgravia, [the-emory.co.uk](http://the-emory.co.uk)

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## Entertaining

Cobb salad featuring baby leaves, sweetcorn, bacon, egg, tilton, avocado and cherry tomatoes with a blue cheese dressing, a Wagyu beef and truffle burger with pickled red onion, wholegrain mustard mayonnaise, gherkin and Gruyère, and French fries

'Château Baccarat' tasting glasses, €250 for two, by Baccarat; 'HIS' dessert spoon, £15; coffee spoon, £35; dinner knife, £190; dinner fork, £120, all by Nedda El Asmat, for Hermès; 'Murano Glass' pepper placeholder, price on request, by Buccellati; 'Talai' finger bowl, €742, by Lalique; 'Caviar' serving plate, price on request, by Buccellati; 'Twist 1980' water tumbler, £221, by Saint-Louis; Napkin, €90, by Dior



## Entertaining

This page, bimimbap with seasonal vegetables, mixed rice, soft egg and truffle gochujang

'Octagonal' tray, €590, by Baccarat. 'H Deco' side plate, €70; cup no. 2, €99, both by Hermès. Water tumbler on base, €499, by Lohmeyr. 'Infiniti' chopsticks, €190, by Christofle. 'Uni' chopsticks, €90, by Ora Ito, for Christofle

Opposite, yellowtail serrano crudo with coriander, tomato salsa and yuzu soy, and mushroom carpaccio with umami aioli, tortilla, shiso and truffle oil

'Ambassador' wine glass, €89, by Oswald Haerdtl; 'Patricia III' wine glass, €89, by Josef Hoffmann, both for Lohmeyr





THE MAYFAIR SUITE  
Mandarin Oriental, Mayfair, [mandarinoriental.com](http://mandarinoriental.com)

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## Entertaining

This page, 'Manhattan' cocktail glasses, £125 each, by Saint-Louis

Opposite, a Clover Club, made with gin, lemon juice, raspberry syrup and egg white, and a Manhattan, made with whiskey, sweet vermouth and bitters

'Patrician' champagne cup, £99; 'Patrician II' wine glass, £89, both by Josef Hoffmann, for Lobmeyr

For stockists, see page 161

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THE GRANVILLE SUITE  
Raffles London at the OWO, Whitehall, [raffles.com](http://raffles.com)

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