

THAMES FOYER

Often described as 'the vibrant heart of the hotel', the Thames Foyer was built into the centre of the original 1889 hotel building when The Savoy was extended in 1904. In this elegant room, diners first rose to dance to the music being played while they ate, thus inventing the dinner-dance; later a permanent dance floor was installed, and the world-renowned Savoy bands made their debuts in the Thames Foyer, as Tango teas and thés dansant became all the rage. The tradition of live music continues, as a pianist plays one of the hotel's traditional pianos during Afternoon Tea. The great glass cupola above you has restored the natural light which flooded into the Thames Foyer in those early days. Its restoration, completed in 2010, was inspired by an original design which was found in the hotel's archive.

All prices are inclusive VAT. A suggested discretionary 12.5% service charge will be added to your bill.

"Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Food allergies and special dietary requirements can be catered for by our chefs, please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our dishes with regard to the products used, allergens substances and nutrition. " 

DESSERTS

Served from 19:30 – 23:30

LIGHT

Citrus on the Rock

Tangy citrus foam, earl grey rocks, honey tuile, zesty grapefruit sorbet
16

One Thousand and One Layers

Ginger chiboust cream, roasted mangoes, passion fruit caviar,
Caramelized puff pastry
16

Dynamite Belle-Helene

Poached William pear, Tahiti vanilla ice cream, hot chocolate sauce
16

MEDIUM

Peach Melba Legacy

Vanilla foam, fresh raspberries, poached peaches, blown sugar
16

Roasted Figs

Hot rosemary roasted figs, speculoos crumbs, almond brittle,
Red wine marbled ice cream
15

In a Nutshell

White truffle scented mousse, Piedmont hazelnuts,
Azelia 'Nama' chocolate ganache
16

A Time for Reflection

The eight paintings hanging in the Thames Foyer are by British Pop artist McAlpine Miller. Each painting features a star of the stage or screen who enjoyed staying here at The Savoy.



Katharine Hepburn:
Taking Centre Stage



Frank Sinatra:
Man About Town



Ava Gardner:
A Desirable Proposition



Maria Callas:
A Moment of Respite



Charlie Chaplin:
Silent Path to Success



Marlene Dietrich:
Into My World



Alfred Hitchcock:
The Mysterious Thinker



Marilyn Monroe:
Bright Young Thing

“This series of 8 paintings concentrates on two themes: the sheer majesty of The Savoy and the glamour of iconic idols that have been and will continue to be associated with this historic hotel. The choice of subjects serves not only to remind us of an era of great hope and aspiration but also allow us to consider both progress and potential. The Savoy has continued to achieve a standard which might otherwise be lost in our throwaway society where everything is replaceable”.

McAlpine Miller, 2012

All of the paintings are oil on linen canvas. The collection was commissioned by The Savoy in 2012.

DESSERTS
Served from 19:30 – 23:30

RICH

Salted Caramel Verrine

Milk chocolate mousse, caramelized popcorn, salted caramel cremeux
14

Mint Stracciatella

1st Cru Vila Cracinda 64% dark chocolate mousse, cremeux and wafers,
Flourless sponge and mint stracciatella ice cream
13

Peanut butter and chocolate tart

Think dark chocolate shortbread, Chuao chocolate ganache,
Peanut ice cream
13

INDULGENT

Chocolate Decadence

Our Executive Pastry Chef's very own chocolate fondue recipe,
Seasonal fruit skewers
15

Tarte Tatin

Traditional Tarte Tatin for two,
Port wine reduction, yogurt sorbet
29

Chocolat

Unique textures of 63% 'Gran Blanco' dark chocolate
Served in an edible cocoa pod
16

THAMES FOYER TEMPTATION COCKTAILS

LIGHT

Diamonds and Pearls

Star of Bombay Gin, Jasmine Cocchi, raspberry & cucumber
Light, fruity, long
17

Two Worlds

Bacardi Carta Blanca, Mezcal, pineapple, lime, Velvet Falernum
Bright, tropical, light
16

Café Milano

Grey Goose La Poire, Campari, coffee, honey
Coffee bean, vibrant, fruity
17

MEDIUM

Southern Rose

Grey Goose, rose, muscat, St. Germain, raspberry syrup
Fragrant, floral, fruity
16

À la Française

Martini Rosato, Cocchi Barolo, Chartreuse
Wine aromas, red berries, menthol
16

Bamboo Lightning

Noilly Prat, Manzanilla, White Cacao, vanilla
Light, salted chocolate, vanilla
16

THAMES FOYER TEMPTATION COCKTAILS

RICH

Kings and Quince

Woodford Reserve, Quince Liqueur, salted almonds
Fruit, spices, vanilla
16

Cuban Tea

Bacardi Carta Oro, cacao noir, green tea tonic, anise
Aromatic, fresh, smooth
16

Life is Made of This

Woodford Reserve Double Oak, Crème de mûre, apricot
Opulent, lavish, blackberry aroma
17

INDULGENT

Royal Flush

Bacardi Ocho, Dubonnet, dry chocolate, Maraschino, bitters
Rich, chocolate, luxurious
17

Earl Grey Suzette

Dewar's 12yrs, Grand Marnier, Calvados, Earl Grey
Rich, aromatic, red apples
16

Winding Road

Bacardi Ocho, Ruby Port, Coffee maple, chocolate bitters
Indulgent, intense, deep
16