



# The Savoy Grill, The Savoy, London, UK

Creating a new era for fine dining, Gordon Ramsay Restaurants has celebrated the reopening of its iconic Savoy Grill at The Savoy after a stunning renovation by multi award-winning design studio Afrodit. Vicky Lewis took a closer look at the inspiration behind the restaurant's new look.



When the name of The Savoy is uttered, it automatically delivers a vision of opulence and class, and the newly renovated Savoy Grill, one of Gordon Ramsay Restaurants' selection of eateries, brings just that. Claret velvet-lined booths, rose-coloured silk lined walls and lavish marble floorings complement the metallic and glass accents which capture the essence of The Savoy's extensive history of luxury and refined elegance, evoking a 1920s-style ambiance and transporting guests to a Gatsby-esque era of glamour.

With an elevated menu, a breathtaking new bar and decadent new wine experience room now in place, the historic dining room has delivered an aura of timeless elegance. The vision, styled ahead of the venue's 125th anniversary, has been created by the multi award-winning design studio Afroditi, where Afroditi Krassa and her team drew inspiration from the glamorous 1920s Hollywood Regency style, a period characterised by the bold use of colour and contrast and sumptuous materials. British artisanal production and craftsmanship has been observed throughout the design with several bespoke features such as the handmade feather tiles, the scalloped pewter bar, and the specially commissioned artwork by celebrated fashion illustrator Thom Botwood.

Afroditi Krassa explained that the history of the building was

key in the design process. She said: "The design narrative is fully inspired by the incredible history of one of the most famous dining rooms in the world. The Savoy is a heritage building with some of the most inspiring Art Deco period detailing. From the metal work at the entrance to the original floors, marble, and windows. For the Savoy Grill we brought a Hollywood Regency look inspired by its glamorous clientele over the years. It has a feminine, soft touch."

The historic Swarovski chandeliers, Churchill's favourite clock, as well as the original layout of the tables have been retained in honour of the long history that epitomises the world-renowned Savoy Grill. Afroditi explained: "The design scheme features several bespoke elements throughout the dining room such as peacock feather tiles crafted by artisans in the north of England, a unique pewter bar as well as bespoke illustrations that adorn the space and were curated by the studio. We celebrate the historical figures that have visited the dining room throughout the years and their favourite tables. We wanted the space to have real character in the light-hearted approach to what is top-notch hospitality, service and offerings."

Known for being just as likely to draw Hollywood A-listers as British political heavyweights, the Savoy Grill is renowned for its fine cuisine made with the very best seasonal ingredients. Executive Head Chef Michael Turner has curated a delicious new



***We wanted the space to have real character in the light-hearted approach to what is top-notch hospitality, service and offerings***

menu with signature dishes like Louet-Feisser Oysters, sitting alongside Savoy Grill classics including, lobster thermidor, duck à l'orange and Gordon Ramsay's signature Beef Wellington.

A proud edition to the Savoy Grill is the exclusive Wine Experience Room. Within the specially installed, walnut-lined private room, where hundreds of bottles of the world's finest wines are on display, guests will have the opportunity to experience the rarest and most exclusive wines in the Grill's cellar, overseen by the restaurant's Head of Wine and Sommeliers. The room's design allows for the seating of just eight guests, and sommeliers will discuss wine preferences with visitors in advance to curate a bespoke wine menu, paired with freshly prepared dishes from the upstairs Grill.

The Grill will also continue to offer its popular Chef's Table, where diners can enjoy an immersive culinary experience. Chefs will guide up to six guests through the menu while they are seated in the heart of the action overlooking the Savoy Grill kitchen.

Afroditis expressed her pride in the work completed and the full transformation the space has seen: "This has paved the new way for the future of the Grill for many, many years to come yet has shown great respect to its history. The proof of the pudding has been the endless praise from its most loyal customers who have been visiting for decades on end."





Afroditi, founder of the studio and product designer, brought a radically new approach to hospitality design that led to the creation of some of London's most iconic projects. The holistic and conceptually driven approach resulted in brands that redefined their category. Two decades, 150 projects and 40 design awards later, the studio has spread across three continents working with governments, master planners, developers, hotel groups, renowned chefs, and mixologists.

The Savoy Grill has cultivated a rich, historic tapestry, having first opened in 1899, launching alongside the hotel it shares its name with. The Savoy was opened when theatre impresario Richard D'Oyly Carte – the man who brought together Gilbert and Sullivan – decided to launch a hotel with restaurants to complement the existing Savoy Theatre. The Grill, which has sat in its present home since 1904, has long been a celebrity favourite, feeding everyone from Charlie Chaplin to Winston Churchill, Errol Flynn to Elizabeth Taylor. The menu today stays true to that which was served nearly 125 years ago, with an offering that has long taken inspiration equally from the best of British and French cooking, with an influence from classic New York grills.

At the helm of the Grill today is renowned chef and restaurateur, Gordon Ramsay, whose pride in the reimagining of the space is clear: "This beautiful revival of the Savoy Grill is everything I hoped it would be and more."

[www.gordonramsayrestaurants.com](http://www.gordonramsayrestaurants.com)

[www.thesavoylondon.com](http://www.thesavoylondon.com)

[www.afroditi.com](http://www.afroditi.com)

