

World's most outrageous room service dishes

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You won't believe the decadence delivered to your hotel room - or the cost

Hotel room service sure isn't what it used to be.

Although some hotels still feature the same 'ol shrimp cocktails, club sandwiches and hamburgers on their room service menus, others take a more innovative approach, offering unusual dishes-like a Japanese bento box, risotto of escargots, and pavé of sole with cassoulet Toulousain-often created by the well-known chefs who run their restaurants.

This trend is global, frequently found at smaller hotels that belong to organizations like Relais & Chateaux and Small Luxury Hotels, two collections of upscale hotels, and Design Hotels, whose hotels are distinguished by their arty décor.

Famous chefs who oversee room service menus include Raymond Blanc, of Le Manoir aux Quat' Saisons, a Relais and Chateaux, two-Michelin-star restaurant and hotel outside of Oxford, England, Eric Chavot, of the two-Michelin-star Capital at the Capital in London, Nobu, whose one-Michelin-star restaurant Nobu is in the Metropolitan in London, and Joan Roca, whose one-Michelin-star Restaurant Moo is in the hip Hotel Omm in Barcelona.

Then there's the legendary Philippe Legendre, chef of the two-Michelin-star Le Cinq at the Four Seasons George V in Paris, culinary heavyweight Jean-Georges Vongerichten, whose three-Michelin-star, eponymous restaurant is in the Trump International Hotel in New York, Geoffrey Zakarian, whose restaurants do room service for two Manhattan hotels, Town at the Chambers Hotel and the one-Michelin-star Country at the Carlton Hotel, Patricia Williams, of District in the Muse in Manhattan, and Charlie Palmer, of the Dry Creek Kitchen in the Hotel Healdsburg in Healdsburg, Calif.

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