



ALAIN DUCASSE AT THE DORCHESTER

PRIVATE DINING

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Experience fine dining with **incomparable contemporary French cuisine** and **impeccable service** at Alain Ducasse at The Dorchester. The restaurant boasts **two unique private dining rooms** providing the ideal setting for a corporate event or a more intimate gathering of friends or family. For a private dining enquiry, please contact Anaïs Malet, our Events Manager, at anais.malet@alainducasse-dorchester.com or on +44 (0) 207 319 7384.



SALON PRIVÉ

Dark green lacquer walls studded with thousands of green silk buttons enhance the vibrancy of this cosy, private alcove. The colourful design reflects the flora and fauna of Hyde Park opposite, drawing the outside into the room. A modern fireplace at the top of the room is reminiscent of a traditional English hearth. In the bustling heart of Mayfair, Salon Privé provides an oasis of comfort and an ideal venue for an intimate meal with discreet service.

- Up to 12 guests
- Room hire £200



SALON PARK LANE

With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambience of tranquillity to any private luncheon or dinner and makes any event unforgettable. Its modern chandelier of glowing leaves creates an elegant atmosphere of soft light in the evening.

- From 14 to 30 guests
- Room hire : - lunch £350 - dinner £750

Table Layout

- 14 guests / 1 table
- From 15 to 20 guests / 2 tables
- From 20 to 30 guests / 3 tables



MENUS & WINE COLLECTIONS

LUNCH

Elegance £70
(Includes 2 glasses of wine,
a half bottle of mineral water and coffee/tea)

LUNCH & DINNER

Temptation £95
Couture £115
Privilege Menu £155

WINE COLLECTIONS

£40 / £55 / £65 / £80
(Includes a half bottle of wine, mineral water
and coffee/tea)

Please kindly note that menus are subject to change in accordance with the season.
Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%.



Our Head Chef Jean-Philippe Blondet interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing current seasonal produce while Damien Pépin, our Restaurant Director and his dynamic team, ensure a unique and enchanting experience for your guests.

From the Champagne & Canapé reception to a range of specially created lunch and dinner Menus and Wine Collections, our guests are able to design their **bespoke experience**.

- **Our Head Chef can create a tailor-made menu according to your tastes.**
- **The printing of your menu can be personalized according to your choice (logo, message or title).**
- **Kitchen tours, groups of 6-8 guests, can be organised for your guests.**

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PRE DINNER RECEPTION

- Champagne & Canapés -

£25 pp

3 Canapés + 1 glass of Champagne Selection Alain Ducasse

- Dom Pérignon Reception -

£45 pp

3 Canapés + 1 glass of Dom Pérignon Champagne

A LA CARTE

Canapés

£5 per canapé

Seared DUCK FOIE GRAS
dolce forte sauce

VEGETABLE tart

ARTICHOKES poivrade

SEA BASS ceviche

Spicy BEEF

Champagne

per bottle

£85

nv Selection Alain Ducasse

£145

2007 Delamotte - Blanc de blancs

£160

nv Bruno Paillard – Première Cuvée Rosé

£ 350

2006 Dom Pérignon

- Exclusive Canapés -

Upon request, our Head Chef will be delighted to design a bespoke selection of canapés using the finest ingredients available. Please do not hesitate to contact us for further information.



PRIVILEGE MENU

/ £155

CHAMPAGNE

nv Selection Alain Ducasse

WHITE WINES

2013 Alsace Riesling

Heimbourg

Domaine Zind-Humbrecht

2014 Chablis 1er cru

Les Vaillons

B. Simon

RED WINE

2009 Pauillac

Château Pibran

WHITE WINE

2013 Savennières

Clos le Grand Beauprèau

Domaine de la Bergerie

SWEET WINE

2013 Jurançon

Marie Kattalin

Domaine de Souch

/ £95

Scottish LANGOUSTINE

minestrone broth 'our way'

'Sauté gourmand' of LOBSTER

chicken quenelles and homemade pasta

Seared JOHN DORY

summer vegetables, light green jus

Fillet of Cross Continental BEEF

artichokes and Swiss chards

COMTÉ Garde Exceptionnelle, cru 2013

SUMMER BERRY

contemporary vacherin

Mignardises & Gourmandises

We would be delighted to enhance particular dishes with an addition of caviar.

- caviar supplement £50

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LUNCH

ELEGANCE MENU

Kindly pre-select one dish per course for the complete party. This menu includes 2 glasses of wine, half a bottle of mineral water, and coffee/tea per guest. / **£70**

WHITE WINE

2013 Alsace Riesling
Keintzler

or

2013 Mâcon-Loché
Domaine Cordier

RED WINE

2013 Maranges
B. Bachelet

or

2010 Haut-Médoc
Château du Moulin Rouge

Amuse-bouche

...

Delicate GREEN PEA velouté, crayfish

Spinach, Swiss chard and ricotta RAVIOLO
wild mushroom emulsion

QUAIL EGG, confit vegetables

...

SEA BREAM, heritage tomatoes, rocket pesto

'Jaune de Landes' CHICKEN, faro and broccoli

VENERE RICE, calamaretti and citrus

...

APRICOT blancmange

STRAWBERRY / CHOCOLATE delight

...

Mignardises & Gourmandises



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LUNCH & DINNER

/ TEMPTATION A

£95

Amuse-bouche

...

COURGETTE velouté

lobster and crunchy vegetables

...

Simmered HALIBUT, sautéed girolles
almond and confit tomatoes

...

Dark CHOCOLATE bar
yoghurt sorbet

...

Mignardises & Gourmandises

/ TEMPTATION B

£95

Amuse-bouche

...

Heritage TOMATOES

tender herb pesto

...

Farmhouse VEAL loin
stuffed aubergine, coriander condiment

...

Roasted PINEAPPLE
coconut and lime

...

Mignardises & Gourmandises

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LUNCH & DINNER

/ COUTURE A

£115

Amuse-bouche

...

LOBSTER ravioli

spicy consommé

...

JOHN DORY, winkles

cockles and razor clams 'marinière'

...

Seared saddle of Kent LAMB

carrots and cumin

...

NECTARINE tart

peach sorbet

...

Mignardises & Gourmandises

/ COUTURE B

£115

Amuse-bouche

...

BURRATA

heritage cherry tomatoes

...

Fillet of TURBOT, braised fennel

'bouillabaisse' reduction

...

Roasted DUCK

peach and turnip

...

CHOCOLATE

from our Manufacture in Paris

...

Mignardises & Gourmandises

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- caviar supplement £50

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WINE COLLECTION

Wine collections are designed by our Head Sommelier to reflect your menu and include 1/2 bottle of wine, mineral water, and coffee or tea per person.

£40 pp - lunch only

Please choose your red wine and white wine from the following:

WHITE

2014 Sancerre - Les Grandmontains
Domaine Laporte

Light and dry sauvignon blanc with herbacious notes. Superb minerality with a crisp and fresh finish.

2012 Rully - J.B. Ponsot

A medium bodied chardonnay, elegant with touches of oak, fresh aromatics and fruit.

RED

2013 Côtes-du-Rhône - Bouquet des Garrigues
Le Clos du Caillou

A wonderful and expressive grenache. An intense and complex palate with a combination of spice and floral notes.

2011 Cahors - Château du Cèdre

Full bodied red wine from the south of France. Based on Malbec.

£55 pp - lunch & dinner

Please choose your red wine and white wine from the following:

WHITE

2014 Pouilly-Fumé - Domaine des Berthiers

Great sauvignon blanc expression, fresh and aromatic, crispy dry finish.

2014 Chablis 1er cru - Les Vaillons - B. Simon

Intense and mineral chardonnay, long pure finish.

RED

2012 Savigny-lès-Beaunes - Vieilles Vignes
Domaine Maréchal

Elegant pinot noir, aromatic and fruit driven. Soft tannins with a touch of oak.

2010 Haut Médoc - Clos du Jaugueyron

A classic blend of cabernet sauvignon and merlot, well matured with soft silky tannins.

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WINE COLLECTION

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£65 pp - lunch & dinner

Please choose your red wine and white wine from the following:

WHITE

2013 Sancerre - Cuvée Jadis - H. Bourgeois

Intense sauvignon blanc, rounded and powerful with dominant mineral notes. Fresh and well balanced.

2013 Meursault - Limozin - R. Monnier

A full bodied chardonnay; complex and elegant. Smooth in texture with a superb length.

RED

2013 Pommard - Les Vignots - R. Monnier

Elegant pinot noir, aromatic and fruit driven. Soft tannins with a touch of oak.

2011 Châteauneuf-du-Pape

Château Mont-Redon

Wonderful expression of grenache. Textured and rich with depth of flavour and complexity. Savoury on the palate.

£80 pp - lunch & dinner

Please choose your red wine and white wine from the following:

WHITE

2012 Chablis 1er cru - Montée de tonnerre

L. Michel

Rich and complex with a pronounced acidity. Generous fruit flavours and minerality with a long finish.

2013 Puligny-Montrachet - B. Moreau

A medium bodied chardonnay: smooth and elegant with a long finish.

RED

2012 Gevrey-Chambertin - Vieilles Vignes

F. Magnien

A medium bodied pinot noir. Well structured with fruit flavours, firm and elegant tannins, and a savoury finish.

2008 Lalande Pomerol - Château La Gravière

A classic blend of cabernet sauvignon and merlot, well matured with soft silky tannins.

SWEET

2005 Sauternes - Cuvée Céline

Clos Le Comte

A classic expression of sauternes. An excellent vintage with tropical notes and a wonderful balance.

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FACT SHEET

RESERVATION

www.alainducasse-dorchester.com
Email alainducasserervations@alainducasse-dorchester.com
Tel. +44 (0) 207 629 8866

CUISINE

Contemporary French
"THREE MICHELIN STARS"
MICHELIN GUIDE Great Britain & Ireland since 2010

TEAM

Restaurant director Damien Pépin
Executive chef Jean-Philippe Blondet
Pastry chef Angelo Ercolano
Head sommelier Christopher Bothwell

SEATING

82

OPERATION HOURS

TUESDAY – FRIDAY 12.00pm - 1.30pm
TUESDAY – SATURDAY 6.30pm - 9.30pm

CLOSING PERIODS

2016
NEW YEAR 1st to 11th January CLOSED
EASTER 25th to 28th March CLOSED
SUMMER 7th to 30th August CLOSED
FESTIVE 26th to 30th December CLOSED

OTHER USEFUL INFORMATION

DRESS CODE

Smart-Elegant
No Sportswear
For dinner, jackets are preferred for Gentlemen

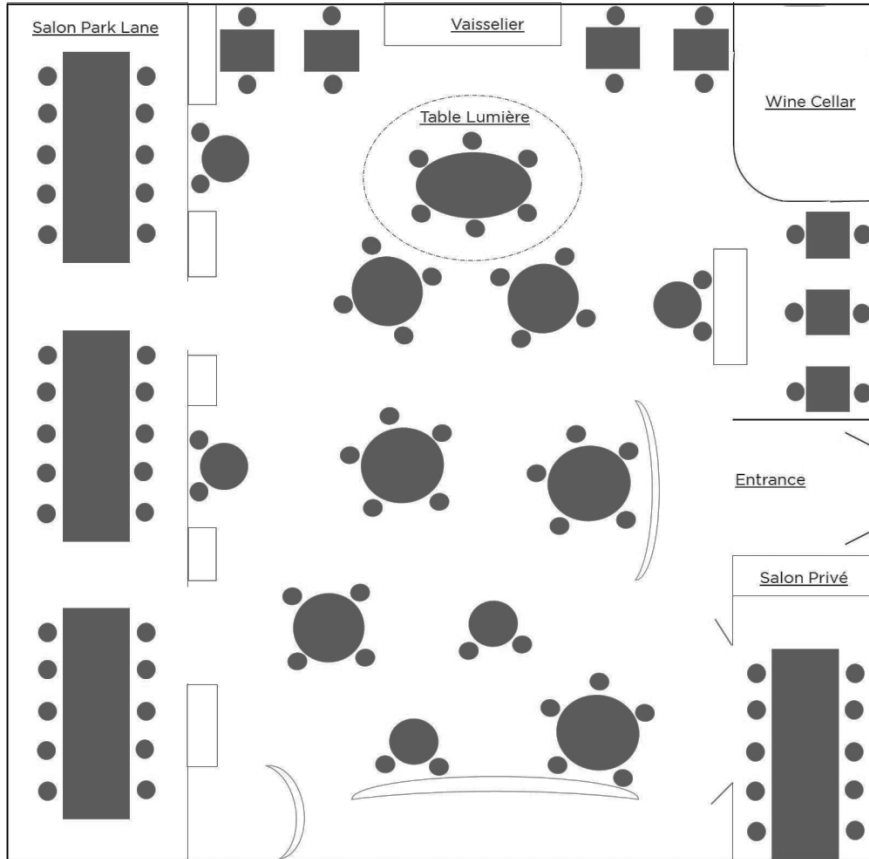
CHILDREN

No children under 10 years of age

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TABLE PLAN



For any request of table plan amendment, please ask for the Restaurant Director

