



ALAIN DUCASSE AT THE DORCHESTER

PRIVATE DINING

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Experience **incomparable contemporary French cuisine** and **impeccable service** at Alain Ducasse at The Dorchester.

The soft and elegant dining room boasts **two unique private dining rooms** providing the ideal setting for a corporate event or a more intimate gathering of friends or family; the **bright Salon Park Lane** that runs the length of the restaurant and the **intimate Salon Privé**.

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 greenery 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, our 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 24 guests / 2 tables
- From 25 to 30 guests / 3 tables



A UNIQUE CULINARY EXPERIENCE

Our Executive Chef Jean-Philippe Blondet interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing the best of the seasonal produce, while Enrico Baronetto, our Restaurant Director and his team, guide you through a unique and enchanting experience.

From the Champagne & Canapé reception to the unique Menus and Wine Collections, our guests can enjoy a tailored experience. Our Executive Chef only works with the best produce of the season available, therefore menus are subject to change.

LUNCH & DINNER MENUS

Temptation - 3 courses - £100

Couture - 4 courses - £120

Prestige - 6 courses - £185

WINE PAIRINGS

Prestige Menu Pairing - £130

Prestige Menu Wine Experience - £195

(*Bespoke pairing for our 3 courses and 4 courses menus are available upon request as an alternative to our wine collections, please inquire with our team)

BEVERAGE COLLECTIONS

£35 / £60 / £85

(Includes a half bottle of wine, half a bottle of mineral water and coffee/tea per person)

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



PRE-DINNER RECEPTION

- Champagne & Canapés -

£30 pp

3 Canapés + 1 glass of Champagne Selection Alain Ducasse

- Dom Pérignon Reception -

£57 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, confit lemon

SEA BASS ceviche

Spicy BEEF

Champagne

per bottle

£100
nv Selection Alain Ducasse

£130
nv Bruno Paillard – Première Cuvée Rosé

£160
2008 Delamotte – Blanc de blancs

£370
2008 Dom Pérignon

- Exclusive Canapés -

Upon request, our Executive 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.



TEMPTATION MENU

A 3-course menu exploring seasonal flavours / £100

Amuse-bouche

...

COOKPOT of seasonal vegetables
and fruit



...

Farmhouse VEAL medallion
carrot

...

Contemporary VACHERIN

...

Mignardises & Gourmandises



Sample menu. Kindly note that menus are subject to change according to the season. Alternatives can be provided, some might be offered with supplement. Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%.

COUTURE MENU

A 4-course menu for an elevated private dining experience / **£120**

Amuse-bouche

...

Confit duck FOIE GRAS

artichoke, borage and sunflower seeds

...

Fillet of JOHN DORY

turnip and sea urchin

...

Saddle of LAMB

wild garlic and chickpeas

...

APPLE composition

...

Mignardises & Gourmandises



Sample menu. Kindly note that menus are subject to change according to the season. Alternatives can be provided, some might be offered with supplement. Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%.

PRESTIGE MENU

A 6-course culinary journey for the ultimate experience / **£185**

CHAMPAGNE

nv Champagne
Hommage
Henri Giraud

WHITE WINES

2016 Vouvray Demi-sec
Le Haut-Lieu
Domaine Huet

2015 Chassagne-Montrachet
B. Moreau

RED WINE

2014 Châteauneuf-du-Pape
Château Mont-Redon

WHITE WINE

2016 Jurançon sec
La Part Davant
Camin Larredya

SWEET WINE

2015 Maury
Mas Mudigliza

/ **£130**

SEA SCALLOP / CAVIAR

Seared DUCK FOIE GRAS

Jerusalem artichoke

Scottish LANGOUSTINE
citrus, bergamot consommé

Saddle of LAMB
wild garlic and chickpeas

COMTÉ Garde Exceptionnelle, cru 2016

CHOCOLATE from our Manufacture in Paris

Mignardises & Gourmandises



ENHANCING YOUR CULINARY EXPERIENCE

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar – £50 per 10gr supplement
- Black truffle shavings – £9 per gram supplement
- Assortment of four cheeses - £15 per guest

PERSONALISATION

- Our souvenir menus can be personalized with your logo, title, or message.
- Kitchen tours, in groups of 6-8 guests, can be organised.

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Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%.



BEVERAGE COLLECTIONS

Beverage collections are designed by our Head Sommelier to reflect your menu and include ½ bottle of wine, ½ bottle of mineral water, and coffee or tea per person.

£35 pp - lunch only

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

WHITE

2016 Sancerre - Les Grandmontains
Domaine Laporte
Light and dry sauvignon blanc with herbacious notes. Superb minerality with a crisp and fresh finish.

2016 Chablis - W. Fèvre
A light bodied chardonnay, elegant and focused palate with fresh aromatics and fruit.

RED

2015 Mercurey - Clos La Perrière
Château de Chamilly
A wonderful and expressive pinot noir. An elegant palate with a combination of cherry and floral notes.

2014 Haut-Médoc - Château Moulin Rouge
Full bodied red wine from Bordeaux with a marked concentration and a firm tannin structure.

£60 pp - lunch & dinner

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

WHITE

2016 Pouilly-Fumé - Domaine des Berthiers
Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.

2016 Pouilly-Fuissé - Les Scélés - Thibert
Intense and mineral chardonnay, long pure finish.

RED

2015 Santenay - Vieilles Vignes - Th. Morey
Elegant pinot noir, aromatic and fruit driven with a hint of spice and a smooth finish.

2013 Haut-Médoc - Clos du Jaugueyron
A classic blend of cabernet sauvignon and merlot. A powerful expression offering full bodied fruit character.

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Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%.



£85 pp - lunch & dinner

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

WHITE

2015 Chablis 1er cru - Beauroy - L. Tribut
Vibrant and fresh. Generous fruit flavours and minerality with a long finish.

2015 Sancerre - Clos de Beaujeu
G. Boulay
A medium bodied chardonnay: smooth and elegant with a long finish.

RED

2014 Gevrey-Chambertin - Vieilles Vignes
F. Magnien
A medium bodied pinot noir. Well structured with fruit flavours, firm and elegant tannins, and a savoury finish.

2014 Saint-Émilion - Château Edmus
A 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 alainducassereservations@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 Enrico Baronetto
Executive chef Jean-Philippe Blondet
Pastry chef Thibault Hauchard
Head sommelier Ruben Desport

SEATING

82

OPERATION HOURS

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

CLOSING PERIODS

2019
NEW YEAR 1st to 14th January CLOSED
EASTER 19th to 22nd April CLOSED
SUMMER From 3rd August CLOSED
FESTIVE 26th to 30th December CLOSED

OTHER USEFUL INFORMATION



DRESS CODE

Smart-Elegant
No sportswear or trainers of any kind
For dinner, jackets are preferred for Gentlemen

CHILDREN

We accept children from the age of 10.

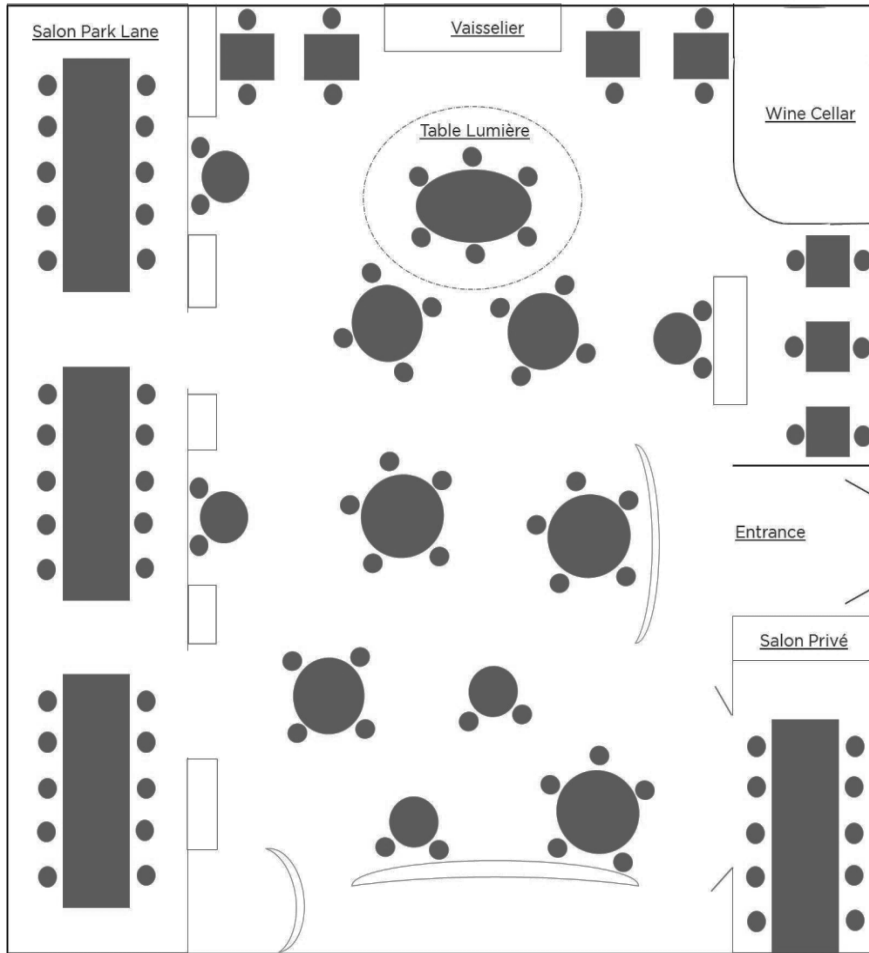
SOCIAL MEDIA

 @AlainDucasseAtTheDorchester
 Alain Ducasse at The Dorchester

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TABLE PLAN

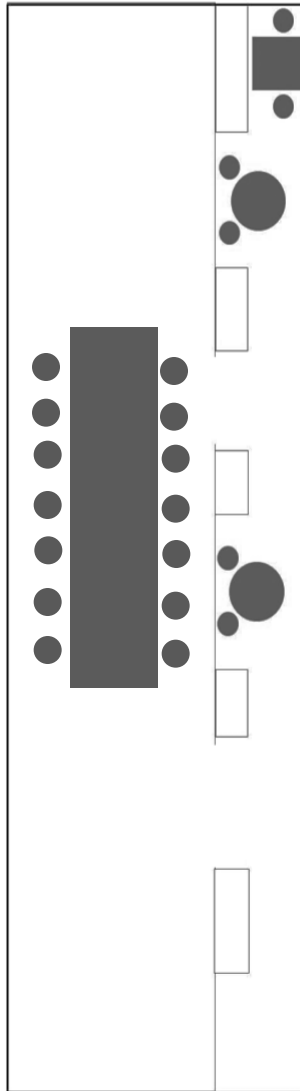


For any request of table plan amendment, please ask for the Restaurant Director.

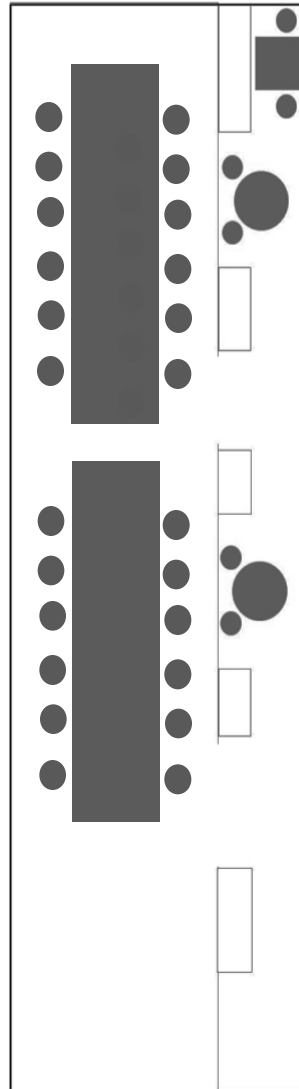


SALON PARK LANE SEATING OPTIONS

14 guests



15-24 guests



25-30 guests

