



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

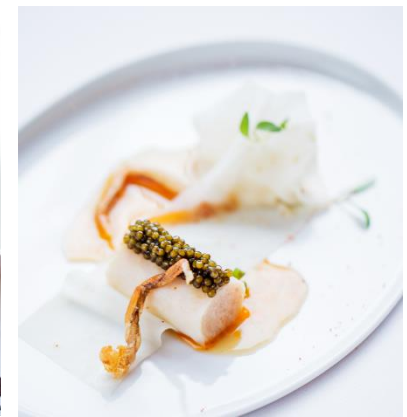
(*Bespoke pairing for our 3 courses and 4 courses menus are available upon request as an alternative to our wine collections, please inquire with our team)

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 14%.



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



COUTURE MENU

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

Amuse-bouche

...

Confit duck FOIE GRAS

cherry, almond and basil

...

Line-caught SEA BASS

heritage tomatoes and black cardamom

...

Saddle of LAMB

green peas and mint

...

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 14%.

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 Puligny-Montrachet

Bachelet-Monnot

RED WINE

2014 Châteauneuf-du-Pape

Château Mont-Redon

WHITE WINE

2016 Jurançon sec

La Part Davant

Camin Larredya

SWEET WINE

2015 Maury

Mas Mudigiza

/ **£130**

SEA SCALLOP / CAVIAR

Seared DUCK FOIE GRAS
apricot and wild rocket

Scottish LANGOUSTINE
citrus and seaweed broth

Saddle of LAMB
green peas and mint

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
- 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 14%.



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 herbaceous 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

2016 Crozes-Hermitage

F. Reverdy

A wonderful and expressive Syrah. An elegant palate with a combination of dark fruit and pungent spice.

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

2017 Pouilly-Fumé – Domaine des Berthiers
Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.

2017 Pouilly-Fuissé – Les Scelés – 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 14%.



£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

2016 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

2017 Muscat du Cap Corse

Pieretti

A classic expression of Muscat. Aromatic with blossom, tropical notes and a balanced finish.

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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 4th to 28th August CLOSED

OTHER USEFUL INFORMATION

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

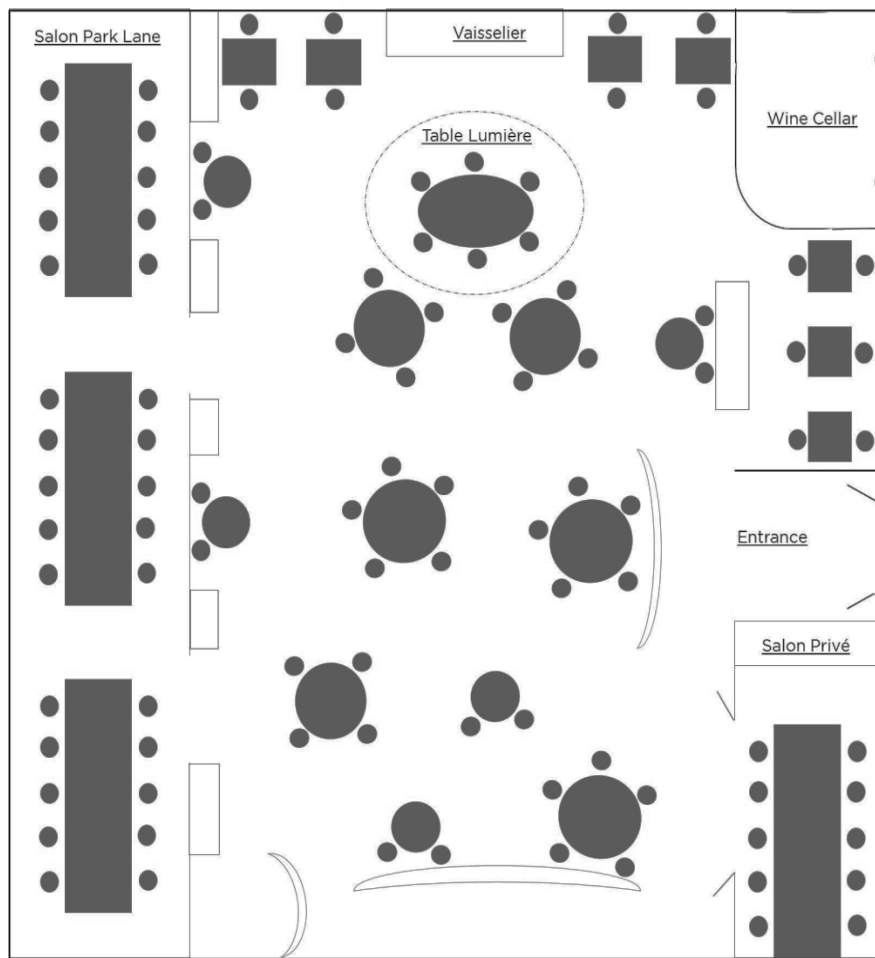
CHILDREN We accept children from the age of 10.

SOCIAL MEDIA
Instagram [@AlainDucasseAtTheDorchester](#)
Facebook Alain Ducasse at The Dorchester

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TABLE PLAN

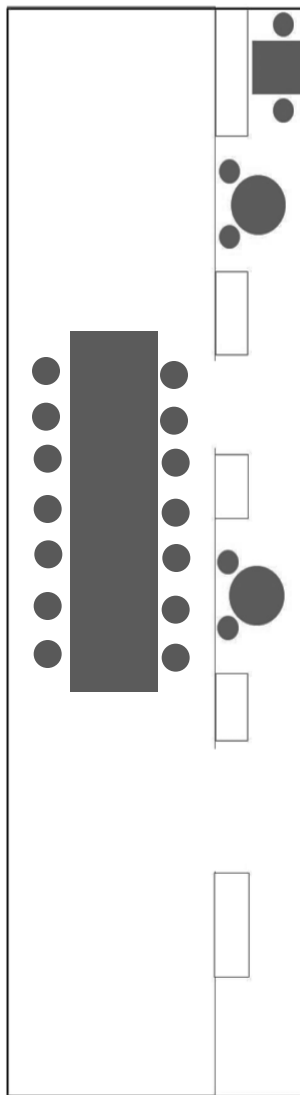


For any request of table plan amendment, please ask for the Restaurant Director.

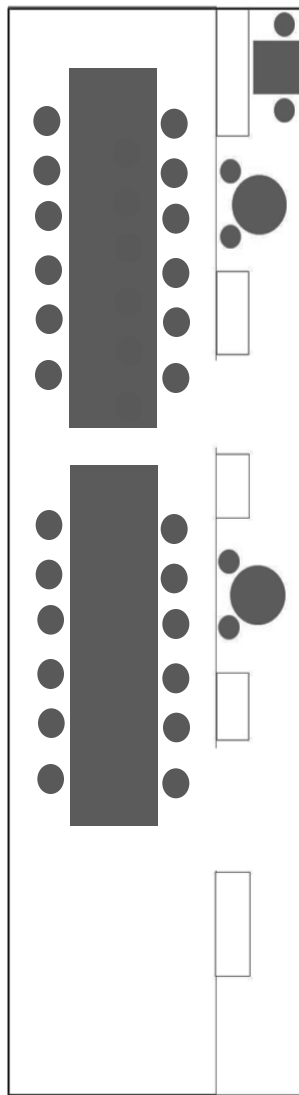


SALON PARK LANE SEATING OPTIONS

14 guests



15-24 guests



25-30 guests

