



ALAIN DUCASSE AT THE DORCHESTER

# PRIVATE DINING



## PRIVATE DINING

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](mailto: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 24 guests / 2 tables
- From 25 to 30 guests / 3 tables



## MENUS & WINE COLLECTIONS

### LUNCH & DINNER

Temptation £95  
Couture £115  
Privilege Menu £155  
Prestige Menu £185

### WINE PAIRINGS

Privilege Pairing £95  
Prestige Pairing £130  
Wine Experience £185\*  
(\*available as an alternative pairing for our 6-course menus, please inquire with our team)

### WINE COLLECTIONS

£35 / £55 / £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 Enrico Baronetto, 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 -

£28 pp

3 Canapés + 1 glass of Champagne Selection Alain Ducasse

### - Dom Pérignon Reception -

£55 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 & tomato

SEA BASS ceviche

Spicy BEEF

### Champagne

per bottle

£85  
nv Selection Alain Ducasse

£120  
nv Bruno Paillard – Première Cuvée Rosé

£150  
2007 Delamotte - Blanc de blancs

£350  
2006 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.



## PRESTIGE MENU

/ £185

### CHAMPAGNE

nv Champagne  
Hommage  
Henri Giraud

### WHITE WINES

2015 Vouvray Demi-sec  
Le Haut-Lieu  
Domaine Huet

2015 Chassagne-Montrachet  
B. Moreau

### RED WINE

2013 Châteauneuf-du-Pape  
Château Mont-Redon

### WHITE WINE

2016 Jurançon  
La Part Davant  
Camin Larredya

### SWEET WINE

2015 Maury  
Mas Mudigliza

/ £130

ARTICHOKE velouté

langoustine, caviar

Terrine of DUCK FOIE GRAS

pickled condiment

Fillet of JOHN DORY

green asparagus from Provence

Saddle of Kent LAMB

peas 'à la Française'

COMTÉ Garde exceptionnelle, cru 2014

Contemporary VACHERIN

Mignardises & Gourmandises

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

- caviar supplement £50



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## PRIVILEGE MENU

/ £155

### CHAMPAGNE

nv Champagne  
Selection Alain Ducasse

### WHITE WINES

2016 Saint-Joseph  
Ro-Rée  
L. Cheze

2015 Chablis 1er cru  
Les Vaillons  
Billaud-Simon

### RED WINE

2009 Saint-Émilion grand cru  
Château Lasséque

### WHITE WINE

2001 Rivesaltes Ambré  
Domaine de Rancy

### SWEET WINE

2005 Sauternes  
Cuvée Céline  
Clos Le Comte

/ £95

Scottish LANGOUSTINE  
minestrone broth 'our way'

'Sauté gourmand' of LOBSTER  
chicken quenelles and homemade pasta

Line-caught SEA BASS  
cucumber and juniper

Fillet of Cross Continental BEEF  
green asparagus, Comté Grand cru 2015

Assortment of four French CHEESES

CHOCOLATE / HAZELNUT

Mignardises & Gourmandises

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with an addition of caviar.

- caviar supplement £50



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## LUNCH & DINNER

### / TEMPTATION A

£95

Amuse-bouche

...

Spring VEGETABLES

crunchy leaf salad, anchovy

...

Simmered HALIBUT, winkles

cockles and razor clams 'marinière'

...

Caramelized PINEAPPLE

passion fruit sorbet

...

Mignardises & Gourmandises

### / TEMPTATION B

£95

Amuse-bouche

...

PEA velouté

lobster medallion

...

Farmhouse VEAL loin

green asparagus, spring onions

...

CHOCOLATE fondant

'fromage blanc' ice cream

...

Mignardises & Gourmandises

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

- caviar supplement £50

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## LUNCH & DINNER

### / COUTURE A

£115

Amuse-bouche

...

LOBSTER ravioli

spicy consommé

...

Fillet of JOHN DORY

'à la grenobloise', baby courgette

...

Seared DUCK

petits farcis

...

Cookpot of PEARS

spicy granité

...

Mignardises & Gourmandises

### / COUTURE B

£115

Amuse-bouche

...

RICOTTA and SPINACH lumaconi

morel emulsion

...

Hand-dived SEA SCALLOP

white asparagus

...

Saddle of Kent LAMB

provençal artichokes, Taggiasca olives

...

CHOCOLATE

from our Manufacture in Paris

...

Mignardises & Gourmandises

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

- 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.

### £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 - William Fèvre

*A light bodied chardonnay, elegant and focused palate with fresh aromatics and fruit.*

#### RED

2014 Maranges - B. Bachelet

*A wonderful and expressive pinot noir. An elegant palate with a combination of cherry and floral notes.*

2013 Haut-Médoc - Château Moulin Rouge

*Full bodied red wine from Bordeaux with a marked concentration and a firm tannin structure.*

### £55 pp - lunch & dinner

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

#### WHITE

2015 Pouilly-Fumé - Domaine des Berthiers

*Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.*

2015 Chablis 1er cru - Les Vaillons  
Domaine Billaud-Simon

*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.*

2012 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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## 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.

### £80 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

2013 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](http://www.alainducasse-dorchester.com)  
Email [alainducassereservations@alainducasse-dorchester.com](mailto: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

2018  
NEW YEAR 1<sup>st</sup> to 9<sup>th</sup> January CLOSED  
EASTER 30<sup>th</sup> March to 2<sup>nd</sup> April CLOSED  
SUMMER 3 weeks in August CLOSED  
FESTIVE 26<sup>th</sup> to 30<sup>th</sup> December CLOSED

### OTHER USEFUL INFORMATION

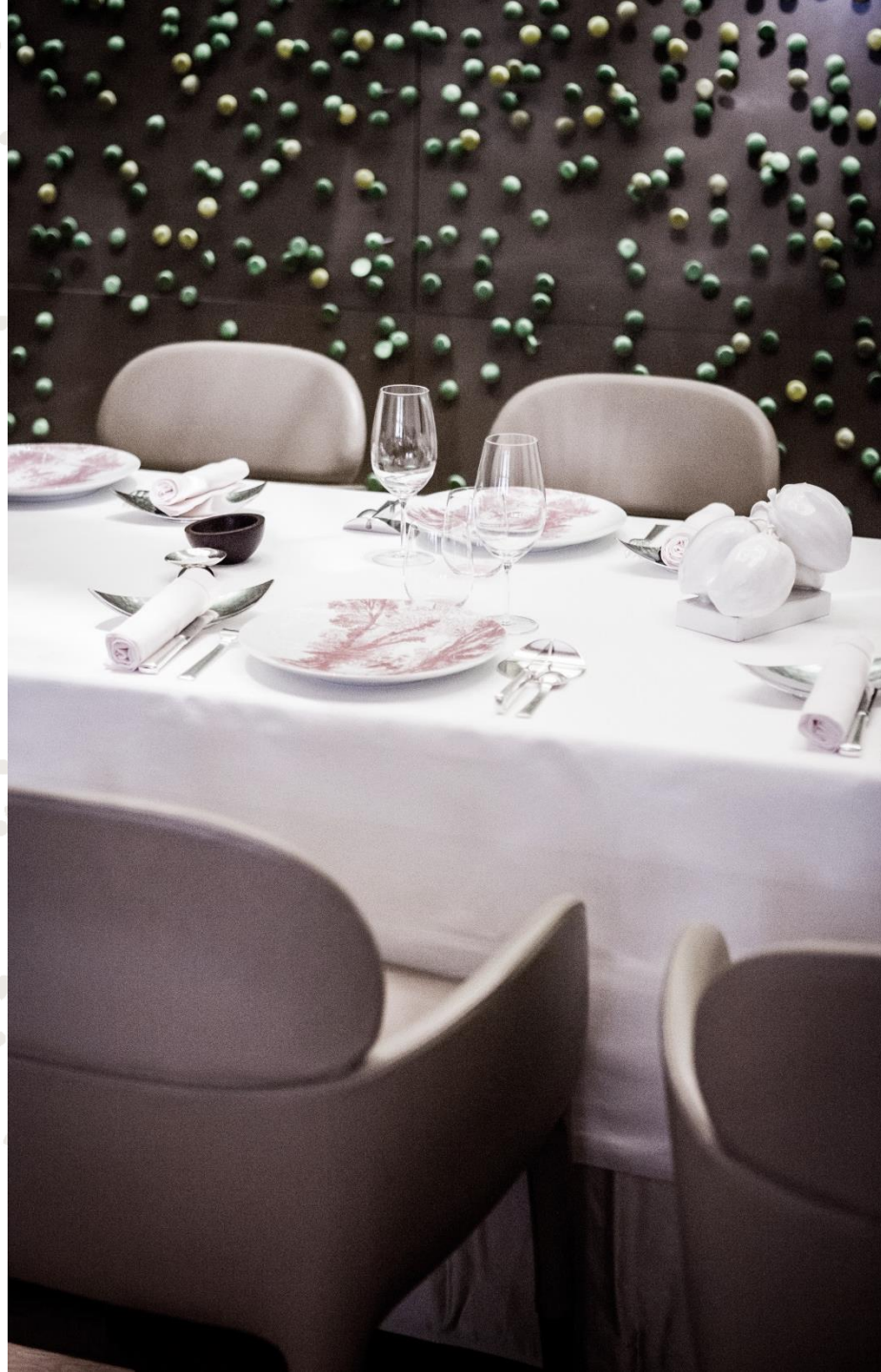
#### DRESS CODE

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

#### CHILDREN

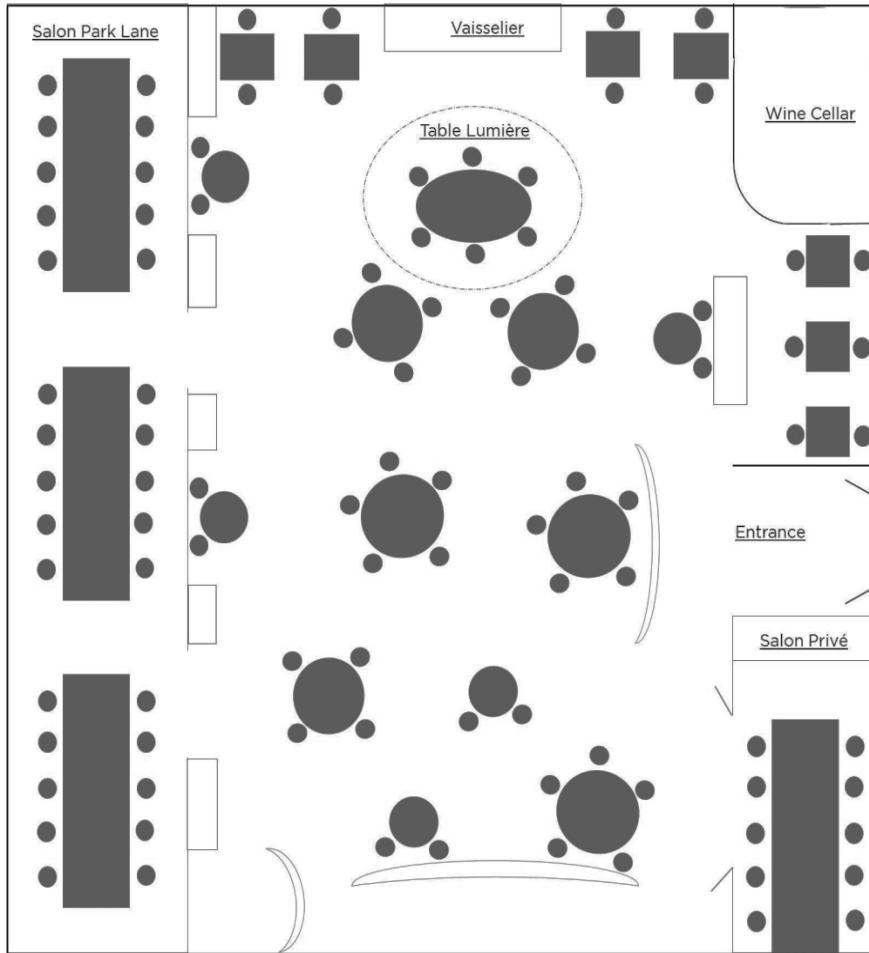
No children under 10 years of age

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# TABLE PLAN



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



