



LONDON

PRIVATE  
DINING

## PRIVATE DINING

Inspired by the many years Alain Ducasse spent visiting the vibrant food markets in Italy and Provence, Rivea London offers French & Italian cuisine in a chic, convivial and relaxed setting, with informal yet impeccable service.

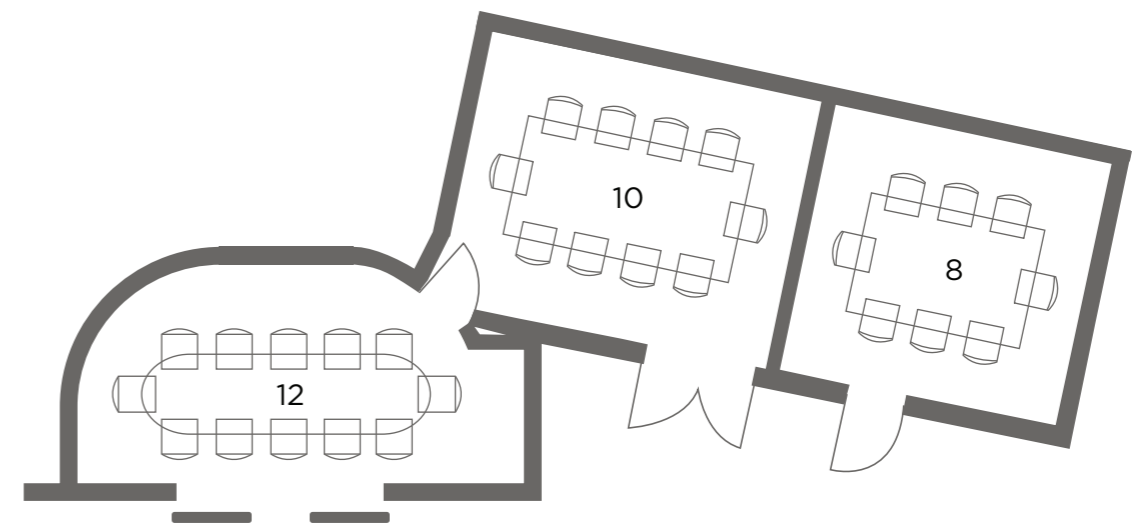


## DESIGN & CAPACITY

Offering a sleek and cosy design with chandeliers of lotus leaves seemingly floating in the air, Rivea London's private dining rooms are adorned with a diverse collection of tableware that brings colour and vibrancy. The collection allows the kitchen and front of house team to play, mix and match with the items according to the dishes and menus.

**Rivea London's private dining room** can accommodate *up to 12 guests*.

**Additionally, 2 private spaces** host *10 and 8 guests* with the option to connect the two rooms for larger groups of *18-24 guests*.



## THE EXPERIENCE

Ideal for an intimate dining experience, the rooms can also be set up for a business meeting lunch or dinner with the latest AV technologies available. Custom printed menus are provided.

Please note that a food & beverage **minimum spend** is applicable £500 for lunch and dinner / £250 for breakfast with a deposit of 50% of the minimum spend upfront.

A set menu or reduced a la carte menu are available depending on the group size.

For larger parties we recommend pre-selecting the wines. Our Head Sommelier is happy to suggest a wine pairing to compliment the meal.



Executive Chef Alexandre Nicolas has created a menu incorporating the classic flavours and colours of the French and Italian Riviera.

**4-COURSE MENU £55**

2 Starters + 1 Main Course + 1 Dessert

**5-COURSE MENU £65**

2 Starters + 1 Pasta + 1 Main Course + 1 Dessert

**5-COURSE MENU £75**

2 Starters + 1 Fish + 1 Meat + 1 Dessert

Starters, pasta and desserts are small plates, main courses are regular portion size.  
Please choose your menu from the below selection.

**TO START...**

Rivea salad wrapped in a socca  
Marinated line caught sea bream, citrus  
Vitello tonnato  
Provence-style vegetable caponata  
Stone bass carpaccio and pine nuts  
Buffalo mozzarella, mushrooms and basil

**PASTA**

Elbow pasta, truffle, ham and Pecorino cheese  
Pumpkin risotto, matured Parmesan cheese  
Potato/sage/Parmesan gnocchi

**MAIN COURSES**

Fillet of halibut, shellfish and Cassis white wine sauce  
Hand-dived sea scallops, broccoletti and grilled spring onions  
Roasted guinea fowl, cabbage, chestnut and guanciale  
Ox cheek confit, herbs and taggiasca olives  
Cookpot of heritage carrots, cumin and coriander

**DESSERTS**

Citrus, lime jelly, blood orange sorbet  
Chocolate tart  
Chestnut/blackcurrant contemporary vacherin  
Tiramisù  
Homemade ice cream and sorbet

**LITTLE BITES**

These dishes are recommended to share at the beginning of the meal.

Crispy socca	£5
Roasted panisse	£5
Cold cut selection	£14
Bresaola	£9
Tigelle, pesto and rocket	£7
Parma ham tigelle	£7

Menu is subject to change with market availability

A discretionary service charge of 12,5% will be added to your bill.

Custom printed menu can be provided, please indicate if you wish to personalise your menu.

Menu selection is subject to change due to the availability of the seasonal items.

No room rental is required, however a food & beverage minimum spend of £500 is applicable for lunch and dinner.

**PRE-DINNER APERITIF**

To welcome your guests for a pre-lunch or pre/post dinner drinks we are delighted to offer the unique **Spirit Room** for your exclusive use on a complimentary basis.

Adorned with photographs from the Bulgari archives depicting stars of the 'la dolce vita era', the elegant room boasts a working fireplace creating a cosy and relaxed atmosphere.

A selection of beverages and canapés can be tailor-made for your reception.

Capacity - up to 20 guests



## **OPENING HOURS**

Monday - Sunday:

Lunch: 12pm - 2:30pm

Dinner: 6:30pm - 10:30pm

## **PRIVATE DINING MENUS**

4-course set menu £55

5-course set menu £65

5-course set menu £75

## **THE TEAM**

Executive Chef – Alexandre Nicolas

Pastry Chef – Xavier Mertz

Restaurant Manager – Huzefa Sawliwala

Head Sommelier – Antonin Charlier

## **RESERVATIONS**

For your bespoke experience please contact our reservations team

[reservations@rivealondon.com](mailto:reservations@rivealondon.com)

call +44 (0)20 7151 1025

or visit [www.rivealondon.com](http://www.rivealondon.com)

## **RIVEA LONDON**

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