



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.

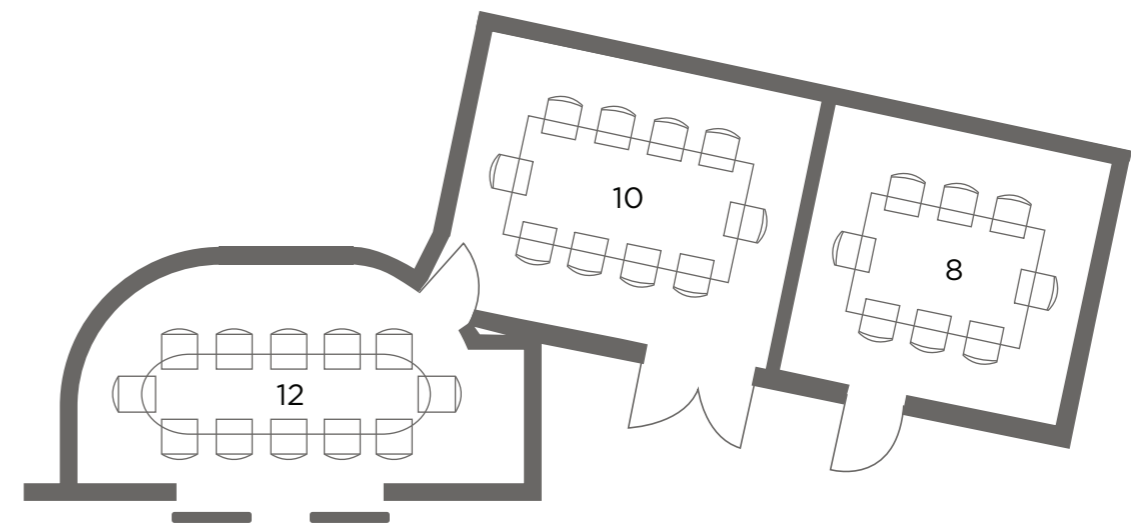


DESIGN & CAPACITY

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
Green pea risotto, matured Parmesan cheese
Potato/sage/Parmesan gnocchi

MAIN COURSES

Seared cod, shellfish and Cassis white wine reduction
Baked stone bass, artichokes and borage flowers
Roasted free range chicken, macaroni au gratin
Tender veal belly, spring vegetables
Cookpot of aubergine, tomato and black olives

DESSERTS

Hazelnut and caramel panna cotta
Chocolate tart
Strawberry and vanilla contemporary vacherin
Tiramisù
Homemade ice cream and sorbet

LITTLE BITES

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

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|---------------------------|-----|
| 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

call +44 (0)20 7151 1025

or visit www.rivealondon.com

RIVEA LONDON

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