



ALAIN DUCASSE AT THE DORCHESTER

PRIVATE DINING

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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 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

£100
nv Selection Alain Ducasse

£130
nv Bruno Paillard – Première Cuvée Rosé

£150
2007 Delamotte – Blanc de blancs

£350
2009 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

2016 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 sec
La Part Davant
Camin Larredya

SWEET WINE

2015 Maury
Mas Mudigliza

/ £130

SEA SCALLOP / CAVIAR

Seared DUCK FOIE GRAS
salsify, hazelnut

Scottish LANGOUSTINE
cauliflower, Comté cru 2015

Saddle of VENISON
celeriac, parsley

Truffled COULOMMIERS

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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PRIVILEGE MENU

/ £155

CHAMPAGNE

nv Champagne
Selection Alain Ducasse

WHITE WINES

2016 Saint-Joseph
Ro-Rée
L. Cheze

2015 Chablis 1er cru
Beuroy
L. Tribut

RED WINE

2009 Saint-Émilion grand cru
Château Lassègue

WHITE WINE

2016 Jurançon sec
La Part Davant
Camin Larredya

SWEET WINE

2005 Sauternes
Cuvée Céline
Clos Le Comte

/ £95

Truffled CHESTNUT velouté
seared duck foie gras

'Sauté gourmand' of LOBSTER
chicken quenelles and homemade pasta

Roasted TURBOT
salsify, watercress

Farmhouse VEAL medallion
agria potato and black truffle

COMTÉ Garde Exceptionnelle, cru 2015

Contemporary VACHERIN

Mignardises & Gourmandises

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- caviar supplement £50

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LUNCH & DINNER

/ TEMPTATION A

£95

Amuse-bouche

...

CAULIFLOWER velouté

black truffle

...

Simmered HALIBUT

Jerusalem artichoke, light green jus

...

PEAR & CHESTNUT "Mont Blanc"

...

Mignardises & Gourmandises

/ TEMPTATION B

£95

Amuse-bouche

...

Raw and cooked VEGETABLES

wild mushrooms

...

Confit shoulder of VENISON

celeriac, 'poivrade' sauce

...

Roasted PINEAPPLE

passion fruit sorbet

...

Mignardises & Gourmandises

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- caviar supplement £50

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LUNCH & DINNER

/ COUTURE A

£115

Amuse-bouche

...

'Jaune des Landes' CHICKEN
and artichoke pressée

...

Fillet of TURBOT
celeriac, 'marinière' reduction

...

Seared DUCK breast
root vegetables

...

Contemporary VACHERIN

...

Mignardises & Gourmandises

/ COUTURE B

£115

Amuse-bouche

...

LOBSTER ravioli
spicy consommé

...

Seared JOHN DORY
parsnip and black truffle

...

Fillet of Denbighshire VENISON
grand veneur, pumpkin, cranberry

...

CHOCOLATE, caramel and peanut

...

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 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

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.

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

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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WINE COLLECTION

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£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

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 alainducasserervations@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 1st to 9th January CLOSED
EASTER 30th March to 2nd April CLOSED
SUMMER 5th August to 28th August CLOSED
FESTIVE 26th CLOSED

OTHER USEFUL INFORMATION



DRESS CODE

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

CHILDREN

No children under 10 years of age

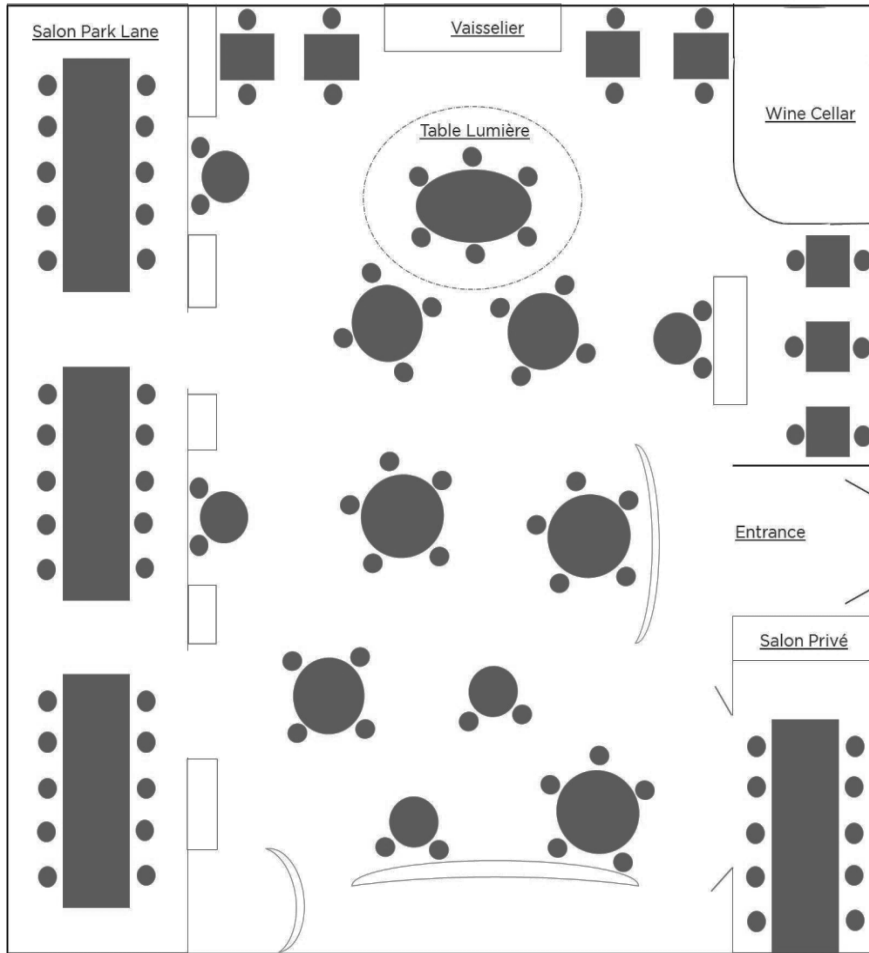
SOCIAL MEDIA

 @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



