

Private *Dining*



Alain Ducasse
at The Dorchester



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Experience incomparable contemporary French cuisine and impeccable service at *Alain Ducasse at The Dorchester*. The contemporary and elegant dining room boasts *two unique private dining rooms* providing the ideal setting for a corporate event or a more intimate gathering with 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 *Park Lane*

With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambiance of tranquility 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

Salon *Privé*

Dark lacquered 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 in. 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



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 Beverage 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, £110*

Couture - *4 courses, £130*

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 AND EXCLUSIVE OF A DISCRETIONARY SERVICE CHARGE AT 14%.

Pre-dinner *reception*

- Champagne & canapés – £34pp
(3 canapés + 1 glass of champagne
Moët & Chandon Impérial Brut)

- Dom Pérignon reception - £65pp
(3 canapés + 1 glass of *Dom Pérignon champagne*)

Reception *à 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

NV Moët & Chandon Impérial Brut - £100

2014 Louis Roederer Rosé - Brut - £170

Dhondt-Grellet Cramant

Grand Cru Blanc de Blancs Extra Brut - £200

Bollinger PN VZ 16 - £225

2010 Dom Pérignon Brut - £350

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 / £110

Amuse-bouche

Heritage tomatoes, black cardamom and marjoram

Farmhouse veal medallion, artichoke, chickpeas and sage

Contemporary vacherin



Couture Menu

*A 4-course menu for an elevated
private dining experience / £130*

Amuse-bouche

Marinated sea bass, green peas, pistachios and nori

Roasted line-caught turbot, crapaudine beetroot, coffee

Pigeon from Brittany, aubergine, sardine and lemon balm

Chocolate from our Manufacture in Paris

SAMPLE MENUS. 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 AND EXCLUSIVE OF A DISCRETIONARY SERVICE CHARGE AT 14%.

Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 per 10gram

- Assortment of French 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.





Prestige Menu

*A 6-course culinary journey
for the ultimate experience / £185*

Optional wine pairing / £130

Scottish girolles, almonds and watercress
*2018 Anjou Cuvée à Françoise - Thibaud Boudignon
Loire, France*

Lobster medallion, chicken quenelles
Périgord truffle and homemade semolina pasta
*Bollinger PN VZ 16 Blanc de Noirs Brut
Aj, Champagne, France*

Turbot, cockles and razor clams 'marinière'
*2018 Condrieu La Petite Côte
Yves Cuilleron, Rhône, France*

Dry aged beef, aubergine and lemon balm
*2015 Saint-Émilion Grand Cru
Château Fonplégade
Bordeaux, France*

Comté garde exceptionnelle, cru 2017
*1990 Tawny Single Harvest
Graham's, Portugal*

Gariguet strawberry, nettle sorbet
*2017 Banyuls - Cuvée Thérèse Reig
Domaine de la Rectorie
Roussillon, France*

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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.

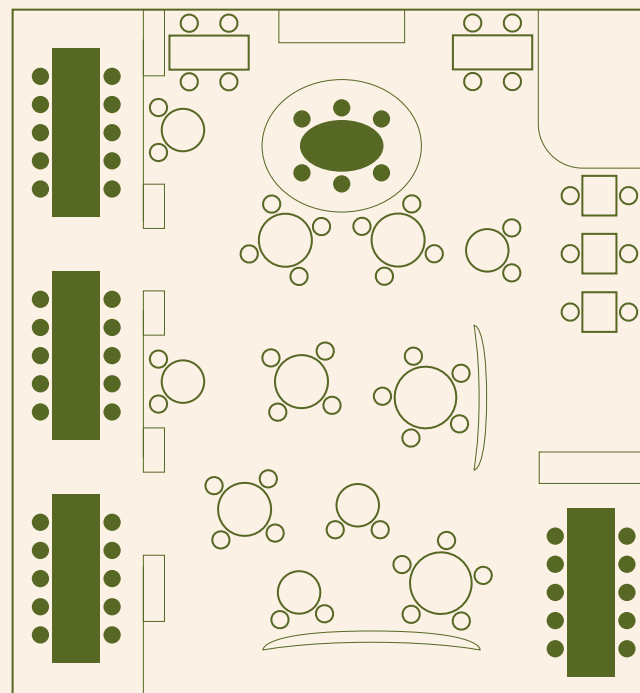


PLEASE CHOOSE YOUR RED WINE AND WHITE WINE
FROM THE FOLLOWING:

£35 PP - LUNCH ONLY	£60 PP - LUNCH & DINNER	£85 PP - LUNCH & DINNER
WHITE		
<p><i>2020 Sauvignon Blanc Attitude</i> <i>Pascal Jolivet</i> Light and dry sauvignon blanc with herbaceous notes. Superb minerality with a crisp and fresh finish.</p> <p><i>2017 Chablis - William Fèvre</i> A light bodied chardonnay, elegant and focused palate with fresh aromatics and fruit.</p>	<p><i>2018 Sancerre Silex</i> <i>Jean-Marie Reverdy</i> Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.</p> <p><i>2015 Chablis</i> <i>Les Champréaux</i> <i>Domaine Vrignaud</i> Intense and mineral chardonnay, long pure finish.</p>	<p><i>2016 Chablis 1er cru</i> <i>Les Vaillons - Billaud-Simon</i> Vibrant and fresh. Generous fruit flavours and minerality with a long finish.</p> <p><i>2018 Condrieu- La Petite Côte</i> <i>Yves Cuilleron</i> A Viognier with aromas of apricots, peach and white flowers. Charming, fresh and with beautiful spicy flavours on the palate.</p>
RED		
<p><i>2018 Fleurie</i> <i>Domaine de la Madone</i> A delicate and fruity Gamey that display notes of rose petals. Fresh finish with smooth tannins.</p> <p><i>2017 Cuvée Tradition</i> <i>Domaine Richeaume</i> <i>IGP Méditerranée</i> An elegant palate with a combination of dark fruit and pungent spice.</p>	<p><i>2018 Volnay</i> <i>Domaine Jean Javillier</i> A medium bodied pinot noir. Well-structured with fruit flavours, firm and elegant tannins, and a savoury finish.</p> <p><i>2014 Haut-Médoc</i> <i>Clos du Jaugueyron</i> A classic blend of cabernet sauvignon and merlot. A powerful expression offering full bodied fruit character.</p>	<p><i>2018 Marsannay Amoureux</i> <i>Domaine Ballorin</i> Intense aromas of apricots and mangoes here with dried-peach and lemon-brulée notes. The palate has a ripe and attractive purity.</p> <p><i>2014 Saint-Émilion Grand Cru</i> <i>Château Edmus</i> A blend of cabernet sauvignon and merlot, well matured with soft silky tannins.</p>
SWEET		
		<p><i>2016</i> <i>Gewürztraminer Grand Cru</i> <i>Altenberg de Bergbieten</i> Intense aromas of apricots and mangoes here with dried-peach and lemon-brulée notes. The palate has a ripe and attractive purity.</p>



Table *plans*



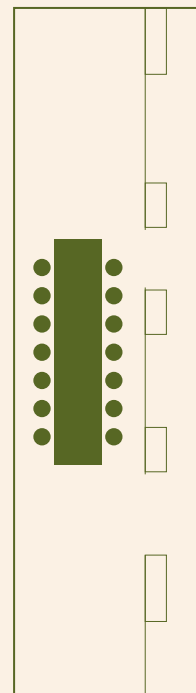
SALON
PARK LANE

TABLE
LUMIÈRE

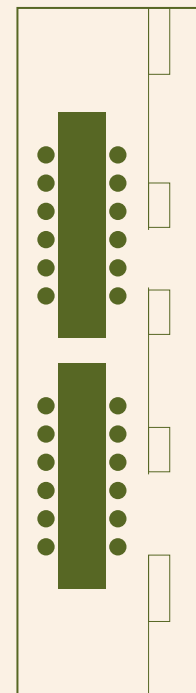
SALON
PRIVÉ

SALON PARK LANE SEATING OPTIONS

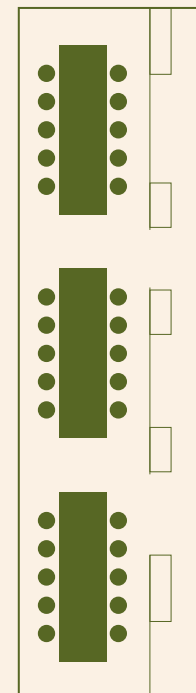
14 GUESTS



15-24 GUESTS



25-30 GUESTS



Alain Ducasse *at The Dorchester*

TELEPHONE +44 (0) 20 7629 8866

EMAIL ALAINDUCASSERESERVATIONS@ALAINDUCASSE-DORCHESTER.COM

CUISINE

Contemporary French

Three Michelin Stars since 2010

CAPACITY

82 covers

TEAM

Executive Chef

Jean-Philippe Blondet

Restaurant Director

Enrico Baronetto

Head Sommelier

Vincenzo Arnese

Pastry Chef

Thibault Hauchard

OPENING TIMES

Wednesday - Friday

12.00pm - 1.30pm

Wednesday - Saturday

6.30pm - 9.30pm

DRESS CODE

Our dress code is smart-casual.

Jackets and collared shirts are preferred and long trousers are required for gentlemen.

Appropriate footwear is required.

CHILDREN POLICY

We accept children from the age of 10.

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