

# Private *Dining*



Alain Ducasse  
*at The Dorchester*



# Private *Dining*



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 12 to 18 guests*

*Room hire: lunch £350 - dinner £750*



### TABLE LAYOUT

*12 guests / 2 tables*

*From 13 to 18 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 6 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, £100

Couture - 4 courses, £115

Prestige - 6 courses, £165

### 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 – £30pp  
(3 canapés + 1 glass of champagne  
Selection Alain Ducasse)

- Dom Pérignon reception - £57pp  
(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 Selection Alain Ducasse - £100*

*NV Bruno Paillard -  
première cuvée rosé - £130*

*Delamotte – blanc de blancs - £160*

*2008 Dom Pérignon - £370*

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 / £100*

## Amuse-bouche

Confit duck foie gras,  
grape, rocket and wasabi

Farmhouse veal medallion, carrot and sorrel

Contemporary vacherin



# Couture Menu

*A 4-course menu for an elevated  
private dining experience / £115*

## Amuse-bouche

Scottish langoustine, blackberry and nori

Turbot, aubergine, shellfish,  
and lemon balm

'Jaune des Landes' chicken,  
wild mushrooms, Swiss chard

Chocolate from our Manufacture in Paris

SAMPLE MENU. 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 - £50 per 10gram

- Assortment of French cheeses - £15 per guest

## PERSONALISATION

- Our souvenir menus can be personalized with your logo, title, or message.







## Prestige Menu

*A 6-course culinary journey  
for the ultimate experience / £165*

*Optional wine pairing / £130*

Scottish langoustine, blackcurrant, nori  
*NV Champagne - Hommage - Henri Giraud*

Seared foie gras, wild mushrooms  
*2016 Vouvray demi-sec  
Le Haut-Lieu - Domaine Huet*

Native lobster, artichokes, red shiso and homardine sauce  
*2015 Puligny-Montrachet - Bachelet-Monnot*

Dry aged beef, pumpkin, fermented shallots  
*2015 Châteauneuf-du-Pape - Château Mont-Redon*

Comté garde exceptionnelle, cru 2016  
*2016 Jurançon sec  
La Part Davant - Camin Larredya*

Chocolate from our Manufacture in Paris  
*2016 Maury - Mas Mudigliza*

SAMPLE MENU. 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%.

# 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
<b>WHITE</b>		
<p><i>2016 Sancerre - Les Grandmontains - Domaine Laporte</i> Light and dry sauvignon blanc with herbacious notes. Superb minerality with a crisp and fresh finish.</p> <p><i>2017 Chablis - W. Fèvre</i> A light bodied chardonnay, elegant and focused palate with fresh aromatics and fruit.</p>	<p><i>2017 Pouilly-Fumé - Domaine des Berthiers</i> Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.</p> <p><i>2017 Pouilly-Fuissé - Les Scélés - Thibert</i> Intense and mineral chardonnay, long pure finish.</p>	<p><i>2015 Chablis 1er cru - Beauroy - L. Tribut</i> Vibrant and fresh. Generous fruit flavours and minerality with a long finish.</p> <p><i>2016 Sancerre - Clos de Beaujeu - G. Boulay</i> A medium bodied chardonnay: smooth and elegant with a long finish.</p>
<b>RED</b>		
<p><i>2016 Crozes-Hermitage - F. Reverdy</i> A wonderful and expressive Syrah. An elegant palate with a combination of dark fruit and pungent spice.</p> <p><i>2013 Haut-Médoc - Château Moulin Rouge</i> Full bodied red wine from Bordeaux with a marked concentration and a firm tannin structure.</p>	<p><i>2015 Santenay - Vieilles Vignes - Th. Morey</i> Elegant pinot noir, aromatic and fruit driven with a hint of spice and a smooth finish.</p> <p><i>2014 Haut-Médoc - Clos du Jaugueyron</i> A classic blend of cabernet sauvignon and merlot. A powerful expression offering full bodied fruit character.</p>	<p><i>2016 Gevrey-Chambertin Vieilles Vignes - F. Magnien</i> A medium bodied pinot noir. Well-structured with fruit flavours, firm and elegant tannins, and a savoury finish.</p> <p><i>2014 Saint-Émilion - Château Edmus</i> A blend of cabernet sauvignon and merlot, well matured with soft silky tannins.</p>
<b>SWEET</b>		
		<p><i>2018 Muscat du Cap Corse - Pieretti</i> A classic expression of Muscat. Aromatic with blossom, tropical notes and a balanced finish.</p>



# 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

*Pierre-Marie Faure*

Pastry Chef

*Thibault Hauchard*

### OPENING TIMES

Wednesday - Friday

12.00pm - 1.30pm

Wednesday - Saturday

6.00pm - 7.00pm

### 2020 ANNUAL CLOSURES

Festive

25<sup>TH</sup> December dinner,

26<sup>TH</sup> December lunch & dinner,

31<sup>ST</sup> December lunch.

### 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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