

# 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 ORSOLYA SANTA,  
OUR EVENTS EXECUTIVE, AT ORSOLYA.  
[SANTA@ALAINDUCASSE-DORCHESTER.COM](mailto:SANTA@ALAINDUCASSE-DORCHESTER.COM)





## 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: £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 £300*

# 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 *Christophe Charraudéau*, our General Manager 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.





## Dinner *Menus*

Temptation - 3 courses, £140

Prestige - 7 courses, £195

### WINE PAIRINGS

Prestige menu pairing - £100

Prestige menu wine experience - £210

Prestige menu wine icons - £500

BESPOKE PAIRING FOR OUR 3 COURSES MENU IS AVAILABLE UPON REQUEST AS AN ALTERNATIVE TO OUR WINE COLLECTIONS, PLEASE INQUIRE WITH OUR TEAM.

## Beverage *collections*

£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 15%.

## Pre-dinner *reception*

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

- Dom Pérignon reception - £68pp  
(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*

*NV Delamotte Blanc de Blancs Brut - £140*

*NV Roger Coulon Heri-Hodi - Brut - £160*

*Baron de Rothschild Rosé Brut - £170*

*Dhondt-Grellet Cramant*

*Grand Cru Blanc de Blancs Extra Brut - £200*

*2012 Dom Pérignon - £355*

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 / £140*

Amuse-bouche

Cookpot of seasonal vegetables and fruit

Farmhouse veal medallion, carrots

Contemporary vacherin



## Enhancing *your culinary experience*

### **SUPPLEMENTS**

Enjoy the delicate flavours of:

- Caviar - *£80 per 10gram*
- White truffle - *£22 per gram*  
*(3 grams minimum serving)*
- Black truffle - *£10 per gram*  
*(3 grams minimum serving)*
- 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 7-course culinary journey  
for the ultimate experience / £195*

Hand-dived sea scallop,  
cauliflower, citrus and caviar

Marinated sea bass,  
green meat radish, pistachio,  
samphire and Sichuan pepper

Lobster medallion, chicken quenelles,  
Périgord truffle and homemade semolina pasta

Line-caught turbot,  
Jerusalem artichokes,  
sunflower seeds, tarragon

Saddle of venison, Kalibos cabbage and pumpkin

Assortment of French cheeses

Chestnut / yuzu  
Mont Blanc

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 15%.

# 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  
WHITE WINE  
FROM THE  
FOLLOWING:

	£60 PP - DINNER	£85 PP - DINNER
<b>WHITE</b>		
	<p><i>2016 Saint-Mont Le Faîte Blanc - Plaimont</i> Iconic wine of the Saint-Mont Appellation and it's a blend Gros Manseng , Petit Courbu , Petit Manseng. An explosion of citrus fruit, litchi and gunflint with an elegant minerality.</p> <p><i>2020 Epanomi Malagousia - Ktima Gerovassiliou</i> Expressive and complex aromas of white pear, mango and lemon zest combined with floral hints. Delightful and refreshing on the palate it is rich and harmonious with a spicy, mouth-watering finish.</p>	<p><i>2018 Pessac-Léognan - Château Lamothe-Bouscaut</i> Made from a blend of Sauvignon Blanc and Semillon offers fresh citrus and floral notes. On the palate, it is well rounded with grapefruit and pineapple flavours. The oak is subtle giving the wine body and balance.</p> <p><i>2019 Rías Baixas Albariño - Pazo Barrantes</i> This Spanish white wine smells of flowers, green apples, citrus fruits, apricots and white peaches. The silky texture is integrated into the elegant, fresh body and gives wonderful complexity.</p>

PLEASE CHOOSE YOUR  
RED WINE  
FROM THE  
FOLLOWING:

<b>RED</b>		
	<p><i>2020 Pinot Noir Précoce - London Cru Winery</i> Light-bodied and attractive with red and blackberry aromas, followed by a juicy palate with raspberry, cherry and blueberry fruit. There are soft tannins and a fresh cranberry crunch.</p> <p><i>2015 Llistrac Château Clarke</i> A blend of Merlot and Cabernet Sauvignon that displays fresh fruit aromas (black currant and black cherry) and elegant oak nuances, as well as hints of menthol and liquorice.</p>	<p><i>2018 Toscana Guidalberto - Tenuta San Guido</i> Aromas of cherry, blueberry and blackcurrants with hints of lavender, pepper and liquorice. Full-bodied and extremely refined. A blend of Merlot, Cabernet Sauvignon and Sangiovese.</p> <p><i>2016 Marsannay Les Longeroies - Domaine Bart</i> This beautiful Pinot Noir reveals a floral nose of violets. The palate is superb with crunchy fruit, slight saline and with great length.</p>

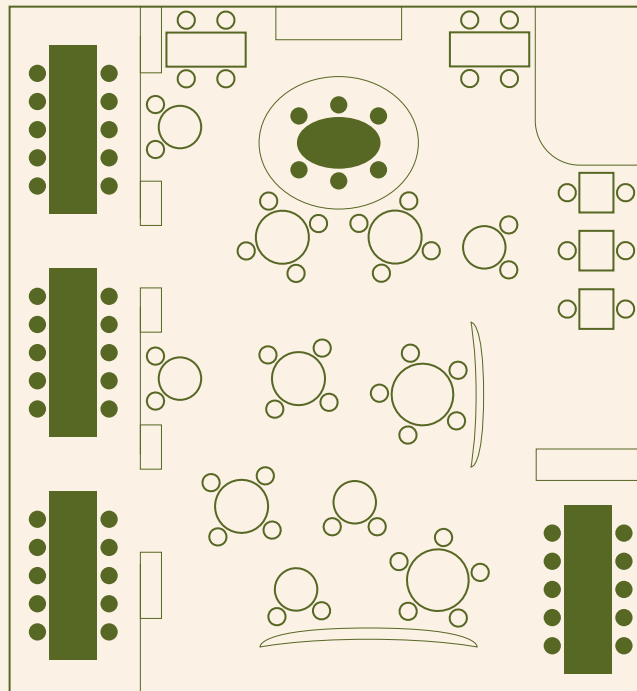
## SWEET

		<p><i>2010 Sauternes Castelnau de Suduiraut</i> Intense aromas of candied fruit, honey, caramel, sweet spices and a hint of citrus. The palate is warm and enveloping, with good persistence.</p>
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# Table *plans*

## SALON PARK LANE SEATING OPTIONS

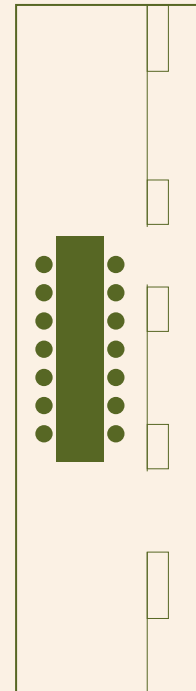


SALON  
PARK LANE

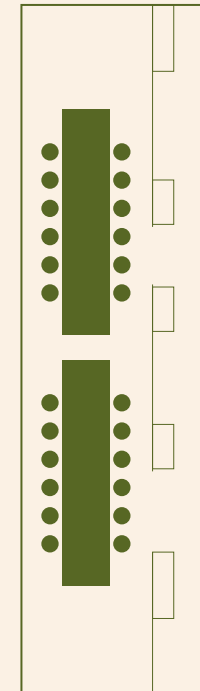
TABLE  
LUMIÈRE

SALON  
PRIVÉ

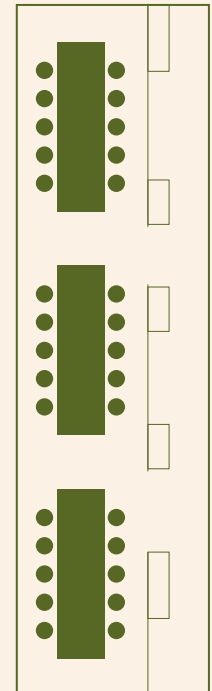
14 GUESTS



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

80 covers

## TEAM

Executive Chef

*Jean-Philippe Blondet*

General Manager

*Christopher Charraudeau*

Head Sommelier

*Vincenzo Arnese*

Pastry Chef

*Thibault Hauchard*

## OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

## 2022 ANNUAL CLOSURES

New Year

1<sup>ST</sup> to 13<sup>TH</sup> January

Easter

10<sup>TH</sup> to 18<sup>TH</sup> April

Summer

31<sup>ST</sup> July to 24<sup>TH</sup> August

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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