

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 ORSOLYA SANTA,
OUR EVENTS EXECUTIVE, AT ORSOLYA.
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.

Up to 14 guests

Food & Beverage minimum spend £4,200

TABLE LAYOUT

14 guests / 1 table or 2 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, £150*

Prestige - *7 courses, £210*

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

2014 Bollinger La Grande Année Brut - £345

2012 Dom Pérignon Brut - £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 / £150

Amuse-bouche

Cookpot of seasonal vegetables and fruit

Farmhouse veal fillet, caramelised carrots

Contemporary vacherin



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 7-course culinary journey
for the ultimate experience / £210*

Courgette, toasted almonds,
delicate velouté with Kristal caviar

Green asparagus from Provence
nori and watercress sabayon

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

John Dory, spiny artichoke, shiso
and pickled walnut

Farmhouse veal fillet
green peas and mint condiment

Assortment of French cheeses

Pineapple, galanga sorbet
kombu condiment

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
WHITE		
	<p><i>2019 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>2021 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>2019 Vouvray - Le Clos de la Meslerie - Peter Hahn</i> A classic dry chenin blanc from Vouvray. The palate is well rounded and offers fresh citrus and floral flavours with vibrant acidity that gives it a rich mouthfeel finish.</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:

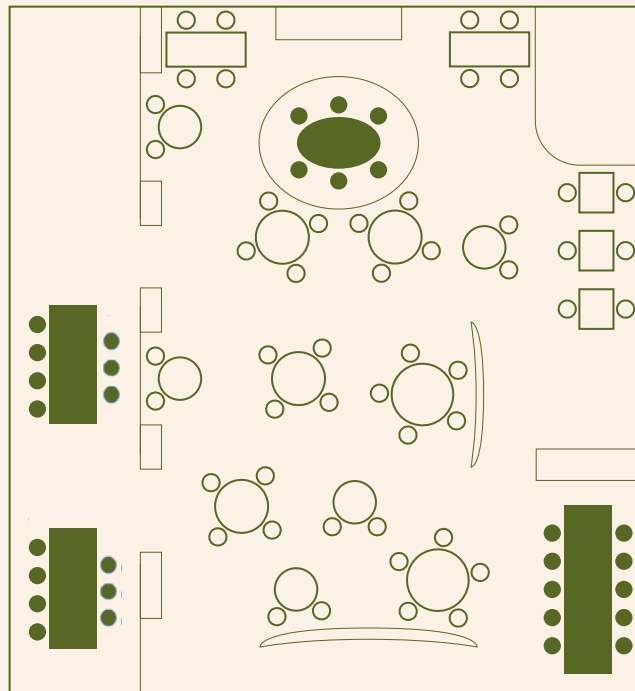
RED		
	<p><i>2017 Bandol La Bastide Blanche</i> Made mainly from Mourvèdre grapes showing intense black-fruit aromas and a spicy herb flavour. The palate follows with earthy garrigue, cassis and flavors of smoky, cedar box and peppery notes.</p> <p><i>2008 Chianti Classico Riserva Doccia a Matteo - Azienda Agricola Caparsa</i> A pure Sangiovese chianti that displays A well-developed and a little heady nose show pure fruit, with blueberries and blackcurrant on a cherry base with refined spice. A hint of fig, leather and iron in the finish.</p>	<p><i>2017 Chorey-lès-Beaune Les Beaumonts - Domaine Mallard</i> This beautiful Pinot Noir reveals a floral nose of violets. The palate is superb with crunchy fruit followed by a juicy palate with berries. There are soft tannins slight saline.</p> <p><i>2016 Pauillac Les Tourelles de Longueville - Château Pichon Baron</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 Cabernet Franc.</p>

SWEET		
		<p><i>2010 Sauternes-Preignac - 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>



Table *plans*

SALON PARK LANE SEATING OPTIONS

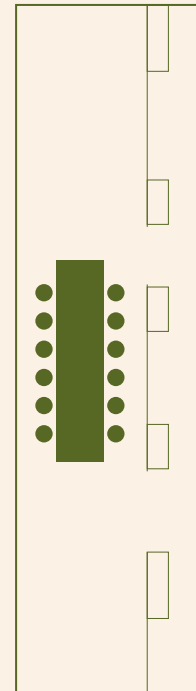


SALON
PARK LANE

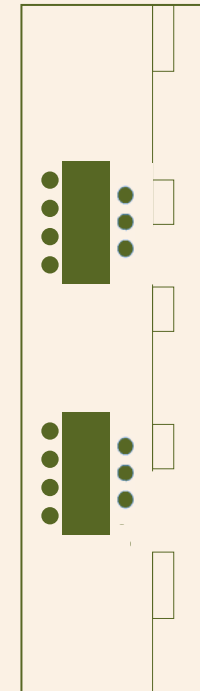
TABLE
LUMIÈRE

SALON
PRIVÉ

UP TO 12
GUESTS



14 GUESTS



Alain Ducasse *at The Dorchester*

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EMAIL ALAINDUCASSERESERVATIONS
@ALAINDUCASSE-DORCHESTER.COM

CUISINE

Contemporary French

Three Michelin Stars since 2010

CAPACITY

80 covers

TEAM

Executive Chef

Jean-Philippe Blondet

Restaurant Director

Christopher Charraudeau

Head Sommelier

Vincenzo Annese

Pastry Chef

Douglas Oberson

OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

2022 ANNUAL CLOSURES

New Year

1ST to 13TH January

Easter

10TH to 18TH April

Summer

31ST July to 24TH August

Festive

25TH December dinner,
26TH December lunch & dinner,
31ST 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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