

# Table

# *Lumière*



Alain Ducasse  
*at The Dorchester*



# An enchanting *expérience*



“Harmony is what really matters and it is the combination of all the right elements - food, service, design and atmosphere - that creates a truly special dining environment. Table Lumière has its very own harmony.”

ALAIN DUCASSE





Cocooned by a luminescent graduated oval curtain, inspired by traditional couture techniques, in homage to the world leading fashion houses of Mayfair, the table is surrounded by 4,500 shimmering fiber-optics which drop dramatically from the ceiling, cleverly allowing guests to enjoy the ambiance and buzz of the restaurant whilst being nearly screened from view.

Table Lumière enables you and your guests to create your bespoke dining experience and tailor your table setting by choosing your desired Hermès Collection from 'Rhythm Rouge', 'Mesclun', 'Century' and 'Fil d'Argent'. The collections also include the finest creations in tableware: Puiforcat silverware, table ornaments and Saint-Louis glassware. The epitome of French craftsmanship.

*Up to 7 guests*

*Room hire £300*

## Menu *options*

### **DINNER**

Tasting menu – (7 courses) - £210

Menu Jardin – (7 courses) - £165

*Indulge in the delicate flavours of*

**Caviar £8 per gram** (5 grams minimum serving)

**White truffle £22 per gram** (3 grams minimum serving)



# Reception



## Reception

Our Head Chef has created a bespoke selection of canapés using the finest ingredients available to compliment your menu. Please do not hesitate to contact us for further information.

### **CHAMPAGNE & CANAPÉS**

*£45 pp*







# Menu

## TASTING MENU – £210

Hand-dived scallop, citrus beurre blanc  
and Kristal caviar

Beetroot, mackerel and wasabi

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

Cornish turbot, Kalibos cabbage,  
chestnut and clementine

Saddle of Denbighshire venison,  
butternut squash and kombu

Assortment of French cheeses

Vassout pear, curd and citron sorbet

## MENU JARDIN – £165

Amuse-bouche

Beetroot, marigold and wasabi

Cookpot of seasonal vegetables and fruit

Kalibos cabbage, chestnut  
and clementine

Butternut squash, kombu  
and sea herbs

Assortment of French cheeses

Vassout pear, curd and citron sorbet

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.  
A discretionary 15% service charge will be added to your bill. All prices include VAT.

# 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

*Douglas Oberson*

## OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

## 2023 ANNUAL CLOSURES

New Year

1<sup>ST</sup> to 17<sup>TH</sup> January

Easter

2<sup>ND</sup> to 10<sup>TH</sup> April

Summer

6<sup>TH</sup> to 28<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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