

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) - £285

Menu Jardin – (7 courses) - £250

Indulge in the delicate flavours of

Caviar £8 per gram (5 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 – £285

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Spiny artichoke, cuttlefish and plancton

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

John Dory, green asparagus from Provence,
almond and quinoa

Veal from Corrèze,
crapaudine beetroot, rhubarb and Kampot pepper

Assortment of French cheeses

Blood orange, goat's milk
and argan oil

MENU JARDIN – £250

Amuse-bouche

Spiny artichoke, plancton and borage

Cookpot of seasonal vegetables and fruit

Green asparagus from Provence,
almond and quinoa

Crapaudine beetroot, rhubarb
and Kampot pepper

Assortment of French cheeses

Blood orange, goat's milk
and argan oil

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

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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

Marion PÉpin

Assistant Head Sommelier

Maxime Lamour

Pastry Chef

Douglas Oberson

OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

2023 ANNUAL CLOSURES

New Year

1ST to 17TH January

Easter

2ND to 10TH April

Summer

6TH to 28TH 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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