

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 LUIZE MIKELSONE,
OUR EVENTS EXECUTIVE, AT LUIZE.
MIKELSONE@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 14 to 30 guests

Room hire: £750

TABLE LAYOUT

From 14 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*



Chef Patron *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 *Marion Pépín*, our Restaurant Director and her 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 Chef Patron only works with *the best produce* of the season available, therefore menus are subject to change.





Dinner *Menus*

Temptation - 3 courses, £250

Prestige - 7 courses, £285

WINE PAIRINGS

Prestige menu pairing - £145

Prestige menu wine experience - £250

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*

£70 / £95

(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 – £39pp
(3 canapés + 1 glass of champagne
Moët & Chandon Impérial Brut)

- Dom Pérignon reception - £75pp
(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 Roger Coulon Heri-Hodi - Brut - £160

Barons de Rothschild Blanc de Blancs - £170

NV Charles Heidsieck Rosé Réserve Brut - £185

2013 Dom Pérignon Brut - £470

2004 Dom Pérignon P2 Brut - £785

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 / £250

Amuse-bouche

Green asparagus from Provence,
kumquat condiment
and Ivy House Farm whole milk

Cornish turbot, Kalibos cabbage,
hazelnut, watercress,
sea urchin and plancton emulsion

Golden apple and cider, smoked raw cream,
Granny Smith and sweet clover sorbet



Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 *per 10gram*
- Assortment of French cheeses - £25 *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 / £285*

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Green asparagus from Provence,
kumquat condiment
and Ivy House Farm whole milk

Native lobster, artichoke, shiso
and Périgord truffle

Cornish turbot, Kalibos cabbage,
hazelnut, watercress, sea urchin
and plancton emulsion

Milk-fed lamb from the Pyrénées,
Jérôme Galis green peas, geranium
and smoked ricotta

Assortment of French cheeses

Golden apple and cider, smoked raw cream,
Granny Smith and sweet clover sorbet

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:

	£70 PP - DINNER	£95 PP - DINNER
WHITE		
	<p><i>2021 Massaya Blanc - Massaya - Beqaa Valley</i> A floral, fruit driven and elegant white wine. Soft mouthfeel with a refreshing minerality lifting the pronounce fruity character of the wine.</p> <p><i>2021 Dry Furmint - Disznókő, Tokaji</i> Fragrant and delicate bouquet of white peach, melon, pear and lillies. Crisp and refreshing on the palate it is pure and harmonious with a mouth-watering finish.</p>	<p><i>2022 Roero Arneis Bruno Giacosa</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 Chablis - W. Fèvre</i> Expressive and complex aromas of yellow apple, lemon and grapefruit zest combined with a lean texture. Delightful and refreshing on the palate it is pure and harmonious with a mouth-watering finish.</p>
RED		
	<p><i>2018 Rías Baixas Espadeiro Goliardo - Forjas del Salnés</i> Made from Goliardo grapes showing intense black-fruit aromas and a spicy herb flavour. The palate follows with earthy garrigue, cassis and licorice notes.</p> <p><i>2021 Pinot Noir Roučí - Jaroslav Springer - Moravia</i> A Pinot Noir that displays fresh fruit aromas (red cherry & strawberry) and refine notes of dry roses. Racy and fresh palate with elegant structure.</p>	<p><i>2020 Geyserville Ridge Vineyards</i> A vibrant Zinfandel blend from Sonoma, exuding rich black fruit, spice and liquorice aromas. Intense palate of blackberry, dark cherry, and peppery notes, supported by velvety tannins and balanced acidity.</p> <p><i>2016 San Leonardo Alto Adige</i> Cabernet Sauvignon based from this iconic Italian winery Notes of rich, dark fruits on the nose, intermingled with spice and ripe herbs. Full-bodied and palate-filling in the mouth with loads of dark cherry, cassis and plum notes, a touch of vanilla.</p>
SWEET		
		<p><i>2013 Sauternes Petit Guiraud</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>

PLEASE CHOOSE YOUR
RED WINE
FROM THE
FOLLOWING:



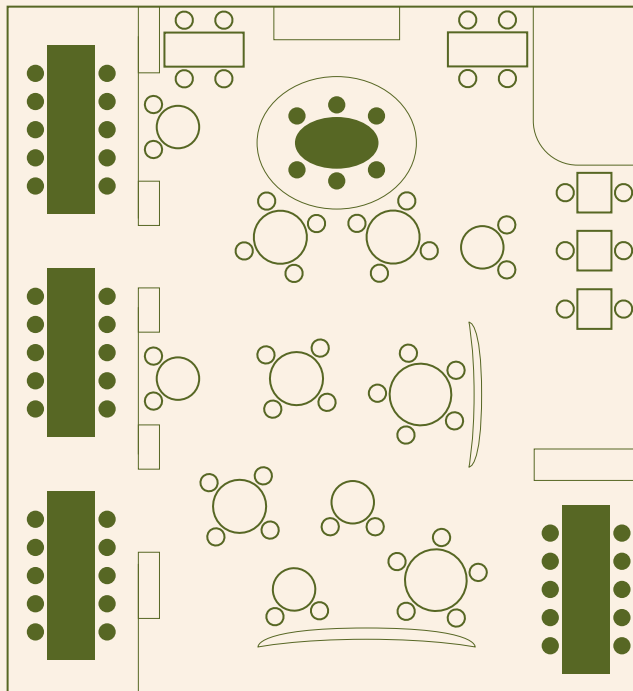
Table *plans*

SALON PARK LANE

SEATING OPTIONS

14-24 GUESTS

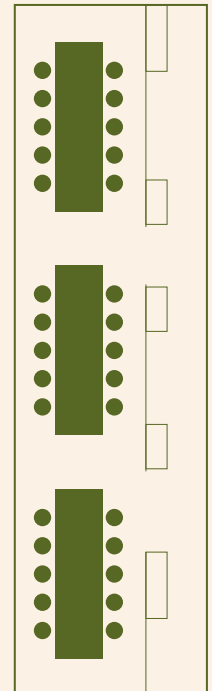
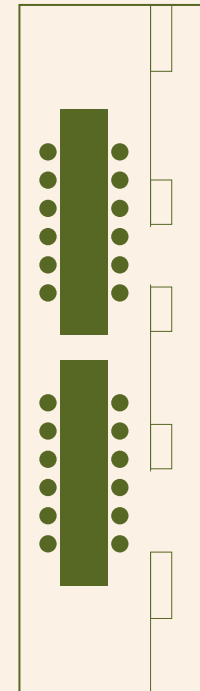
25-30 GUESTS



SALON
PARK LANE

TABLE
LUMIÈRE

SALON
PRIVÉ



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

Chef Patron

Jean-Philippe Blondet

Restaurant Director

Marion Pépin

Head Sommelier

Martin Kleveta

Pastry Chef

Valentin Jollivet

OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

2024 ANNUAL CLOSURES

New Year

1ST to 9TH January

Easter

31ST March to 9TH April

Summer

4TH to 27TH August

Festive

25TH December dinner,

26TH December lunch & dinner

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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