

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

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

MENU JARDIN – £250

Amuse-bouche

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

Artichoke, shiso and Périgord truffle

Cookpot of seasonal vegetables and fruit

Spelt, Jérôme Galis green peas, morels and wild garlic

Assortment of French cheeses

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

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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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