

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 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*

Plaisir - 3 courses, £215

Passion - 5 courses, £250

Harmonie - 7 courses, £285

WINE PAIRINGS

Wine Discovery - £100 (5 courses) / £145 (7 courses)

Wine Experience - £190 (5 courses) / £250 (7 courses)

Wine Icons - £325 (5 courses) / £500 (7 courses)

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 - £115

NV Bollinger Spécial Cuvée Brut- £190

NV Billecart-Salmon Brut Rose - £190

NV Eric Rodez E34 Blanc de Noirs Grand Cru Brut - £230

2015 Dom Pérignon Brut - £500

2006 Dom Pérignon P2 Brut - £995

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.



Plaisir *Menu*

A 3-course menu exploring seasonal flavours / £215

Amuse-bouche

Jérôme Galis asparagus,
wild morel and Arbois wine

Fillet of Cornish turbot,
green pea from Provence and wasabi

Strawberry in its natural way,
nettle and elderflower



Enhancing *your culinary expérience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 *per 10 grams*
- Assortment of French cheeses - £30 *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.





Passion *Menu*

5 courses - £250

(Excluding Lobster and Assortment of French Cheeses)

Harmonie *Menu*

A culinary journey for the ultimate experience

7 courses - £285

Hand-dived scallop,
citrus beurre blanc and Kristal caviar

Jérôme Galis asparagus, wild morel
and Arbois wine

Lobster medallion, chicken quenelle
with Périgord truffle and homemade semolina pasta

Fillet of Cornish turbot,
green pea from Provence and wasabi

Pigeon from Jean-Jacques Boga,
crapaudine beetroot, wild garlic and marigold

Assortment of French cheeses

Strawberry in its natural way,
nettle and elderflower

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		
	<i>2023 Pouilly-Fumé Indigène Pascal Jolivet- Loire Valley</i> Full bodied and powerful wine from old Sauvignon Blanc Vines. Offering a bouquet of ripe orchard fruits, flintstone. Palate is ripe, elegant with a citrus mineral finish. <i>2022 Roussette de Savoie cru Frangy Domaine Bruno Lupin - Savoie</i> Fragrant and delicate bouquet of fresh apple, honey and white flowers. Crisp and refreshing on the palate it is pure and harmonious with a mouth-watering finish.	<i>222 Anjou blanc Les Ongles Domaine des Grouas - Loire Valley</i> Chenin on Schiste from the sought-after site Les Onglés. Juicy pears, a little bit of quince, and a smokey finish. Despite the heat of 2022, this feels like it comes from a much cooler vintage. <i>2022 Chablis - Bernard Defaix - Burgundy</i> A fine brilliant yellow colour and on the aromas, mineral notes are dominant combined with delicate touches of green apple and citrus fruit - lemon and grapefruit. On the mouth it's fresh and persistent.
RED		
	<i>2020 Chateau Terrason - Castillon Cotes de Bordeaux</i> Made from Merlot and Cabernet Sauvignon, this wine offer a juicy blackcurrant and dark plum notes. Palate is elegant with great earthy freshness on the finish. <i>2022 022 Pinot Noir - Cap Maritime - Hemel-En-Aarde</i> A light and fresh Pinot Noir - on the nose it's intense and inviting with aromas of wild strawberry, coffee, black cherry and whiffs of iris, violets, potting soil and dried leaves.	<i>2015 Chateau Clarke - Listrac Medoc - Bordeaux</i> Part of the Baron Edmond de Rothschild stable, Château Clarke's terroir is perfect for producing Merlot, despite the fact that it's a rarity in Médoc. Has dense, powerful wine with silky tannins and flavours of black fruits, menthol, liquorice and oaky hints. <i>2020 Mas Daumas Gassac - Languedoc</i> Cabernet Sauvignon based from an iconic Languedoc 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 black olive.
SWEET		
		<i>2018 Carmes de Rieussec Sauternes - Bordeaux</i> Apricot and candied melon notes on the nose lead to a mouth filling palate and a long, well-defined finish

PLEASE CHOOSE YOUR
RED WINE
FROM THE
FOLLOWING:



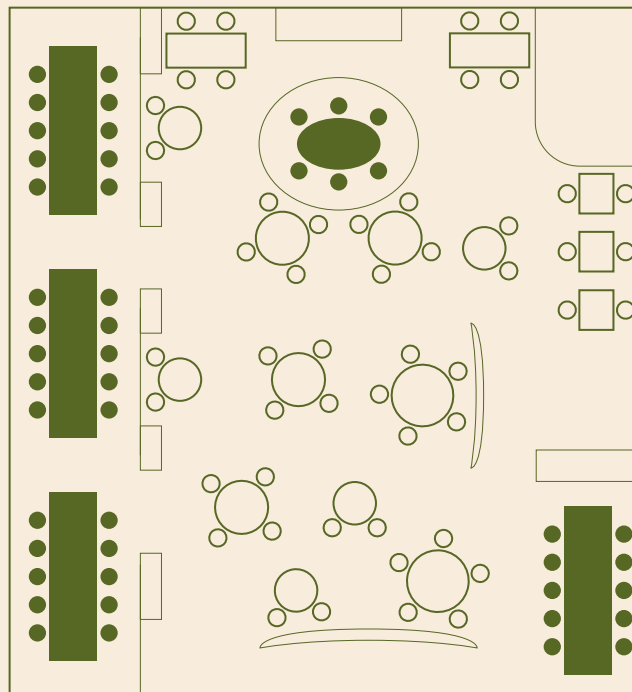
Table *plans*

SALON PARK LANE

SEATING OPTIONS

14-24 GUESTS

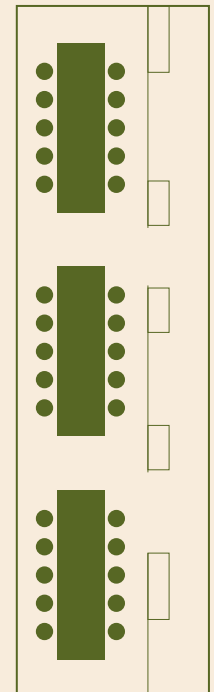
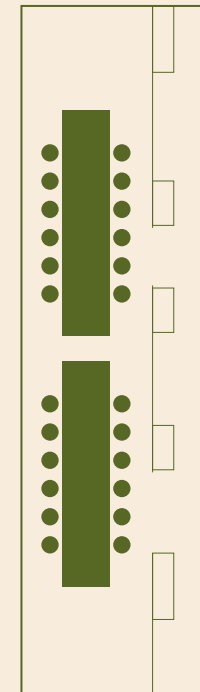
25-30 GUESTS



SALON
PARK LANE

TABLE
LUMIÈRE

SALON
PRIVÉ



Alain Ducasse *at The Dorchester*

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CUISINE

Contemporary French

Three Michelin Stars since 2010

CAPACITY

80 covers

TEAM

Chef Patron

Jean-Philippe Blondet

Restaurant Director

Marion Pépin

Pastry Chef

Valentin Jollivet

OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

2025 ANNUAL CLOSURES

New Year

1ST to 8TH January

Easter

13TH April to 22ND April

Summer

10TH to 26TH August

Festive

25TH December 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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