

# 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*

# 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 Pépin, 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 Journey - £160 (5 courses) / £215 (7 courses)

Wine Icons - £350 (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 *NV Moët & Chandon Impérial Brut*)
- Dom Pérignon reception - £90pp  
(3 canapés + 1 glass of *2015 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* - £150
- NV Bollinger Spécial Cuvée Brut* - £190
- NV Duval-Leroy Prestige 1er Cru Rosé* - £185
- 2018 Delamotte Blanc de Blancs Brut* - £275
- 2015 Dom Pérignon Brut* - £500
- 2016 Cristal Roederer Brut* - £740

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

3-course menu exploring seasonal flavours / £215

## Amuse-bouche

Cauliflower cooked in a brioche,  
Comte Garde Exceptionelle and black truffle

Fillet of Cornish turbot, crapaudine beetroot,  
wasabi and sorrel

Mango in its natural way with coconut sorbet



Enhancing  
*your culinary  
experience*

## SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 *per 10 grams*
- White truffle - £60 *per 3 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

7 course culinary journey for the ultimate experience - £285

Hand-dived scallop,  
citrus beurre blanc and Kristal caviar

Cauliflower cooked in a brioche,  
Comte Garde Exceptionelle and black truffle

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

Fillet of Cornish turbot,  
crapaudine beetroot, wasabi and sorrel

Saddle of venison from Rhug Estate,  
butternut squash and bitter herbs

Assortment of French cheeses

Mango in its natural way  
with coconut 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

*2023 Sancerre Sauvage -  
Pascal Jolivet - Loire Valley*  
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.

*2022 Chablis Vieilles Vignes  
Domaine Testut - Burgundy*  
A gorgeously elegant wine with a lot of that classic Chablis minerality on the nose along with hints of white blossom, green apples, peach and citrus.

*222 Minéral +  
Frantz Saumon - Loire Valley*  
Beautifully pure and precise Montlouis delivers a lot of ripe apple and pear on the nose, with classic wet wool hints, grapey and with gentle spice.

*2023 Le Merle Blanc de  
Château Clarke*  
Le Merle Blanc kicks off with a touch of citrus peel and jasmine then leads to lemongrass and slightly richer creamier notes from the judicious oak interaction.

## RED

*2022 Akarua Pinot Noir  
Central Otago*  
This ruby red Pinot Noir grown in a cool climate in the Central Otago region of the country. It boasts a beautiful bouquet of dark cherries, violets, and toasted oak, with subtle hints of tobacco and spice.

*2021 Morgon Le Clos  
Anthony Thévenet - Beaujolais*  
A 100% Gamay from the Beaujolais Cru of Morgon. Red cherry, cranberry and hints of black pepper with lots of structure and fine tannins.

PLEASE CHOOSE YOUR  
RED WINE  
FROM THE  
FOLLOWING:

*2023 Côte Roannaise Le Rouge -  
Florent Thimon - Loire Valley*  
Made from Gamay Saint Romain grape which has smaller clusters than Gamay from the Beaujolais, hence a darker coloured wine and also a crunchy and peppery nose it could be mistaken with a Mencia from Galicia or a Syrah from the Northern Rhone.

*2019 Château Clarke  
Listrac Médoc - Bordeaux*  
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.

## SWEET

*2022 Chardonnay Beerenauslese  
Helmut Lang - Burgenland*  
The Langs have been cultivating around 18 hectares in Illmitz, the heart of the Seewinkel in the Neusiedler See wine-growing region, for three generations. Think pears, apples and Honeydew. A slight bitterness and a hint of spice.



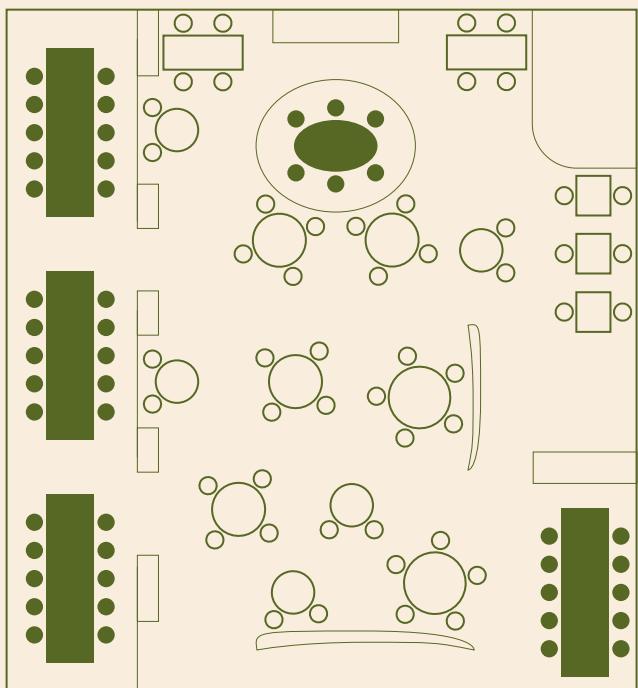
# Table *plans*

SALON PARK LANE

SEATING OPTIONS

14-24 GUESTS

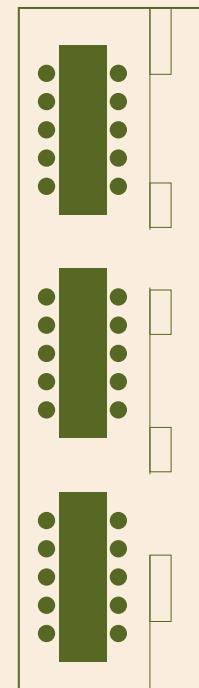
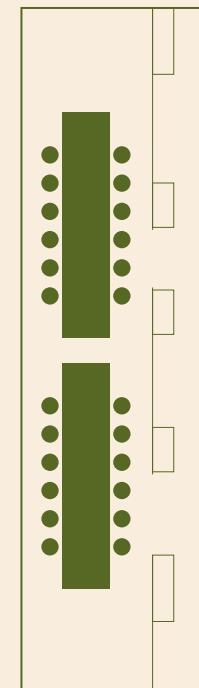
25-30 GUESTS



SALON  
PARK LANE

TABLE  
LUMIÈRE

SALON  
PRIVÉ



# Alain Ducasse at The Dorchester

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EMAIL [ALAINDUCASSERESERVATIONS@ALAINDUCASSE-DORCHESTER.COM](mailto: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*

Pastry Chef

*Valentin Jollivet*

## OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

## 2026 ANNUAL CLOSURES

New Year

1st to 12th January

Easter

29th March to 7th April

Summer

9th to 25th 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.