

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: intimate Salon Privé and the bright Salon Park Lane that runs the length of the restaurant.



FOR A PRIVATE DINING ENQUIRY, PLEASE CONTACT LUIZE MIKELSONE, OUR EVENTS MANAGER,
AT LUIZE.MIKELSONE@ALAINDUCASSE-DORCHESTER.COM OR ON +44 (0) 207 319 7384.



Salon *Park Lane*

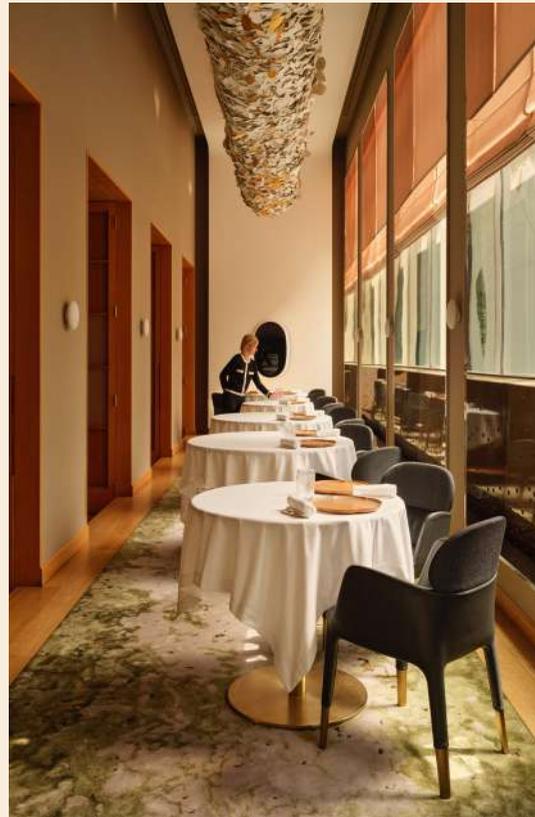
With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambiance of tranquility and makes any event unforgettable. Its modern chandelier of glowing leaves creates an elegant atmosphere of soft light in the evening.

From 14 to 30 guests

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 expérience*

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.



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 Rose - £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,
Comté Garde Exceptionnelle and black truffle

Fillet of Cornish turbot, crapaudine beetroot,
wasabi and sorrel

Yorkshire rhubarb, goat curd
and Kampot pepper



Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 per 10 grams
- Black truffle - £40 per 5 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,
Comté Garde Exceptionnelle 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

Yorkshire rhubarb, goat curd
and Kampot pepper

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:

PLEASE CHOOSE YOUR
RED WINE
FROM THE
FOLLOWING:

	£70 PP - DINNER	£95 PP - DINNER
WHITE		
	<p><i>2023 Sancerre Sauvage - 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.</p> <p><i>2022 Chablis Vieilles Vignes Domaine Testut - Burgundy</i> 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.</p>	<p><i>222 Minéral + Frantz Saumon - Loire Valley</i> 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.</p> <p><i>2023 Le Merle Blanc de Château Clarke</i> 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.</p>
RED		
	<p><i>2022 Akarua Pinot Noir Central Otago</i> 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.</p> <p><i>2023 Côte Roannaise Le Rouge - Florent Thionon - Loire Valley</i> Made from Gamay Saint Romain grape which has smaller clusters than Gamay from the Beaujolais, hence a darker coloured wines and also a crunchy and peppery nose it could be mistaken with a Mencia from Galicia or a Syrah from the Northern Rhone.</p>	<p><i>2021 Morgon Le Clos Anthony Thévenet - Beaujolais</i> A 100% Gamay from the Beaujolais Cru of Morgon. Red cherry, cranberry and hints of black pepper with lots of structure and fine tannins.</p> <p><i>2019 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.</p>
SWEET		
		<p><i>2022 Chardonnay Beerenauslese Helmut Lang - Burgenland</i> 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 butteriness and a hint of spice.</p>



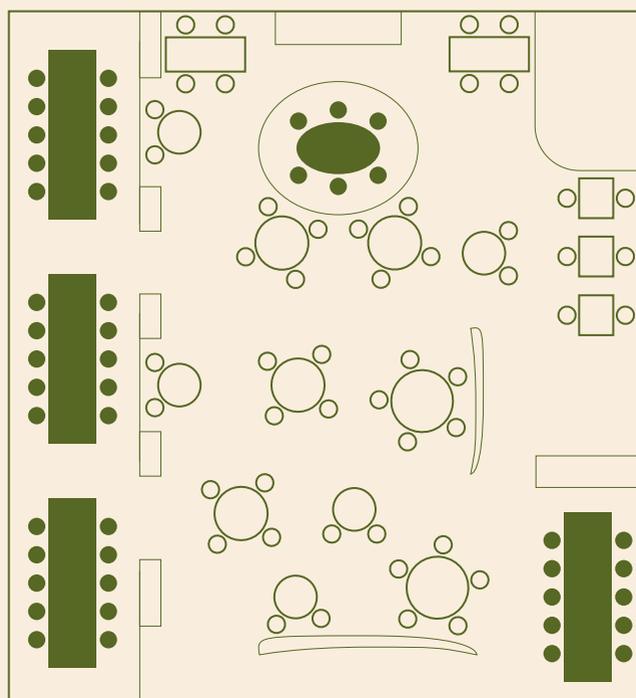
Table *plans*

SALON PARK LANE

SEATING OPTIONS

14-24 GUESTS

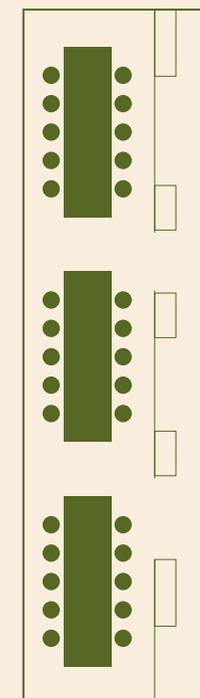
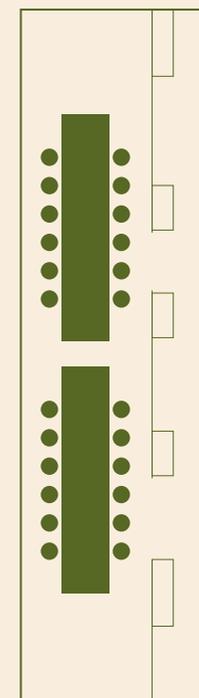
25-30 GUESTS



SALON
PARK LANE

TABLE
LUMIÈRE

SALON
PRIVÉ



Alain Ducasse *at The Dorchester*

TELEPHONE +44 (0) 20 7629 8866

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

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.

  @ALAINDUCASSEATTHEDORCHESTER

ALAINDUCASSE-DORCHESTER.COM