

Table

Lumière



Alain Ducasse
at *The Dorchester*



An enchanting *experience*



“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

Harmonie Menu – (7 courses) - £285

Jardin Menu – (7 courses) - £250

Indulge in the delicate flavours of
Caviar **£8 per gram** (5 grams minimum serving)





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

HARMONIE MENU – £285

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Green asparagus and spelt from Provence,
morel with Arbois wine

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

Fillet of Cornish turbot, tenderstem broccoli,
lemon and Champagne sabayon

Milk-fed lamb from the Pyrénées,
artichoke 'à la barigoule' with wild garlic

Assortment of French cheeses

Yorkshire rhubarb, goat curd
and Kampot pepper

JARDIN MENU – £250

Amuse-bouche

Garden pea velouté, baby onion
and lapsang souchong

Artichoke 'à la barigoule' with wild garlic

Cookpot of seasonal vegetables and fruit

Green asparagus and spelt from Provence,
morel with Arbois wine

Assortment of French cheeses

Yorkshire rhubarb, goat curd
and Kampot pepper

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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CUISINE

Contemporary French

Three Michelin Stars since 2010

CAPACITY

80 covers

TEAM

Chef Patron

Jean-Philippe Blondet

Restaurant Director

Marion Pépin

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.

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