Private Dining



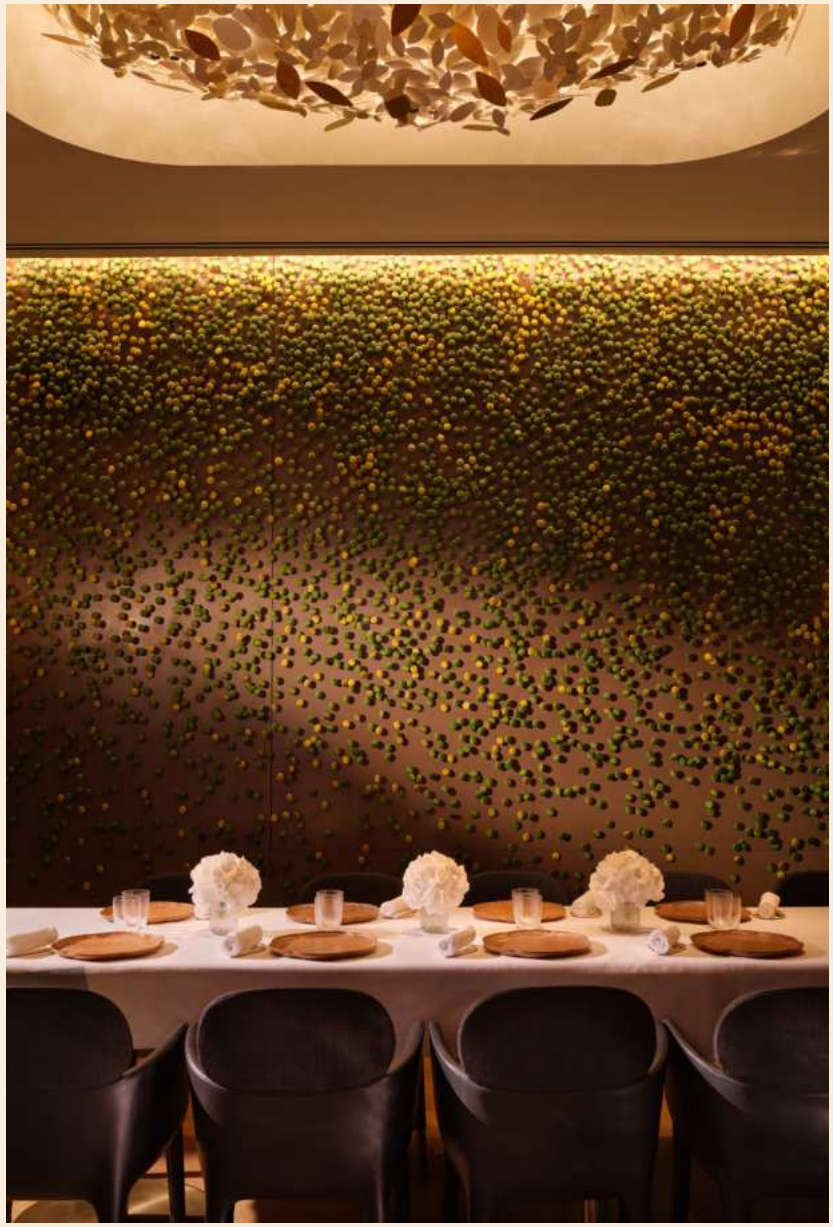
Alain Ducasse
at The Dorchester



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.

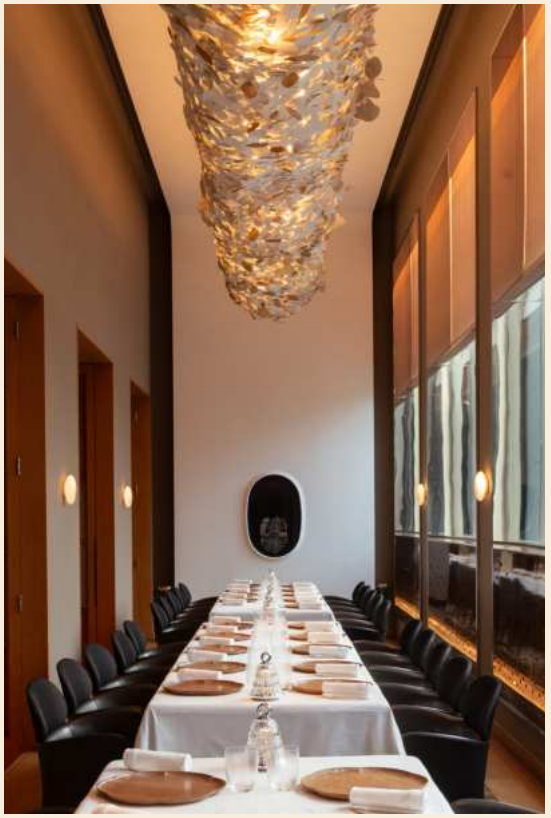
From 14 to 30 guests

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 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*

PAIRINGS

'Sans' Non-Alcoholic - *£110* (5 courses) / *£140* (7 courses)

Wine Journey - *£160* (5 courses) / *£215* (7 courses)

Wine Prestige - *£350* (5 courses) / *£500* (7 courses)

Wine Icons - *£1,100* (5 courses) / *£1,400* (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 Billecart-Salmon Reserve Extra-Brut*)

- Dom Pérignon reception -*£90pp*
  (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 Billecart-Salmon Reserve Extra-Brut - £145

NV Billecart-Salmon Rose Brut - £190

NV Bollinger Spécial Cuvée Brut - £190

2008 Duval-Leroy Premier Cru Brut - £230

2017 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

Wild forest mushroom with nutty spelt
and bitter meadow herbs

Fillet of Cornish turbot,
tender potato, watercress and brown butter

Chestnut and blackcurrant Mont-Blanc





Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 *per 10 gram*
- 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

Wild forest mushroom with nutty spelt
and bitter meadow herbs

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

Fillet of Cornish turbot,
tender potato, watercress and brown butter

Saddle of venison from Rhug Estate,
butternut and grand veneur sauce

Assortment of French cheeses

Chestnut and blackcurrant Mont-Blanc

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.

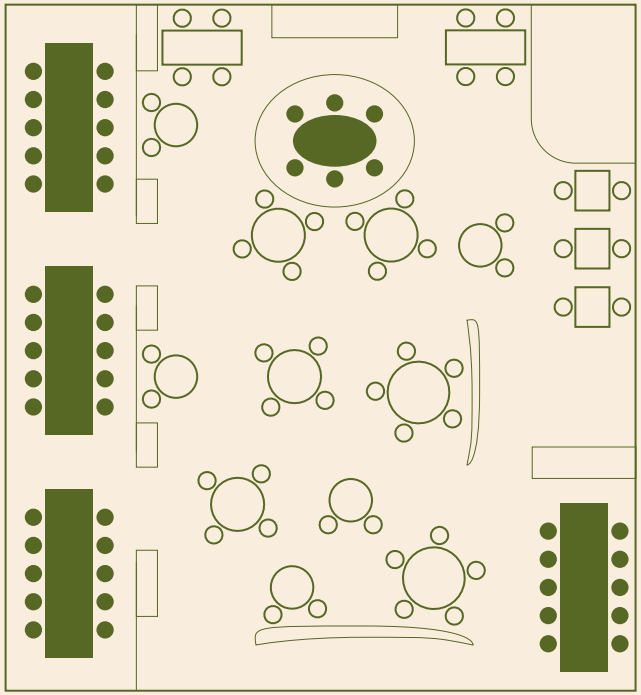


	£70 PP - DINNER	£95 PP - DINNER
	WHITE	
PLEASE CHOOSE YOUR WHITE WINE FROM THE FOLLOWING:	*2024 Blanc Le Merle Blanc* *Château Clarke - Bordeaux* Le Merle Blanc kicks off with a touch of citrus peel and jasmine then leans towards lemongrass and slightly richer creamier notes from the judicious oak interaction.	*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.
	2022 Muscadet *Gabbro Clos des Bouquinardières* *Domaine de Bellevue* A very fresh style of Muscadet, with a nice salinity and lemon finish. Made by of the the greatest Muscadet producer.	*2023 Pouilly-Fumé Indigène* *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.
	RED	
PLEASE CHOOSE YOUR RED WINE FROM THE FOLLOWING:	*2022 Gran Malbec* *Flechas de Los Andes - Mendoza* The mineral character, the freshness, the subtle contribution of the oak and its long finish, make this wine an example of quality, elegance and excellence.	*2020 Château Clarke* *Listrac Medoc - 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.
	2023 Côte Roannaise Le Rouge - Florent Thinon - Loire Valley 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.	*2021 Morgon Le Clos* *Anthony Thévenet - Bordeaux* A 100% Gamay from the Beaujolais Cru of Morgon. Red cherry, cranberry and hints of black pepper with lots of structure and fine tannins.
	SWEET	
		2018 Montlouis *Sur Loire Buisson Viau* *La Grange Tiphaine - Loire Valley* This is a versatile cuvée with a sweetness and acidity balance that showcases the power of a well-made sweet Chenin.





Table *plans*



SALON PARK LANE

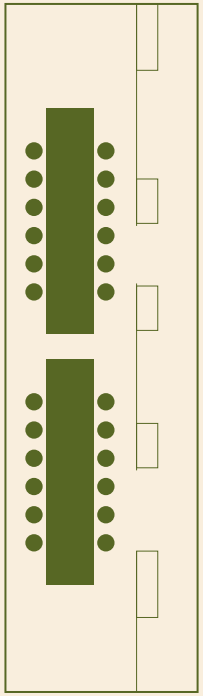
TABLE LUMIÈRE

SALON PRIVÉ

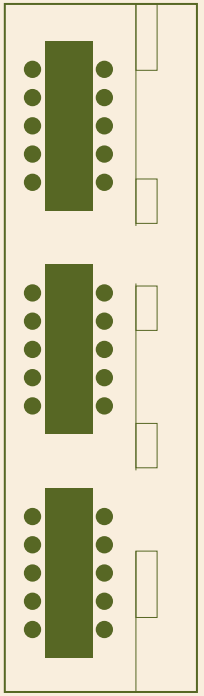
SALON PARK LANE

SEATING OPTIONS

14-24 GUESTS



25-30 GUESTS



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

OPENING TIMES

Tuesday - Saturday
6.00pm - 9.30pm

2027 ANNUAL CLOSURES

New Year
1st to 12th January

Easter
21st March to 30th March

Summer
8th to 24th 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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