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

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

JARDIN MENU– *£250*

Amuse-bouche

Wild forest mushroom with nutty spelt
and bitter meadow herbs

Butternut squash in different ways

Tender potato, watercress
and brown butter emulsion

Cookpot of seasonal vegetables and fruit

Assortment of French cheeses

Chestnut and blackcurrant Mont-Blanc

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

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.