

# Table *Lumière*



Alain Ducasse  
*at The Dorchester*



# An enchanting *expérience*



“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**

Tasting menu – (7 courses) - £285

Menu Jardin – (7 courses) - £250

*Indulge in the delicate flavours of*

**Caviar £8 per gram** (5 grams minimum serving)

**Black Truffle £8 per gram** (5 grams minimum serving)



# Reception



## 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

## TASTING MENU – £285

Jerusalem artichoke, blood orange  
and fermented shallot

Hand-dived scallop, citrus beurre blanc  
and Kristal caviar

Native lobster, artichoke, shiso and Périgord truffle

Dover sole, Tom's watercress, hazelnut  
and Agria

Dry aged beef, radicchio tardivo from Treviso,  
smoked sardine and bone marrow

Assortment of French cheeses

Mediterranean citrus with olive oil and confit seaweed

## MENU JARDIN – £250

Amuse-bouche

Jerusalem artichoke, blood orange  
and fermented shallot

Artichoke, shiso and Périgord truffle

Cookpot of seasonal vegetables and fruit

Celeriac, Tom's watercress, wasabi  
and Cazette with white truffle

Assortment of French cheeses

Mediterranean citrus with olive oil and confit seaweed

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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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

### 2025 ANNUAL CLOSURES

New Year

1<sup>ST</sup> to 8<sup>TH</sup> January

Easter

13<sup>TH</sup> April to 22<sup>ND</sup> April

Summer

10<sup>TH</sup> to 26<sup>TH</sup> August

Festive

25<sup>TH</sup> 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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