

# Room Service

Our Room Service menus are available at the following times:

## **Breakfast Menu**

Served from 06:00 am – 12 noon.

## **Dining Menu**

Served 24 hours a day.

Please dial 17 to place your order.

A delivery charge of £4.00 will be applied to every Room Service order.

A cover charge of £15.00 per head will be charged for any food orders brought in from outside the hotel.

Please note: for your convenience we will not request signatures on breakfast bills before 12 noon.

V indicates Vegetarian options

H indicates Healthy options

All prices are inclusive of VAT.

# Breakfast

## V Continental Breakfast £25.00

Freshly squeezed orange, grapefruit or carrot juice, or chilled apple, pineapple, cranberry, prune, passion fruit or tomato juice

Home made bakery basket with croissants, pastries, your selection of toast, rolls, butter, honey, marmalade and preserves

Tea, coffee, hot chocolate or milk

## Traditional English Breakfast £31.50

Freshly squeezed orange, grapefruit or carrot juice or chilled apple, pineapple, cranberry, prune, passion fruit or tomato juice

Choice of cereals (a full selection of favourites are available)

Two organic eggs, cooked to your liking and served with your choice of bacon, sausage, black and white Clonakilty pudding, grilled mushrooms, hash brown potatoes and tomato

or  
Grilled kipper or poached smoked haddock

or  
Scrambled eggs with smoked salmon and chives

or  
Pancakes or waffles

Home made bakery basket with croissants, pastries, your selection of toast, rolls, butter, honey, marmalade and preserves

Tea, coffee, hot chocolate or milk

## Organic English Breakfast £33.00

Freshly squeezed orange or grapefruit juice or organic apple juice  
Daylesford organic muesli

Home made bakery basket with croissants, pastries and rolls

Two organic Daylesford brown eggs cooked to your liking with a choice of Rhug Estate bacon, sausages, grilled mushrooms and tomato

Tea or coffee

## H Japanese Breakfast 和朝食 £37.00

Miso soup	味噌汁
Grilled salmon or cod	焼き魚 (鮭またはタラ)
Braised spinach	ほうれん草のおひたし
Seaweed	のり
Rice	ごはん
Pickles	漬物
Egg and soy	半熟卵のしょうゆ添え
Fruit skewer	くだものの串刺し
Japanese green tea	日本茶

## H Healthy Breakfast £31.50

(low in fat and cholesterol)  
Freshly squeezed orange, grapefruit or carrot juice or chilled apple, pineapple, cranberry, prune, passion fruit or tomato juice

Bircher muesli (made with low fat yoghurt)

or

Pineapple, strawberries and mango

or

Low fat cottage cheese with sliced mango

Egg white omelette with broccoli, mushrooms, tomatoes, peppers and fresh herbs

Wholemeal toast and carrot muffins, sunflower margarine, honey and marmalade

Tea or coffee with skimmed milk

## Dorchester take away breakfast £13.50

Bacon and egg muffin

or

Ham and cheese croissant

or

Selection of Danish pastries

Choice of coffee, tea or hot chocolate

## Breakfast à la carte

<b>H</b>	<b>Cereals and yoghurts</b>	
	Cereals (a full selection of favourites are available)	£6.50
	Cereals with seasonal fruit	£12.50
	Oat porridge served with cream and brown sugar	£7.50
	Oat porridge with seasonal fruit	£12.50
	Natural fruit yoghurt	£5.50
	Low fat yoghurt	£5.50
	Lebnah	£8.00
<b>H</b>	<b>Fruit</b>	
	Fresh grapefruit	£6.50
	Seasonal berries	£14.00
	Fresh fruit salad	£14.00
	Selection of dried fruits	£13.00
	Home made fruit compote	£6.50
	Mango	£16.50
	Pineapple	£16.50
	Seasonal fruit platter	£16.50
	Seasonal fruit platter with cottage cheese	£16.50
	<b>Bakery</b>	
	Home made bakery basket with croissants, pastries and rolls	£9.50
	White, wholemeal or granary toast	£5.50
	Bagels	£5.50
	English muffins	£5.50
	<b>Favourites</b>	
	Cream or cottage cheese	£6.50
	Toasted bagel with cream cheese	£12.00
	Toasted bagel with oak smoked Scottish salmon and cream cheese	£18.50
	Buttermilk pancakes, Dorchester pancakes or Belgian waffles served with fresh berries and maple syrup or chocolate fudge sauce	£15.00
	Grilled kipper or poached smoked haddock	£19.00
	The Dorchester bacon buttie	£15.00
	Two organic eggs served boiled, poached, scrambled or fried, with grilled tomato	£8.50
	Scrambled egg with smoked salmon	£17.00
	Omelette made with whole or egg white only	
	with your choice of fillings	£14.00
	Spanish omelette	£14.00

## Side dishes £7.50 per item

Streaky or back bacon
Beef, pork or chicken sausages
Grilled mushrooms
Black and white Clonakilty pudding
Baked beans
Hash browns

## Breakfast beverages

### The Dorchester juice bar

Freshly squeezed juice of the day	£6.00
Freshly squeezed orange juice or grapefruit juice	£6.00
Breakfast smoothie (choose from mango, banana or raspberry, all with low fat yoghurt)	£9.50
Freshly squeezed fruit or vegetable juice of your choice	from £9.00

### Tea

Dorchester blend, English breakfast, Earl Grey, Darjeeling, Assam, Ceylon, mint, African autumn, green or decaffeinated	£5.50
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### Coffee

Filter, cappuccino, latte, espresso or decaffeinated	£5.50
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### Hot chocolate

All served with your choice of whole, skimmed, semi-skimmed or soya milk	£5.50
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## All Day Dining

### Canapés

Hot or cold canapés (for 6 pieces) £20.00  
Please allow 30 minutes for delivery

Asian platter with spring rolls, dim sum, sushi rolls and shellfish tempura £32.00

### Caviar

Beluga caviar (50g) Market price  
Oscietra caviar (50g)

Served with buckwheat blinis, chopped onion, chopped egg and sour cream with chives

### Appetisers

<b>H</b>	Oak smoked Scottish salmon with caviar and sour cream	£23.00
<b>V</b>	Glazed goats cheese with apple and basil compote	£19.50
	Poached salmon and truffle asparagus salad with quails egg	£19.50
<b>H</b>	Steamed dim sum (chicken, prawn and vegetable) served with sweet vinegar and chilli	£17.00
	Mixed Arabic mezze platter	£26.00

### Homemade soups

	Soup of the day	£11.50
<b>V</b>	Leek and potato, served hot or cold	£11.50
	Lobster cappuccino	£13.00
	Chicken broth	£11.50
<b>V</b>	Minestrone	£11.50
<b>V</b>	Spicy lentil soup	£11.50
<b>V</b>	Tomato soup	£11.50
<b>V</b>	Vegetable soup	£11.50
	Cream of chicken soup	£11.50

### Salads

Please choose your favourite dressing; French, stilton, yoghurt, balsamic, thousand island dressing or simply olive oil and vinegar

<b>V</b>	The Dorchester's seasonal garden salad	£14.50
	with Grilled chicken	£20.00
<b>V</b>	Goats cheese	£20.00
	Grilled king prawns	£28.00
	Lobster	£45.00
<b>V</b>	Caesar salad, the classic way	£16.50
	with Chicken	£21.50
	Avocado	£19.50
	Cornish crab	£25.00
	Salad Niçoise	£19.50
<b>V</b>	Tricolore: Tomato, buffalo mozzarella and avocado salad	£17.00
	Cobb salad	£21.50
	Greek salad	£19.50
	<b>Sandwiches</b>	
	The Dorchester beef burger with truffle mayonnaise and truffle shavings	£39.50
	The Dorchester club sandwich	
	Chicken breast with bacon, lettuce and egg mayonnaise	£20.00
<b>V</b>	The Dorchester vegetarian club sandwich	£16.50
	Steak sandwich with sour dough bread	£21.50
	Grilled beef burger or cheese burger	£20.00
	in a sesame bun with lettuce and barbecue sauce	
	Cajun chicken wrap with mango chutney	£18.00
	Ciabatta with tomato and mozzarella	£13.50
	Sandwiches with your choice of filling	from £13.50

<b>Light snacks</b>		
<b>H</b>	Sushi and sashimi bento box	£27.00
<b>V</b>	Risotto with asparagus and young vegetables	£16.50
	British sausage and mash with Guinness onion gravy	£19.50
	Seafood tempura platter with lemon grass and sweet chilli dip	£23.00
	Traditional fish and chunky chips with mushy peas	£22.00
	Cold meat platter	£21.00
<b>Pizza and pasta</b>		
	The Dorchester thin crust pizza with a topping of your choice or the classics:	£18.50
<b>V</b>	Margherita	
<b>V</b>	Mushroom and rocket	
	Meat feast	
	Hawaiian touch	
	Tagliatelle with spicy jumbo prawns and tomatoes	£22.00
	Your choice of penne, spaghetti or tagliatelle with:	£15.00
<b>V</b>	Napoletana with basil	
<b>V</b>	Primavera	
	Carbonara	
	Bolognese	
<b>V</b>	Asparagus and pesto	
	Chorizo and smoked bacon lasagne	£19.50

### **Main courses**

#### **Seafood**

Dover sole, grilled or pan-fried in brown butter	£46.00
Seabass	£36.00
Salmon or cod fillet	£25.00
King prawns	£33.00
Whole Scottish lobster (550g)	£55.00
Seafood mixed grill	£46.00

All served with your choice of potatoes or vegetables and sauce (hollandaise, béarnaise or butter)

#### **Meat**

Chicken breast	£26.00
Baby chicken	£29.00
Veal or chicken "Viennoise"	£30.00
T-Bone steak (600g)	£39.00
Fillet steak (180g)	£33.00
Sirloin steak	£33.00
Lamb cutlets	£30.00
Mixed grill	£39.00

All served with your choice of potatoes or vegetables and sauce (hollandaise, pepper, mushroom, béarnaise and butter)

All meat grill dishes are served with grilled mushrooms and tomatoes

#### **Side dishes**

French beans	£6.50
Spinach, natural or a la crème	£6.50
Seasonal vegetables	£6.50
French fries	£6.50
Mashed potatoes	£6.50
New potatoes	£6.50
Baked potatoes	£6.50
Broccoli	£6.50
Rice	£6.50
Green salad	£6.50
Mixed salad	£6.50
Garlic bread	£8.00

## Flavours from Asia

### Flavours from South East Asia

Butter chicken Masala	£27.00
Prawn curry	£29.50
Lamb curry	£28.00
Fish curry	£28.00
Chicken curry	£26.00
Lentil and spinach curry	£23.00
Our curries are served with poppadoms, pickle and rice	

Bombay biryani served with chutney, pickle and raita

Chicken	£26.00
Lamb	£28.00
Vegetable	£23.00

Green or red Thai curry with sticky rice in banana leaves

Chicken	£26.00
Salmon	£28.00
Vegetable	£23.00

### Side dishes

Jeera Aloo (Cumin potato)	£6.50
Vegetable curry	£6.50
Tempura vegetables	£8.00

## Flavours from The Middle East

Foul moudames	فول مدمس	£11.00
Shakshouka	شكشوكة	£15.00
Mixed mezze platter	طبق مقبلات مشكّلة	£26.00
Seasonal Arabic mixed grill	مشويات مشكّلة عربية حسب الفصل السنوي	£39.00
Kapsa with Chicken	كبسة بالدجاج	£29.00
Lamb	كبسة بلحم الخروف	£29.00
Vegetable	كبسة بالخضروات	£23.00
Bamia with Chicken	بامية بالدجاج	£29.00
Lamb	بامية بلحم الخروف	£29.00
Vegetable	بامية بالخضروات	£23.00

### Side dishes

Arabic bread	خبزة عربية	£6.50
Hummus	حمص	£13.00
Moutabal	متبل	£10.00
Tabouleh	تبولة	£10.00
Arabic rice	رز عربي	£9.50
Fatoush	فتوش	£13.00
Falafel	فلافل	£15.00

### أطباق جانبية

## Homemade Puddings and Desserts

Ginger bread cheesecake	£11.50
Crème brûlée	£11.50
Panettone bread and butter pudding (served hot or cold)	£11.50
Apple crumble served warm, with fresh vanilla custard	£11.50
Chocolate brownie with light caraibe cream	£11.50
Strawberry tart and lemon verbena jelly	£11.50
Dessert of the day	£11.50
Seasonal fruit platter	£16.50
Selection of sorbet (mango, raspberry or lemon)	£11.50
Ice cream sundae with chocolate, vanilla and strawberry with a choice of three toppings honeycomb, chocolate chips, marshmallow, roasted nuts or fudge	£11.50
A plate of British, French and Swiss cheeses with grapes, quince jelly, celery, walnut, bread and crackers	£14.50

## Childrens Menu

### Starters and snacks

Organic heirloom tomato soup	£9.00
Cream of chicken	£9.00
Crudites with dips	£12.50
Sweet or salty popcorn	£8.50
Organic boiled egg with soldiers	£10.00

### Main Courses

Egg free penne or Spaghetti with tomato or Bolognese sauce	£12.00
Chicken Maryland in a basket	£13.00
Organic chipolatas and mashed potato	£14.00
Fish fingers and chips with peas	£13.00
Mini beef burger or cheeseburger and chips	£15.00
Meat or vegetable lasagne	£15.00
Pizza with toppings of your choice	£15.00

### Sweets

Ice cream, marshmallow and chocolate brownie sundae	£9.50
Banana boat	£9.50
Fruit kebabs with dipping sauce	£9.50
Milkshakes	£7.50

## Afternoon Tea

Served from 2:30 pm – 6:30 pm

**The Dorchester Champagne Afternoon Tea** £44.00

A chilled glass of white or pink Champagne

A selection of finger sandwiches:

Cucumber with cream cheese on caraway seed bread  
Egg mayonnaise with shiso cress on white bread  
Chicken with wholegrain mustard mayonnaise on basil bread  
Smoked salmon on granary bread  
Sandwich of the day

Freshly baked raisin and plain scones from our bakery served with homemade strawberry jam a seasonal jam and Devonshire clotted cream

A selection of French pastries

Tea or coffee of your choice

**The Dorchester Afternoon Tea** £34.50

A selection of finger sandwiches:

Cucumber with cream cheese on caraway seed bread  
Egg mayonnaise with shiso cress on white bread  
Chicken with wholegrain mustard mayonnaise on basil bread  
Smoked salmon on granary bread  
Sandwich of the day

Freshly baked raisin and plain scones from our bakery served with homemade strawberry jam a seasonal jam and Devonshire clotted cream

A selection of French pastries

Tea or coffee of your choice

## Champagnes and Wines

Offered by glass and by bottle

	Glass 125ml	Bottle 75cl
<b>Champagne Brut</b>		
Laurent Perrier Brut NV	£14.00	£63.00
A subtle blend of spice and hints of citrus with warm toasted notes.		
Bourgeois Diaz Cuvée Distinguée Brut NV	£15.00	£67.00
A brilliant cuvée with a light yellow tint. Fruity with ripe notes of apricot and plum, reflecting the “terroir”.		
<b>Champagne Rosé NV</b>		
Bourgeois Diaz Cuvée Distinguée Rosé NV	£16.00	£73.00
A blend of 60% Pinot Noir and 40% Chardonnay, producing a red berry aroma finish.		
Gabriel-Pagin 1er Cru Rosé Brut NV 100% Pinot Noir	£19.00	£88.00
This brut rosé has a strong personality. Elegant with notes of honey and red fruit flavours.		
	Glass 175ml	Bottle 75cl
<b>White Wines</b>		
Cordillera Chardonnay Viognier, Miguel Torres 2008, Chile	£12.00	£48.00
An unmistakable aroma of freshly churned butter, hazelnut, amber, toasted almonds, toasted bread, honey and ripe melon.		
Pioneer Marlborough Block 2, Sauvignon Blanc 2009, New Zealand (Exclusive to The Dorchester)	£14.00	£57.00
This Sauvignon Blanc has an incredible concentration of passion fruit and blackcurrant with underlying mineral notes.		
Pouilly Fuissé, domaine Nadine Ferrand 2007, Burgundy, France	£15.00	£63.00
A spicy nose offering hints of yellow plums and minerals. A well balanced and elegant style.		

Please note that vintages may vary due to the limited production of several of our wines

## Offered by glass and by bottle

	Glass 175ml	Bottle 75cl
<b>Red Wines</b>		
Chakana Reserve, Lujan de Cuyo Malbec 2007 Argentina Flavours of dried plum and other dark fruits with exotic spices and hints of violet and chocolate.	£11.50	£44.00
Pioneer Marlborough Block 4, Pinot Noir 2007, New Zealand (Exclusive to The Dorchester) A well-balanced acidity and an abundance of ripe tannins. Flavours of dark cherry and plum with spicy oak notes.	£14.00	£57.00
Baron Philippe de Rothschild, Baron Nathaniel, Pauillac 2006, Bordeaux, France A blend of spice, orange and blackcurrant flavours predominate with rich ripe fruit, velvety tannins and mocha-coffee.	£22.00	£89.00
<b>Rosé Wines</b>		
Rosé Cuvée Orenge de Gaffory 2008, Corsica A light pink in colour with red berry aromas, this velvety wine is round and fresh on the palate.	£14.50	£58.00
<b>Sauternes and Dessert Wines</b>		
Baron Philippe de Rothschild, Sauternes Mouton Cadet Réserve 2006, Sauternes, France This elegant wine has a high concentration of honey on the nose, with fresh notes of acacia and lime blossom.	£19.50	£79.00
Elysium, Black Muscat Quady 2007, California A rich and full-flavoured bouquet of roses and ripe berries – a superb accompaniment to puddings.	£12.00	37.5cl £39.00

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## Champagne

	Bottle
Comte Audoin de Dampierre Grande Cuvée Brut NV A wonderful and traditional champagne made to perfection. Fresh and elegant.	£63.00
“R” de Ruinart Brut NV "R" de Ruinart is a lively, golden champagne with subtle aroma of white fruits. An excellent aperitif.	£105.00
Ruinart Rosé NV A fine, elegant champagne with a beautiful pinkish-gold colour. A smooth, balanced and fruity wine with plenty of body.	£126.00
Dom Pérignon 2000 A light, citrusy and mineral champagne with strong flavours of apple and biscuit.	£280.00
Dom Pérignon Rosé 1998 An intensely perfumed wine redolent of sweet candied cherries and spices.	£650.00
Dom Pérignon Oenotheque 1993 A full bodied champagne with delicate caramel, lemon pie, toast and fresh fruit with an earthy, robust bouquet.	£390.00
Louis Roederer Cristal 2002 This is an intensely fruity and delicately fresh wine with a rounded palate and an exquisite length and crispness.	£350.00
Louis Roederer Cristal Rosé 2002 An intense bouquet, scents of white flowers borne by hawthorn and vine, and the aroma of fresh almonds.	£950.00
Krug Collection 1982 Medium yellow-gold in colour with coffee and toast, and overtones of apple and lemon freshness.	£950.00
Krug Clos d'Ambonnay 1995 Ample and mature, a resplendent harmony of brioche, grilled almonds, candied spices and lush red berries.	£4500.00

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## White Wines

<p><b>Le Roc du Château de Pellebouc, Entre Deux Mers 2006, Bordeaux, France</b> A fresh and aromatic wine with floral and citrus flavours.</p>	<p>Bottle £45.00</p>
<p><b>Baron Philippe de Rothschild, Réserve Mouton Cadet, Graves Blanc 2007, Bordeaux, France</b> A blend of white peach and candied lemon aromas with subtle notes of jasmine blossom. A long and succulent finish.</p>	<p>£52.00</p>
<p><b>Chablis, domaine des Iles, Gérard Tremblay 2008, Chablis, France</b> A superb, refreshing and clean dry white wine from the medal winning producer Gérard Tremblay.</p>	<p>£55.00</p>
<p><b>Pouilly Fuissé, domaine Nadine Ferrand 2007, Burgundy, France</b> A spicy nose showing hints of yellow plums and minerals. A well balanced and elegant style.</p>	<p>£63.00</p>
<p><b>Puligny Montrachet 1er Cru, "Les Folatières" René Monnier 2006, Burgundy, France</b> This 1er Cru is a rich and classic Burgundy wine with typical mineral notes.</p>	<p>£155.00</p>
<p><b>Chassagne Montrachet 1er Cru "Champ Gain" Pierre Yves Colin Morey 2006, Burgundy, France</b> A mature, complex and sophisticated Montrachet with depth and character. There are ripe yellow and green fruits with plenty of spice.</p>	<p>£169.00</p>
<p><b>Bienvenue Batard Montrachet domaine Leflaive 2001, Burgundy, France</b> A superb balance of freshly churned butter and lemon flavours. Excellent complexity and a wonderful structure.</p>	<p>£450.00</p>

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<p><b>Orenga de Gaffory, AOC Patrimonio Vermentino 2008, Corsica</b> Fruity and floral flavours combined with a distinctive mineral note.</p>	<p>Bottle £58.00</p>
<p><b>Pinot Grigio "Villa Canlungo" Collio DOC Collavini 2008, Italy</b> An intense golden-straw yellow, offering hints of citrus on the nose with a well balanced and elegant finish.</p>	<p>£57.00</p>
<p><b>Domaine Drouhin Oregon Chardonnay "Arthur" 2007, Oregon</b> An excellent balance with bright, crisp fruit and a long, elegant finish.</p>	<p>£69.00</p>
<p><b>Chakana, Lujan de Cujo, Torrontes 2008, Argentina</b> A light, medium bodied wine with fresh aromas of honeysuckle, roses, lemon and grapefruit.</p>	<p>£42.00</p>
<p><b>Chakana, Lujan de Cujo, Sauvignon Blanc 2009, Argentina</b> Yellow with green hints reminiscent of fresh green grass and grapefruit with whispers of passion fruit and honey.</p>	<p>£42.00</p>

## Rosé Wines

<p><b>Rosé Cuvée Orenga de Gaffory 2008, Corsica</b> Light pink in colour with red berry aromas, this velvety wine is round and fresh on the palate.</p>	<p>Bottle £58.00</p>
<p><b>Chakana Lujan de Cujo, Rosé of Malbec 2008, Argentina</b> A light cranberry colour with rose blossom, floral and strawberry notes. Fresh and full-bodied.</p>	<p>£43.00</p>

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## Red Wines

<b>Bourgogne Pinot Noir domaine René Monnier 2007, Burgundy, France</b>	Bottle £47.00
Producing a soft, strawberry nose and an almost "sweet" taste on the palate; a very enjoyable and accessible style.	
<b>Givry Le Préféré du Roi Henri IV, Remoissenet 2000, Burgundy, France</b>	£62.00
Scents of truffle, venison and strawberries. Focussed on the palate, light-bodied with fresh strawberries, supple tannins and crisp acidity.	
<b>Volnay 1er Cru, Clos des Chênes René Monnier 2005, Burgundy, France</b>	£99.00
A dark cherry-red coloured Pinot Noir with sweet red fruit, liquorice aromas and flavours of red berries.	
<b>Richebourg domaine Grivot 1996, Burgundy, France</b>	£650.00
Discreet, refined and elegant with a classic Vosne Romanée nose and distinctively spicy flavours.	
<b>Grands Echezeaux domaine de la Romanée Conti 2002, Burgundy, France</b>	£1,900.00
A supremely elegant wine with an intense floral and spice-infused nose.	
<b>Romanée St Vivant de la Romanée Conti 2001, Burgundy, France</b>	£1,600.00
A perfumed nose, rich and full with a wonderful spicy definition to the fruit.	
<b>Le Dome, St Emilion Grand Cru 2004, Bordeaux, France</b>	£99.00
A finely perfumed, fruity, chocolate-cream and mineral St Emilion.	
<b>La Réserve de Léoville Barton, St Julien 2004, Bordeaux, France</b>	£88.00
With a classic 'left bank' nose of smoky blackberry and ample fruit.	
<b>Château Ligondras, Margaux 2001, Bordeaux, France</b>	£92.00
Rich and complex with aromas of red fruits, vanilla and cassis. An elegant and typical Margaux.	

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<b>Clos des Quatre Vents, Margaux 2004, Bordeaux, France</b>	Bottle £115.00
A fresh violet aromatic nose combines with ripe, rich fruit on the palate. A refined and elegant finish.	
<b>Château Ducru Beaucaillou 2ème Cru Classé St Julien 1995, France</b>	£395.00
Ducru Beaucaillou 1995 is a powerful and structured red Bordeaux that offers delicious and concentrated fruity and spicy aromas.	
<b>Château Figeac 1er Grand Cru Classé St Emilion 1990, France</b>	£489.00
A medium-bodied style with clean cherry fruit and a ripe tannic structure that balances the fruit perfectly.	
<b>Château Margaux 1er Grand Cru Classé 1997, France</b>	£720.00
Undoubtedly a success for the vintage, this immensely charming, dark ruby coloured wine exhibits floral, blackcurrant and smoky, toasted oak aromas.	
<b>Château Mouton Rothschild 1er Grand Cru Classé Pauillac 1996, France</b>	£830.00
This wine has a sustained intensity of brilliant colour and a garnet tint. An elegant smoky aroma with discreet notes of leather, earth and fruit.	
<b>Château Latour 1er Grand Cru Classé Pauillac 1999, France</b>	£1,200.00
A deep purple in colour with a classic cherry and red berry flavour and a long smooth finish.	
<b>Châteauneuf du Pape, domaine de la Solitude, Pierre Lancon 2005, Rhône Valley, France</b>	£84.00
Each parcel and grape variety is aged separately producing fine aromas of blackcurrant and blackberry.	
<b>Miguel Torres Ibericos Rioja 2006, Spain</b>	£42.00
A blend of forest fruit notes balanced with dark-toasted notes.	
<b>Miguel Torres Priorat Salmos 2006, Spain</b>	£69.00
Suffused with black raspberry, cherry and blackcurrant aromas displaying spicy flavours.	
<b>Grant Burge, Barossa Shiraz Fillsell 2007, Barossa Valley, Australia</b>	£62.00
A full-flavoured Barossa red wine, dark purple in colour with aromas of raspberry, plum and spice.	

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## Spirits

### Bourbon & Whiskey

Jameson		£10.00
Famous Grouse		£10.00
Talisker	10 yrs	£11.00
Chivas Regal	12 yrs	£11.00
Johnnie Walker Black Label		£11.00
Laphroaig	10 yrs	£11.00
Lagavulin	16 yrs	£12.00
Macallan	12 yrs	£12.00
JohnnieWalker Blue Label		£42.00

### Cognac

Rémy Martin VSOP		£10.00
Hennessy X.O.		£27.00

### Vodka

Stolichnaya		£10.00
Belvedere		£10.00
Grey Goose		£10.00
Absolut		£10.00

### Gin

Gordon's		£10.00
Bombay Sapphire		£10.00
Tanqueray		£10.00

### Tequila

Patron Silver		£19.00
Patron Añejo		£22.00

### Rum

Bacardi		£10.00
Havana Club Añejo		£10.00
Appleton	21 yrs	£26.00

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Rum, Vodka and Whisky in these premises is 50ml or multiples thereof.

## Selection of drinks

### Beer

Budvar	£7.00
Carlsberg	£7.00
Guinness	£7.00
Peroni Nastro Azzurro	£7.00
Kaliber (non alcoholic)	£7.00

### Mineral Water

Speyside (330ml)	£4.50
Speyside (750ml)	£5.50
Evian (750ml)	£5.50
San Pellegrino (750ml)	£5.50
Perrier (330ml)	£4.50
Perrier (750ml)	£5.50

### Soft drinks

Coke	£5.00
Diet coke	£5.00
7 Up	£5.00
Juices	from £6.00
Baby minerals	£2.50
Lemonade	£3.50
Soda Water	£3.50
Red Bull	£6.00

# Dining

## **The Grill at The Dorchester**

Open for breakfast, lunch and dinner, seven days a week. Head Chef, Brian Hughson, showcases all of his culinary talents. Passionate about putting British food back on the map he uses only the best of British ingredients sourced directly from top quality suppliers.

To ensure a perfect experience, Head Sommelier, Jason McAuliffe is on hand to expertly pair and suggest wines to compliment the meal.

## **The Promenade**

Open throughout the day for breakfast, lunch, afternoon tea, dinner and drinks until 01:00 am, seven days a week.

The Promenade is the elegant heart of The Dorchester. Amid marble columns, striking plants and wonderful flowers, the softest sofas or armchairs invite complete relaxation. Food and drinks are served throughout the day. Afternoon Tea is a spectacular high point. The pianist plays, the service is friendly and assured – the occasion recalls a bygone era of English gentility.

## **The Bar at The Dorchester**

The Bar offers an ideal meeting place; enjoy a drink to the sound of contemporary music from 12 noon to 01:00 am, on Friday, Saturday until 02:00 am and on Sunday until midnight. The Bar at The Dorchester, designed by the world-famous Thierry Despont, offers a menu of classic and new cocktails in an opulent, sensational interior and is the place to see and be seen. The Bar boasts one of the finest selections of spirits, cocktails, Champagnes and wines in London.

## **Alain Ducasse at the Dorchester**

Awarded two Michelin stars - rising three, Alain Ducasse at The Dorchester is located off The Promenade in a modern and elegant room overlooking Hyde Park. It offers contemporary French cuisine along with highly professional, bespoke and friendly service for a new approach to fine dining.

Executive Chef, Jocelyn Herland, interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing current seasonal produce sourced from French and British suppliers.

## **The Spatisserie**

Tucked away in The Dorchester Spa is the Spatisserie, an opulent tea salon for light lunches, afternoon tea with elegant, bite size cakes, biscuits and pastries and Champagne and Spa cocktails.

Delicious lunch highlights of the Spatisserie's menu include warm lobster salad, grilled fillets of sole and Waldorf goats cheese salad.

Cocktails include the signature 'Spa Kiss' cocktail with organic pear juice, elderflower and award winning English sparkling wine Nytimber, and divine Mocktails - lemon grass and berry fizz and berry smoothie.

# Dining

## **The Krug Room**

Through a discreet door and down to the hotel's gleaming kitchens, an exclusive adventure awaits. This is the famous chef's private dining room, originally opened in the 1940's. It has been transformed into a magic gem of contemporary glass and red leather. Menus are prepared by Executive Chef, Henry Brosi, who is on hand to cook your meal personally. The room seats up to twelve people and must be booked in advance. For reservations please contact the Banqueting Office.

## **China Tang at The Dorchester**

Conceived by David Tang, the founder of China Clubs in Hong Kong, Peking and Singapore, as well as the life-style brand "Shanghai Tang", China Tang aims to define the best of classical Cantonese food. China Tang evokes a romantic sense of the art deco period as well as an abundance of chinoiserie and a collection of art from both the old and contemporary periods.

The restaurant is located off The Promenade and is open daily from 12:00 noon to 01:00 am. Chinese dim sum is served at lunch and throughout the day in the bar, and an extensive a la carte menu is also available.

