

In Room Dining

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, organic apple juice or vegetable juice
Organic muesli

Home made bakery basket with croissants, pastries and rolls
Two organic 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 £16.50

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

H	Cereals and yoghurts			
	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		
H	Fruits			
	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		
	Bakery			
	Home made bakery basket with croissants, pastries and rolls	£9.50		
	White, wholemeal or granary toast	£5.50		
	Bagel	£5.50		
	English muffin	£5.50		
	Favourites			
	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		
	Eggs Benedict	£19.00		
	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	
	Organic Juice		£7.50	
	Tea		£5.50	
	Dorchester blend, English breakfast, Earl Grey, Darjeeling, Assam, Ceylon, mint, African autumn, green or decaffeinated			
	Coffee		£5.50	
	Filter, cappuccino, latte, espresso or decaffeinated			
	Hot chocolate		£5.50	
	All served with your choice of whole, skimmed, semi-skimmed or soya milk			

All Day Dining

Canapés

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

Asian platter to share 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

H	Oak smoked Scottish salmon with dill cucumber and sour cream	£23.00
V	Glazed goats cheese with apple and basil compote	£19.50
	Peppered beef carpaccio, young rocket leaves and pecorino cheese	£19.50
	Shrimp cocktail with avocado	£21.00
H	Steamed dim sum (chicken, prawn and vegetable)	£17.00
	Mixed Arabic Mezze platter	£26.00

Homemade soups

	Soup of the day	£11.50
V	Leek and potato, served hot or cold	£11.50
	Lobster cappuccino	£13.00
	Chicken broth	£11.50
V	Minestrone	£11.50
V	Spicy lentil soup	£11.50
V	Tomato soup	£11.50
V	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

V	The Dorchester's seasonal garden salad	£14.50
	with Grilled chicken	£20.00
V	Goats cheese	£20.00
	Grilled king prawns	£28.00
	Lobster	£45.00
V	Caesar salad, the classic way	£16.50
	with Chicken	£21.50
	Avocado	£19.50
V	Cornish crab	£25.00
	Salad Niçoise	£19.50
V	Tricolore: tomato, buffalo mozzarella and avocado salad	£17.00
	Crab salad: Cromer crab, asparagus, plum tomatoes and cucumber on romaine leaves	£25.00
	Sandwiches	
	The Dorchester truffled beef burger with truffle mayonnaise, truffle shavings and pan fried foie gras	£39.50
	The Dorchester club sandwich: Chicken breast with bacon, lettuce and egg mayonnaise	£20.00
V	The Dorchester vegetarian club sandwich	£16.50
	Steak sandwich with sour dough bread	£21.50
	Grilled beef burger or cheese burger in a sesame bun with lettuce and barbecue sauce	£20.00
	Thai chicken wrap with sweet chilli dip	£18.00
	Ciabatta with tomato and mozzarella	£13.50
	Sandwiches with your choice of filling	from £14.50

	Light snacks	
H	Sushi and sashimi bento box	£27.00
	British sausage and mash with Guinness onion gravy	£19.50
	Seafood tempura platter with lemon grass and sweet chilli sauce	£23.00
	Traditional fish and chunky chips with mushy peas	£22.00

Pizzas

	The Dorchester thin crust pizza	
	The classics:	
V	Margherita	£18.50
V	Mushroom and rocket	£18.50
	Meat feast	£21.00
	Hawaiian touch	£21.00
	Or a topping of your choice	£21.00

Pasta and Risotto

	Principe di Savoia spaghetti pomodoro & basilico	£18.00
	Linguini with seafood in a creamy tomato sauce	£24.00
	Your choice of penne, spaghetti, linguini or tagliatelle with:	£18.00
V	Napolitana with basil	
V	Primavera	
V	Asparagus and pesto	
	Carbonara	
	Bolognese	
	Risotto primavera – with sun blushed tomatoes, courgettes, broad beans and basil	£18.00

Main courses

Seafood

Whole Dover sole, grilled or pan-fried in brown butter	£46.00
Sea bass fillet	£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 or butter)

All meat grill dishes are served with seasonal garnishes

Side dishes

French beans	£6.50
Spinach, natural or a la crème	£6.50
Broccoli	£6.50
Seasonal vegetables	£6.50
French fries	£6.50
Mashed potatoes	£6.50
New potatoes	£6.50
Baked potatoes	£6.50
Steamed basmati rice	£6.50
Rocket and parmesan salad	£8.00
Mixed salad	£6.50
Garlic bread	£8.00

Flavours from Asia

	Butter chicken masala	£27.00
	Prawn curry	£29.50
	Fish curry	£28.00
	Lamb curry	£28.00
	Chicken curry	£26.00
V	Lentil and spinach curry	£23.00
V	Vegetable curry	£23.00
	Our curries are served with poppadoms, pickle and steamed basmati rice	
	Bombay biryani served with chutney, pickle and raita	
	Chicken	£26.00
	Lamb	£28.00
V	Vegetable	£23.00
	Thai Green or Red curry with sticky rice in banana leaves	
	Chicken	£26.00
	Salmon	£28.00
V	Vegetable	£23.00
	Side dishes	
	Jeera Aloo (Cumin potato)	£6.50
	Paratha	£8.00
	Tempura vegetables	£8.00
	Naan Bread	£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
V	Vegetable	كبسة بالخضروات	£23.00
	Bamia with Chicken	بامية بالدجاج	£29.00
	Lamb	بامية بلحم الخروف	£29.00
V	Vegetable	بامية بالخضروات	£23.00
	Side dishes		أطباق جانبية
	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

Homemade Puddings and Desserts

Classic bread and butter pudding	£11.50
Bramley and Braeburn apple crumble with crème anglaise	£11.50
Chocolate caramel mousse	£11.50
Summer fruits trifle, anglaise foam	£11.50
Strawberry yoghurt mousse, strawberry and lime jelly insert	£11.50
Classic crème brulee, strawberries and short bread	£11.50
Dessert of the day	£11.50
Seasonal fruit platter	£16.50
Selection of ice cream or sorbet	£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

Children's 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

Main Courses

Penne or Spaghetti with tomato or Bolognese sauce	£12.00
Chicken Maryland in a basket	£13.00
Organic beef sausages and mashed potato	£14.00
Fish fingers and chips with peas	£13.00
Mini beef burger or cheeseburger and chips	£15.00
Macaroni cheese with poached salmon	£15.00
Pizza with toppings of your choice	£15.00

Sweets

Selection of ice-creams (two scoops)	£9.50
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 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 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
Champagne Brut		
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”.		
Champagne Rosé NV		
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 125ml	Bottle 75cl
White Wines		
Cordillera Chardonnay Viognier, Miguel Torres 2008, Chile	£11.00	£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)	£13.00	£57.00
Sauvignon Blanc has an incredible concentration of passion fruit and blackcurrant with underlying mineral notes.		
Pouilly Fuissé, domaine Nadine Ferrand 2007, Burgundy, France	£14.00	£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 125ml	Bottle 75cl
Red Wines		
Michel Torino Cuma Organic Malbec 2008	£10.00	£39.00
Distinct aromas of fresh plum and spicy notes of rosemary. A mint and spicy character.		
Pioneer Marlborough Block 4, Pinot Noir 2007, New Zealand (Exclusive to The Dorchester)	£13.00	£57.00
A well-balanced acidity and an abundance of ripe tannins. Flavours of dark cherry and plum with spicy oak notes.		
Baron Philippe de Rothschild, Baron Nathaniel, Pauillac 2006, Bordeaux, France	£19.00	£89.00
A blend of spice, orange and blackcurrant flavours predominate with rich ripe fruit, velvety tannins and mocha-coffee.		
	Glass 125ml	Bottle 75cl
Rosé Wines		
Rosé Cuvée Orenga de Gaffory 2008, Corsica	£13.50	£58.00
A light pink in colour with red berry aromas, this velvety wine is round and fresh on the palate.		
	100ml	
Sauernes and Dessert Wines		
Baron Philippe de Rothschild, Sauternes Mouton Cadet Réserve 2006, Sauternes, France	£17.00	£79.00
This elegant wine has a high concentration of honey on the nose, with fresh notes of acacia and lime blossom.		
		37.5cl
Elysium, Black Muscat Quady 2007, California	£12.00	£39.00
A rich and full-flavoured bouquet of roses and ripe berries – a superb accompaniment to puddings.		

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Champagne

	Bottle 75cl
Comte Audoin de Dampierre Grande Cuvée Brut NV	£63.00
A wonderful and traditional champagne made to perfection. Fresh and elegant.	
Laurent Perrier Rosé NV	£98.00
Open and fresh with aromas of small red berries.	
"R" de Ruinart Brut NV	£105.00
"R" de Ruinart is a lively, golden champagne with subtle aroma of white fruits. An excellent aperitif.	
Ruinart Rosé NV	£126.00
A fine, elegant champagne with a beautiful pinkish-gold colour. A smooth, balanced and fruity wine with plenty of body.	
Dom Pérignon 2000	£280.00
A light, citrusy and mineral champagne with strong flavours of apple and biscuit.	
Dom Pérignon Rosé 1998	£650.00
An intensely perfumed wine redolent of sweet candied cherries and spices.	
Louis Roederer Cristal 2002	£350.00
This is an intensely fruity and delicately fresh wine with a rounded palate and an exquisite length and crispness.	
Louis Roederer Cristal Rosé 2002	£950.00
An intense bouquet, scents of white flowers borne by hawthorn and vine, and the aroma of fresh almonds.	
Krug Collection 1982	£950.00
Medium yellow-gold in colour with coffee and toast, and overtones of apple and lemon freshness.	
Krug Clos d'Ambonnay 1995	£4500.00
Ample and mature, a resplendent harmony of brioche, grilled almonds, candied spices and lush red berries.	

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White Wines

	Bottle 75cl
France-Bordeaux	
Le Roc du Château de Pellebouc, Entre Deux Mers 2006, Bordeaux, France A fresh and aromatic wine with floral and citrus flavours.	£45.00
Baron Philippe de Rothschild, Réserve Mouton Cadet, Graves Blanc 2007, Bordeaux, France A blend of white peach and candied lemon aromas with subtle notes of jasmine blossom. A long and succulent finish.	£52.00
France-Burgundy	
Chablis, domaine des Iles, Gérard Tremblay 2008, Chablis, France A superb, refreshing and clean dry white wine from the medal winning producer Gérard Tremblay.	£55.00
Pouilly Fuissé, domaine Nadine Ferrand 2007, Burgundy, France A spicy nose showing hints of yellow plums and minerals. A well balanced and elegant style.	£63.00
Puligny Montrachet 1er Cru, “Les Folatières” René Monnier 2006, Burgundy, France This 1er Cru is a rich and classic Burgundy wine with typical mineral notes.	£155.00
Chassagne Montrachet 1er Cru “Champ Gain” Pierre Yves Colin Morey 2006, Burgundy, France A mature, complex and sophisticated Montrachet with depth and character. There are ripe yellow and green fruits with plenty of spice.	£169.00
Bienvenue Batard Montrachet domaine Leflaive 2001, Burgundy, France A superb balance of freshly churned butter and lemon flavours. Excellent complexity and a wonderful structure.	£450.00

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	Bottle 75cl
Corsica	
Orenga de Gaffory, AOC Patrimonio Vermentino 2008, Corsica Fruity and floral flavours combined with a distinctive mineral note.	£58.00
Italy	
Pinot Grigio "Villa Canlungo" Collio DOC Collavini 2008, Italy An intense golden-straw yellow, offering hints of citrus on the nose with a well balanced and elegant finish.	£57.00
Oregon	
Domaine Drouhin Oregon Chardonnay “Arthur” 2007, Oregon An excellent balance with bright, crisp fruit and a long, elegant finish.	£69.00
Chakana, Lujan de Cuyo, Torrontes 2008, Argentina A light, medium bodied wine with fresh aromas of honeysuckle, roses, lemon and grapefruit.	£42.00
Argentina	
Chakana, Lujan de Cuyo, Sauvignon Blanc 2009, Argentina Yellow with green hints reminiscent of fresh green grass and grapefruit with whispers of passion fruit and honey.	£42.00

Rosé Wines

	Bottle 75cl
Corsica	
Rosé Cuvée Orenga de Gaffory 2008, Corsica Light pink in colour with red berry aromas, this velvety wine is round and fresh on the palate.	£58.00
Argentina	
Chakana Lujan de Cuyo, Rosé of Malbec 2008, Argentina A light cranberry colour with rose blossom, floral and strawberry notes. Fresh and full-bodied.	£43.00

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Red Wines

	Bottle 75cl
France-Bordeaux	
Le Dome, St Emilion Grand Cru 2004 Finely perfumed, fruity, chocolate-cream and mineral St Emilion.	£99.00
La Réserve de Léoville Barton, St Julien 2004 Bordeaux, France With a classic 'left bank' nose of smoky blackberry and ample fruit.	£88.00
Château Ligondras, Margaux 2001, Bordeaux, France Bordeaux, France Rich and complex with aromas of red fruits, vanilla and cassis. An elegant and typical Margaux.	£92.00
Château Ducru Beaucaillou 2eme Cru Classé 1995 (Limited Release) Notes of blueberry, black raspberry, cassis fruit and flowers.	£426.00
Chateau Haut Brion 1er Cru Pessac 1995 (Limited release) Beautiful set of aromatics, consisting of black fruits, vanilla and spice.	£1,180.00
Château Cos d'Estournel 2eme Grand Cru Classé 2000 (Limited Release) Bouquet of cedar, liquorice, blueberry, cassis and vanilla.	£435.00
Château Mouton Rothschild 1995 (Limited Release) Rich fruit aromas of black cherry and toasted notes.	£1,450.00
Château Palmer 3eme Grand Cru Margaux 1999 (Limited Release) Bouquet of violets and spring flowers with liquorice and blackcurrant.	£488.00

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	Bottle 75cl
Clos des Quatre Vents, Margaux 2004, Bordeaux, France A fresh violet aromatic nose combines with ripe, rich fruit on the palate. A refined and elegant finish.	£115.00
Burgundy, France	
Bourgogne Pinot Noir domaine René Monnier 2007 Producing a soft, strawberry nose and an almost "sweet" taste on the palate.	£47.00
Beaune 1er Cru, les Teurons, Albert Morot 2005 (Limited Release) Red and black fruits and hints of spice. Typical Beaune 1er cru from one of the best vineyards.	£138.00
Givry 1er Cru "Clos de Bois Chevaux" domaine Joblot 2006 Full flavoured Pinot Noir considered to be the top estate of the area. A very classy, powerful and elegant wine.	£79.00
Volnay 1er Cru, Clos des Chênes René Monnier 2006 A dark cherry-red coloured Pinot Noir with sweet red fruit, liquorice aromas and flavours of red berries.	£99.00
Romanée St Vivant de la Romanée Conti 2001 Rich and full with a wonderful spicy definition to the fruit.	£1,600.00
Rhône Valley, France	
Châteauneuf du Pape, domaine de la Solitude, Pierre Lancon 2005 Each parcel of grape variety is aged separately producing fine aromas of blackcurrant and blackberry.	£84.00
Spain	
Miguel Torres Priorat Salmos 2007 Suffused with black raspberry, cherry and blackcurrant	£69.00

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Spirits

Bourbon & Whiskey		50ml
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 sale of Gin, Rum, Vodka and Whisky in these premises is available in the following measures: 25ml, 50ml or multiples thereof.

Selection of drinks

Beer	
Budvar 330ml	£7.00
Carlsberg 275ml	£7.00
Becks 275ml	£7.00
Guinness 330ml	£7.00
Peroni Nastro Azzurro 330ml	£7.00
Kaliber (non alcoholic) 330ml	£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
SodaWater	£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.

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 three Michelin stars, 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, pastries, Champagne and Spa cocktails.

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.

