

Press Release

February 2018

Distinctive Dining Experiences are on the Menu at Dorchester Collection's Iconic Hotels



Take the finest ingredients, add the most inventive culinary talents, mix with a range of stylish restaurants and bars serving creative cuisine and cocktails from classic to cutting-edge, and what is the result? Unforgettable experiences at the iconic hotels of [Dorchester Collection](#). Here's what's on the menu from the luxury hotel group's global portfolio spanning Southern California and the chicest cities of Europe, including two new Michelin-starred restaurants at Coworth Park, Ascot and Hotel Eden, Rome.

[THE DORCHESTER, LONDON](#)

Long a leader of London's culinary revolution, Dorchester Collection's iconic address, **The Dorchester**, across from Hyde Park in the heart of Mayfair, also leads the way with innovative spirits and the first-ever offering of Caol Ila, a rare cask of single malt Scotch Whisky that was carefully selected by legendary bar manager and expert alchemist **Giuliano Morandin**. Distilled, matured and bottled in Scotland, it's only available at **The Bar at The Dorchester**. (*Caol Ila: 50ml*)

The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris
Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel Air, Los Angeles

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servings/£25; 70cl bottle/£150. Uisge Source: 100ml bottle/£10.) Renowned for the very best bartenders, both Morandin and head of bars **Simon Rowe** have worked together at The Dorchester for 30 years, while **Lucia Montanelli**, senior bartender, has won numerous awards and was ranked first at the 2017 Tio Pepe Challenge González Bypass.

There is much more to enjoy post cocktail hour as The Dorchester is the only hotel in the UK to offer a three Michelin-starred restaurant since 2010, with **Alain Ducasse at The Dorchester**, where executive chef **Jean-Philippe Blondet** interprets Alain Ducasse's vision. Serving contemporary French cuisine, the restaurant features three private dining rooms including Table Lumière, Salon Privé and Salon Park Lane with views over Hyde Park. Located within the hotel's master kitchens, **The Chef's Table at The Dorchester** is London's original chefs table with a front row seat to all the action taking place within the brand new kitchen, which can also be rented out for groups. Throughout the decades it has been a showcase for the culinary skills of legendary executive chefs, including Eugene Kaufler, Anton Mosimann, Willi Elsener and, since 2000, The Dorchester's residing star, **Henry Brosi**.

The revolution continues beyond dinnertime, including authentic Cantonese cuisine at **China Tang**, the late **Sir David Tang's** only London restaurant; legendary Afternoon Tea at **The Promenade**, a London institution and often described as 'the drawing room of Mayfair'; and favorites such as the signature blue lobster chowder at **The Grill**, where executive chef **Guillaume Katola** focusses on a unique experience, including a traditional carving trolley tableside for meat and fish "to preserve that theatrical service."

[45 PARK LANE, LONDON](#)

Dorchester Collection's contemporary Mayfair hotel, **45 Park Lane** is set among landmark architecture and an eye-popping art collection, the stylish boutique hotel features **CUT at 45 Park Lane** offering outstanding meat and fish, a superb wine list, and impeccable service that one would expect from the first-ever restaurant in Europe by world-renowned chef and restaurateur **Wolfgang Puck**. Following the success of a Spago pop-up dining concept in 2017, executive chef **David McIntyre** is incorporating additional "pop-ups" into the culinary calendar for 2018. He has also seen success with a new lunchtime sushi box, and plans to develop the concept into "a wider celebration of Japanese cooking in the year ahead." If all this talk of food makes you thirsty, **BAR 45** is your spot, with the largest selection of American wines in the UK as well as a bar

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menu of **Rough CUTs** fashioned by Wolfgang Puck, including *Mini Wagyu Sliders* and *Dorset Crab and Lobster "Louis" Rolls*.

[COWORTH PARK, ASCOT](#)

As wonderful as the culinary scene in London may be, there is plenty of fine dining to be had outside of the city as well. At **Coworth Park**, Dorchester Collection's luxury country house hotel and spa nestled in the Berkshire countryside just 45 minutes from central London, executive chef **Adam Smith** serves a choice of modern British cuisine in rustic and refined settings. **The Barn** offers an informal brasserie-style setting, the **Drawing Room** is perfect for quintessential English afternoon tea, and **Restaurant Coworth Park**, which was recently awarded one Michelin star, is ideal for an elegant fine-dining experience.

With his eyes on guest preferences as well as the latest culinary trends, Smith notes the high demand for "plant and vegetable-based dishes, especially at Michelin-starred restaurants" and has responded in kind through the use of "great local produce on our doorstep." In 2018, Smith predicts a rise in Asian techniques, such as "fermentation, pickling and the use of soy to enhance flavors rather than salt."

[LE MEURICE, PARIS](#)

There are so many ways to enjoy the dining possibilities offered by **Le Meurice** on rue de Rivoli in the heart of Paris, but perhaps none as memorable as a seat at **The Chef's Table**. Nestled in a private dining room in the heart of the kitchen of two Michelin-star restaurant **le Meurice Alain Ducasse**, the table is perfect for small groups of friends to savor a meal in good company while watching the culinary team create the cuisine of head chef **Jocelyn Herland**.

Another foodie favorite is **Restaurant Le Dali**, which recently unveiled a weekly set menu allowing guests to experience true classics of French gastronomy, and **Le Bar 228** where bar director William Oliver has worked for almost 40 years making cocktails for royalty, heads of state, and movie and rock stars.

Wherever you dine or drink at Le Meurice don't ever think about skipping dessert by head pastry chef **Cédric Grolet**. Recently voted "Best Restaurant Pastry Chef in the World" by a jury of famed French chefs assembled by Les Grandes Tables du Monde, Grolet is a culinary artist beyond compare. Anyone who has nibbled or even caught sight of his surreal "fruit" pastries, with

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unexpected fillings surrounded by cake-like outer shells, in person or on his popular Instagram feed will attest.

[HÔTEL PLAZA ATHÉNÉE, PARIS](#)

Set along the most fashionable block of avenue Montaigne, **Hôtel Plaza Athénée**, boasts five restaurants and a bar, providing an array of atmospheres and tastes to suit all guests from conviviality to fine-dining, luxurious to a natural approach. World renowned chef **Alain Ducasse** oversees all culinary operations at the iconic hotel, including the hotel's refurbished, three Michelin star signature restaurant, **Alain Ducasse au Plaza Athénée**. The restaurant was recently honored as number 13 of The World's 50 Best Restaurants by the Academy of the same name, and focusses on "naturalness cuisine" inspired by a trilogy of fish, vegetables and grains. In the words of Ducasse, "this style of food is a better way of eating, in harmony with nature, healthier and more environmentally friendly." Delicious and healthy lunch and breakfast options are also served in the remarkably designed dining room featuring a glittering ceiling of crystal chandeliers.

Ducasse's contemporary French Haute Cuisine is also featured at **Le Relais Plaza**, a chic grill-room inspired by the roaring 30s that recently unveiled a new *la carte du comptoir* menu for the first time ever, featuring small dishes along the lines of canapés, platters and shells enjoyed at the bar.

La Galerie provides all day dining and the perfect place to savor the sweet delights of the famed afternoon tea led by executive pastry chef **Angelo Musa**, former winner of the World Pastry Chef award and 'Meilleur Ouvrier de France'.

Well-known for cocktails and evening entertainment, for over 16 years **Le Bar** has become the place to meet in the capital. Inspired by the striking contemporary decor, the ceiling is hidden under an installation by Philippe Starck's daughter composed of wreaths of fabric whilst the oversized bar in transparent resin levitates within the space.

Special dining destinations are also featured throughout the year, including **La Cour Jardin**, a seasonal al fresco restaurant for lunches and dinners in the heart of Paris, while **La Terrasse Montaigne** is the hotel's seasonal terrace serving exquisitely light and thoroughly refreshing and low-calorie desserts.

[HOTEL PRINCIPE DI SAVOIA, MILAN](#)

In the city centre of Milan and overlooking Piazza del Repubblica, the historic neoclassical landmark **Hotel Principe di Savoia** showcases the talents of executive chef **Alessandro Buffolino** and his new menus for **Acanto**. Buffolino believes 2018 will see the rise of vegan dishes and has reinvented high-quality local and seasonal products with new and experimental cooking methods, creating a perfect bond between tradition and modernity. "I expect to see more options like vegan cheese, meatless entrees or vegan frozen desserts throughout restaurants. I also believe new 'flavor injectors' will mix things up, such as unexpected appearances of sweet and spicy tastes in food to boost flavors," he comments.

Guests can enjoy Acanto's dazzling new Tavolo Cristallo experience with a special meal in a glittering veil of Swarovski crystals - the result of a collaboration between the crystal maker and local interior designer Celeste Dell'Anna. The unique sensory journey is completely personalized for every guest, whether it's a romantic dinner, family celebration or special dinner with friends. A dedicated ambassador will take care of every detail with a full array of treats to make the event an unforgettable moment to cherish, including a bespoke menu, unique selection of wines from the most prestigious wineries in the world, and the opportunity to interact with the hotel's award-winning chef and sommelier. *The Tavolo Cristallo experience is available for up to six guests, starting from €250 per person. For reservations, please call +39 02 6230 4029.*

Executive chef Alessandro Buffolino will be continuing these special offerings and featuring two gourmet dinner experiences per month.

Internationally acclaimed architect, designer and artist **Thierry Despont** has redesigned the iconic **Principe Bar** with new details including a custom-made banquette that dramatically "wraps around" a grand piano, and a bar sculpted from tinted crystal with a back-lit mirrored wall to play off the light in the room.

[HOTEL EDEN, ROME](#)

The historic hotel located a short stroll from the Spanish Steps in the heart of Rome, **Hotel Eden**, was transformed in 2017, including its culinary offerings and spaces. **La Terrazza**, the jewel in Hotel Eden's crown, located on the top floor and offering mesmerizing views over Rome alongside creative and innovative seasonal Mediterranean dining, was recently awarded one Michelin-star, only seven months after reopening. Led by executive chef **Fabio Ciervo**, an Italian native who whilst

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the hotel underwent a 17 month restoration obtained a Master's degree in nutrition, has since developed a new cooking philosophy based on five pillars: innovation, wellness, ingredients, taste and art. Ciervo's Haute Cuisine seeks inspiration from all cultures to produce a unique gastronomic synergy, and is also served at an exclusive **Chef's Table**. During the renovation period, Ciervo also worked closely with the hotel's architects and designers to create the perfect kitchen enhanced by its breathtaking views,

These unparalleled views over the Eternal City are also showcased at **Il Giardino Ristorante & Bar**, an open air terrace specially designed for dining or drinks, complete with a vegetation inspired installation wall. Guests can savor all day dining with a modern interpretation of classic Italian cuisine by Fabio Ciervo using fresh, seasonal and organic produce and be entertained by a mixture of live music from the Bar area.

[HOTEL BEL-AIR, LOS ANGELES](#)

Nestled in 12 acres of landscaped gardens, **Hotel Bel-Air** is just minutes from Beverly Hills and Los Angeles' most popular attractions and is a hot-spot in its own right. **Wolfgang Puck at Hotel Bel-Air** features modern California cuisine with European and Mediterranean influences in a spectacular garden setting. Guests can dine in the elegant dining room, on the alfresco terrace, or in the **Bar & Lounge** and enjoy menus that reflect the healthy California lifestyle and showcase the best of the region's fresh ingredients. Home to the popular Wolfgang Puck Chef Series, the restaurant continues to host top chefs from all over the world for one-night-only culinary experiences. Included among those hosted in previous years are Daniel Humm, Francis Mallmann, Nancy Silverton, Alain Ducasse, David Chang, Massimo Bottura and more.

Executive chef **Hugo Bolanos** has led the hotel's food and beverage operation since 2013 and notes that 2018 "looks to be the year of tasting menus and intimate experiences." He adds, "cocktails are going to be even more of a focus; I don't mean a large expensive list, but a carefully curated list that really makes a difference in bar programs."

The hotel's glamorous **Bar & Lounge** showcases Hollywood's golden age with an inventive cocktail menu that nods to the classics while celebrating a new wave of mixology utilizing the freshest seasonal ingredients and high-end artisanal and small batch spirits – all served in elegant crystal.

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Guests will also enjoy live music every evening and the stunning Norman Seeff Exhibit featuring iconic images of Cher, Ray Charles, Mick Jagger, Tina Turner and more.

[THE BEVERLY HILLS HOTEL, BEVERLY HILLS](#)

The **Beverly Hills Hotel's Polo Lounge**, the famed restaurant of the legendary "Pink Palace", on Sunset Boulevard has been considered "Hollywood's commissary" for over 75 years. Marilyn Monroe used to favor table 6, while everyone from W.C. Fields and Humphrey Bogart to the infamous members of the Rat Pack have enjoyed Los Angeles' finest dining experiences amid the restaurant's sophisticated interiors. Chef **Kaleo Adams** has kept the menu fresh by highlighting a culinary philosophy centered on sustainable cooking and sourcing the best products from local farmers markets. Serving an all-day signature menu, starting with a classic American breakfast and extending to curated cocktails at the **Polo Lounge Bar**, the restaurant's indoor and outdoor areas provide perfect secluded spaces for intimate dining, with bespoke menu options available.

The **Fountain Coffee Room**, with its retro 1940s décor and bar stools set against the iconic banana leaf wallpaper, transports guests to another era while offering breakfast classics and other diner style cuisine at the curved soda fountain counter.

The **Cabana Cafe**, offering chic al fresco dining serves all-day breakfast, wood-fired pizzas and fresh juices, as well as the signature hotel dish, the McCarthy Salad, in a casual poolside environment. **Bar Nineteen12** offers an elegant indoor bar and a beautiful terrace overlooking the towering palms of Beverly Hills, the perfect place to relax and watch the sunset while sipping classic cocktails and devouring an enticing bar menu.

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Dorchester Collection

Dorchester Collection is a portfolio of the world's foremost luxury hotels in Europe and the US, each of which reflects the distinctive culture of its destination. By applying its unrivalled experience and capability in owning and operating some of the greatest individual hotels, the company's mission is to develop an impeccable group

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of the finest landmark hotels through acquisition as well as management of wholly-owned and part-owned hotels, and to enter into management agreements.

The current portfolio includes the following hotels: **The Dorchester**, London; **45 Park Lane**, London; **Coworth Park**, Ascot, UK; **Le Meurice**, Paris; **Hôtel Plaza Athénée**, Paris; **Hotel Principe di Savoia**, Milan; **Hotel Eden**, Rome; **The Beverly Hills Hotel**, Beverly Hills; and **Hotel Bel-Air**, Los Angeles.

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