



D I N N E R

BY h e s t o n b l u m e n t h a l

Private Dining

*Dinner by Heston Blumenthal*  
*Mandarin Oriental Hyde Park, 66 Knightsbridge, London SW1X 7LA.*

# Dinner (noun)

The main meal of the day, taken either around MIDDAY or in the EVENING.

*A formal evening meal, typically one in honour of a person or event.*



*About*  
**DINNER**

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Dinner by Heston Blumenthal takes its inspiration from our historic and nostalgic British culinary past.

This unique and original dining experience offers an elegant, sophisticated backdrop in which to enjoy internationally acclaimed award winning cuisine.

Since opening in the Mandarin Oriental Hyde Park in early 2011, Dinner by Heston has received many awards, including two Michelin stars, and in 2014 was placed fifth in the World's 50 Best Restaurants.

# *The* INTERIOR

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Inspired by the 16th century, Tihany Design conceived the restaurant interior using materials such as wood, leather and iron, giving the room a rustic, yet refined atmosphere.

The dining room is decorated with wooden chandeliers representing the Tudor Rose, and the ivory-painted walls are complemented by porcelain sconces shaped in the form of antique cake moulds. Windows offer exclusive views over Hyde Park, and a floor to ceiling glass wall gives diners views into

the kitchen and its unique spit roast pulley system, modeled after a version used by the royal court.

The latest addition is the "Dinner Escapement", inspired by the works of two great and inspiring inventors of the 18th Century; John Harrison who created the marine chronometer, which revolutionised navigation, and Thomas Newcomen who invented the first practical atmospheric steam engine.





*The*  
**CHEF**  
*Heston Blumenthal*



## *Heston Blumenthal*

\* \* \* \* \*

Born in London, Heston rose to fame through his work in his first restaurant, the now legendary The Fat Duck, in Bray, Berkshire. Opened in 1995, it earned its first Michelin star in 1998 and has retained three since 2004. A unique and insatiable creative mind that questions everything we take for granted, Heston Blumenthal has simply changed the way we approach and understand food and dining. An Honorary Fellow of the Royal Society of Chemistry

and awarded an OBE by Her Majesty the Queen, for services to gastronomy, the work and achievements of Heston Blumenthal have been recognised worldwide. His fascination with historic British cooking began a journey that resulted in a whole new restaurant idea. His relentless research into the history of gastronomy resulted in an inspirational journey that created the concept for Dinner by Heston Blumenthal.



# Private Dining

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Enjoy a culinary adventure in the exclusive surroundings of our dramatic private dining room. Seating up to 12 guests, this 16th century Tudor-inspired space is ideal for private celebrations or chic corporate gatherings.

Featuring embossed leather walls and a replica of The King's Table excavated from Westminster Palace, the room is complemented by a beautiful central chandelier, fashioned from the largest pieces

of hand-blown glass in Britain. A window offers insights into the energy and activity of the main dining room with views onto Hyde Park, and a blind that can be drawn to ensure complete privacy. Heston Blumenthal has created a three and five course menu including signature dishes and options that can be altered to suit any dietary requirements, and complemented by wine pairing options carefully selected by our Director of Wine.

*Cakes, flowers, place cards, personalised menus and AV are available upon request.*



Private Dining  
*Sample Menu*

Earl Grey Tea Cured Salmon (c.1730)

*Gentleman's relish & pickled lemon salad*

Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

\* \* \*

Roast Halibut & Green Sauce (c.1440)

*Braised chicory, parsley, pepper, onion & eucalyptus*

or

Black Foot Pork Chop (c.1820)

*Smoked hispi cabbage, ice cider, pickled onion & Robert sauce*

or

Fillet of Hereford Beef (c.1830)

*Mushroom ketchup & chips*

\* \* \*

Sambocade (c.1390)

*Goats milk cheesecake, elderflower, apple,*

*pickled blackberries & walnuts*

or

Tipsy Cake (c.1810)

*Spit roast pineapple*





# Chef's Table

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Take a front row seat at our exclusive Chef's Table and enjoy the ultimate culinary experience.

Situated directly opposite the kitchen pass, the Chef's Table not only offers direct views onto our chefs at work, but also the opportunity to interact with the kitchen team, who will be guiding you through the menu and giving you exclusive insights into the historical origins of the dishes and their cooking techniques.

A collage by the illustrator Dave McKean hangs above the Chef's Table, depicting intricate images that symbolise British gastronomic history from the 1300s through to the 1800s. It playfully documents the introduction of ingredients like spices, potatoes, citrus fruit and pineapples along a timeline of historic

British events including The Crusades and the Great Fire of London. With tongue-in-cheek references to inventions such as the gas oven and ice cream makers and even the chefs themselves, the artwork is a fun and intriguing portrayal of some of the influences behind the dishes at Dinner by Heston.

Comprising of 6 or 8 tasting courses, varying according to season and market availability, the Chef's Table menu showcases the best that Dinner has to offer and can be altered to suit any dietary requirements.

Our Wine Director has designed three wine pairing options to complement your experience. Personalised bespoke pairings can also be arranged upon request.



Chef's Table  
*Sample Menu*

Hay Smoked Salmon (c.1730)

*Gentleman's relish & pickled lemon salad*

Frumenty (c.1390)

*Octopus, spelt, smoked sea broth, pickled dulse & lovage*

Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

Roast Halibut & Green Sauce (c.1440)

*Braised chicory, parsley, pepper, onion & eucalyptus*

Lamb & Cucumber (c.1830)

*Short saddle of lamb, cucumber heart, sweetbread, peas & dill*

Chocolate Tart (c.1820)

*Lime jam, frozen yoghurt & coconut ice cream*

Tipsy Cake (c.1810)

*Spit roast pineapple*

Nitrogen Ice Cream Trolley

# Exclusive Hire

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Exclusive hire of Dinner allows you to create your own bespoke experience, melding the magic of our menus, décor and service with exclusive views over Hyde Park.

Welcoming both private celebrations and corporate events, the dining room can seat 40 to 100 guests on tables set up for four to twelve guests, and includes a separate space for a drinks reception.

A selection of 3 and 4 course menus and customised wine pairings is available, and we will supply personalised printed menus, place cards, table plans and easel. Flowers and AV can also be arranged upon request.

Our Events team will ensure a tailor-made experience from initial enquiry throughout the duration of your event, and make your experience one to remember.





## *The* CELLAR

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At Dinner by Heston, the wine list has been carefully curated by Director of Wine, Michael Deschamp. Together with his team, Michael has hand-selected each of the 900 references for this expansive cellar. Every wine is chosen to allow guests to explore and discover offerings from throughout the world. With an emphasis on small boutique

producers, the wines of the older vintages sit side by side with the new. Historical roots are celebrated with a selection of vintages by producer. The ever-changing and diverse wine by the glass; the Coravin selection, gives the opportunity to explore wines from all corners of the world and from many points in history.

*Monday – Thursday*

**Lunch: 12:00 – 14:00** *last seating*

**Dinner: 18:00 – 21:00** *last seating*

*Friday – Sundays – Bank Holidays*

**Lunch: 12:00 – 14:30** *last seating*

**Dinner: 18:00 – 21:30** *last seating*

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*We accept reservations for the main dining room up to 3 months in advance and up to 6 months in advance for Private Dining and Chef's Table reservations.*