



BAR BOULUD  

---

LONDON

FOR ANY ENQUIRIES, PLEASE CONTACT OUR EVENTS TEAM ON +44(0)20 7201 3899 (OPTION 3),  
OR EMAIL [MOLOM-PDR@MOHG.COM](mailto:MOLOM-PDR@MOHG.COM)

WE LOOK FORWARD TO WELCOMING YOU TO BAR BOULUD, LONDON,  
LOCATED AT MANDARIN ORIENTAL HYDE PARK, LONDON.

## ABOUT BAR BOULUD

SISTER RESTAURANT TO THE ACCLAIMED NEW YORK OUTPOST, BAR BOULUD BISTRO AND WINE BAR OPENED IN 2010 IN MANDARIN ORIENTAL HYDE PARK, UNDER THE DIRECTION OF CHEF DANIEL BOULUD.

RAISED IN A FAMILY FARM NEAR LYON IN THE RHONE VALLEY, DANIEL BOULUD MOVED TO THE US IN 1982 WHERE HE BECAME ONE OF AMERICA'S LEADING CULINARY AUTHORITIES. TODAY, HIS PORTFOLIO BOASTS 17 RESTAURANTS IN THE US, CANADA, SINGAPORE AND LONDON, INCLUDING HIS FLAGSHIP DANIEL IN MANHATTAN AWARDED TWO MICHELIN STARS AND CAFE BOULUD, ONE MICHELIN STAR.



## THE INTERIOR

BAR BOULUD'S INTERIOR, DESIGNED BY ADAM TIHANY, IS INSPIRED BY THE FRENCH WINEMAKING CULTURE. ELEMENTS SUCH AS OAK, CORK, RED LEATHER, AND CHANDELIERS REPRESENTING DECONSTRUCTED WINE BARRELS, GIVE THE RESTAURANT A RUSTIC, YET REFINED AND CONTEMPORARY ATMOSPHERE.

WITH A TOTAL CAPACITY OF 170, THE RESTAURANT IS SPLIT INTO 4 CONNECTED DINING ROOMS, OFFERING VARIOUS EVENT SPACES IDEAL FOR FAMILIES AND CORPORATE GATHERINGS.

THE FRONT ROOM FEATURES THE WINE CELLAR, A ZINC TOPPED WINE AND COCKTAIL BAR WITH A LOUNGE AREA, AND THE HIGH TABLE SEATING UP TO 11 GUESTS.

OUR CHEF'S ROOM IS A SEMI PRIVATE AREA LOCATED IN THE SECOND ROOM AND CAN ACCOMMODATE UP TO 50 GUESTS SEATED AND 80 GUESTS STANDING, WITH AN OPEN PLAN KITCHEN AND CHARCUTERIE COUNTER, WHERE DINERS CAN WATCH THE CHEFS AT WORK.

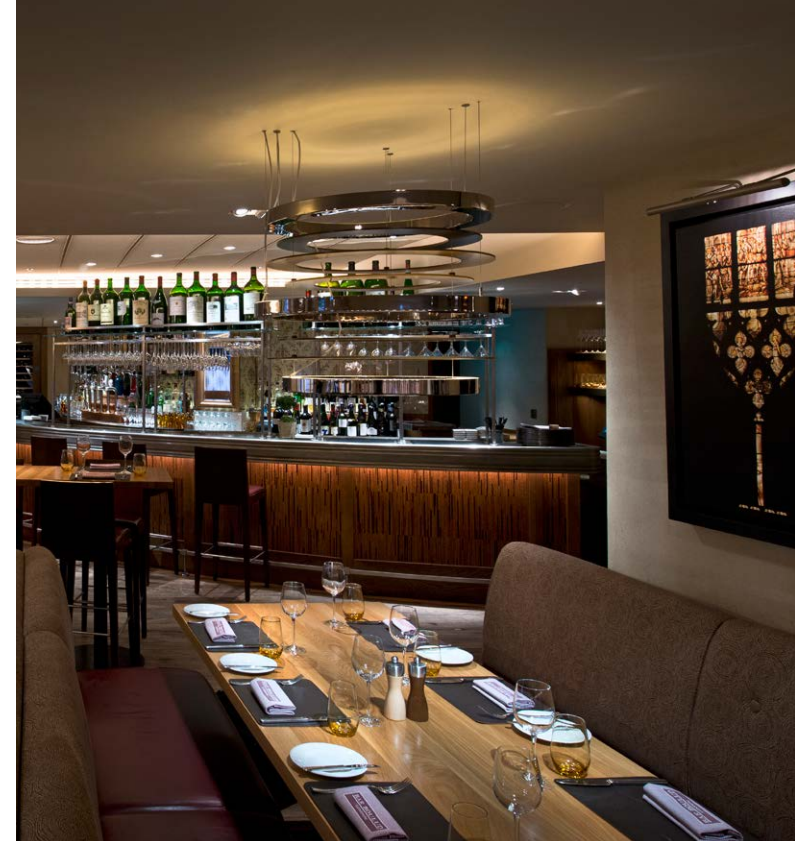
2 CONNECTED PRIVATE DINING ROOMS CAN ACCOMMODATE UP TO 24 GUESTS EACH OR 40 WHEN JOINED.



## ABOUT BAR BOULUD

SISTER RESTAURANT TO THE ACCLAIMED NEW YORK OUTPOST, BAR BOULUD BISTRO AND WINE BAR OPENED IN 2010 IN MANDARIN ORIENTAL HYDE PARK, UNDER THE DIRECTION OF CHEF DANIEL BOULUD.

RAISED IN A FAMILY FARM NEAR LYON IN THE RHONE VALLEY, DANIEL BOULUD MOVED TO THE US IN 1982 WHERE HE BECAME ONE OF AMERICA'S LEADING CULINARY AUTHORITIES. TODAY, HIS PORTFOLIO BOASTS 17 RESTAURANTS IN THE US, CANADA, SINGAPORE AND LONDON, INCLUDING HIS FLAGSHIP DANIEL IN MANHATTAN AWARDED TWO MICHELIN STARS AND CAFE BOULUD, ONE MICHELIN STAR.



## THE INTERIOR

BAR BOULUD'S INTERIOR, DESIGNED BY ADAM TIHANY, IS INSPIRED BY THE FRENCH WINEMAKING CULTURE. ELEMENTS SUCH AS OAK, CORK, RED LEATHER, AND CHANDELIERS REPRESENTING DECONSTRUCTED WINE BARRELS, GIVE THE RESTAURANT A RUSTIC, YET REFINED AND CONTEMPORARY ATMOSPHERE.

WITH A TOTAL CAPACITY OF 170, THE RESTAURANT IS SPLIT INTO 4 CONNECTED DINING ROOMS, OFFERING VARIOUS EVENT SPACES IDEAL FOR FAMILIES AND CORPORATE GATHERINGS.

THE FRONT ROOM FEATURES THE

WINE CELLAR, A ZINC TOPPED WINE AND COCKTAIL BAR WITH A LOUNGE AREA, AND THE HIGH TABLE SEATING UP TO 11 GUESTS.

OUR CHEF'S ROOM IS A SEMI PRIVATE AREA LOCATED IN THE SECOND ROOM AND CAN ACCOMMODATE UP TO 50 GUESTS SEATED AND 80 GUESTS STANDING, WITH AN OPEN PLAN KITCHEN AND CHARCUTERIE COUNTER, WHERE DINERS CAN WATCH THE CHEFS AT WORK.

2 CONNECTED PRIVATE DINING ROOMS CAN ACCOMMODATE UP TO 24 GUESTS EACH OR 40 WHEN JOINED.



## THE MENU

THE MENU AT BAR BOULUD INCLUDES TRADITIONAL FRENCH BISTRO DISHES ALONGSIDE AMERICAN CLASSICS, INCLUDING ITS RENOWNED HOME-MADE CHARCUTERIE AND BURGERS.

---

IN ADDITION TO BAR BOULUD'S SIGNATURE DISHES, EXECUTIVE CHEF THOMAS PIAT HAS DESIGNED AN EVER EVOLVING SEASONAL MENU, TAKING DINERS ON A JOURNEY THROUGH THE REGIONAL CUISINES OF FRANCE, FROM ALSACE TO BURGUNDY, THROUGH PROVENCE AND THE LOIRE VALLEY. OUR HEAD SOMMELIER JULIEN HAS SELECTED THE BEST WINES THAT EACH REGION HAS TO OFFER TO COMPLEMENT THE MENU.





## WINE AND COCKTAIL BAR

---

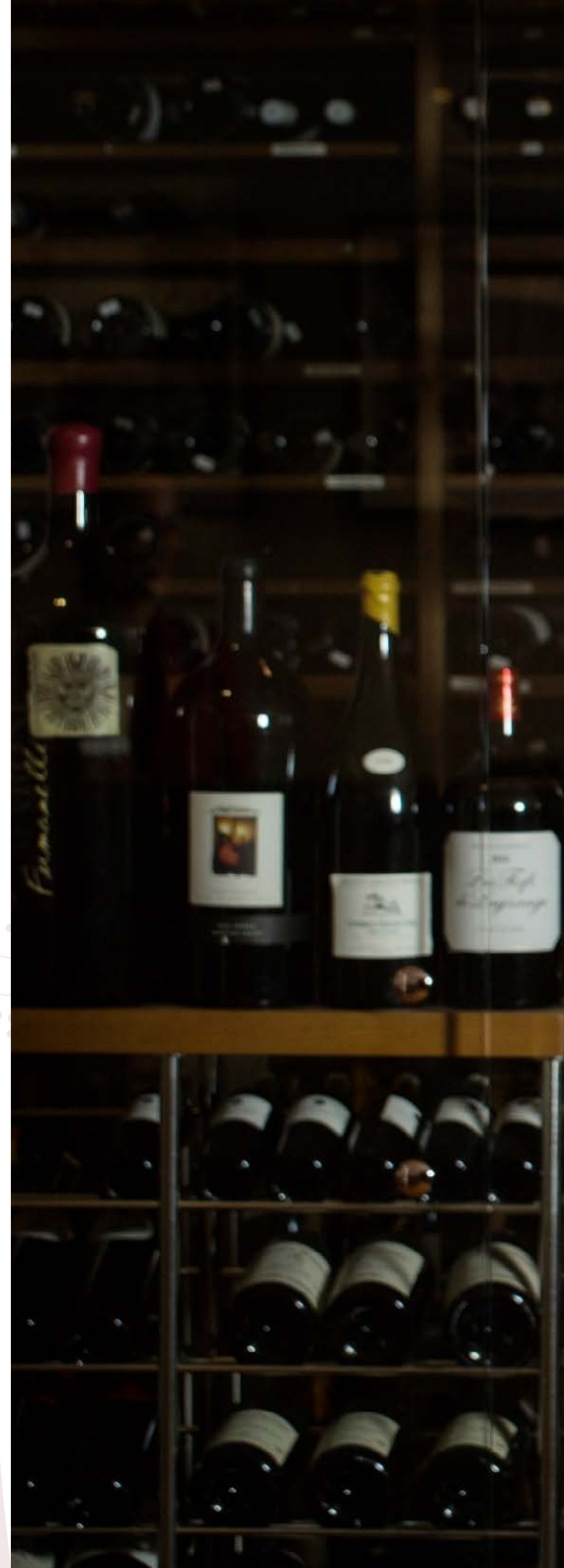
### BAR OPENING HOURS

MONDAY – SATURDAY 11:30 – 00:45

SUNDAY 11:30 – 23:45

---

WITH AN EXTENSIVE SELECTION OF COCKTAILS, CRAFT BEERS AND OVER 40 REFERENCES OF WINE BY THE GLASS, OUR WINE & COCKTAIL BAR WITH A LOUNGE AREA IS AN IDEAL START FOR PRE-DINNER DRINKS WHERE YOU CAN ENJOY A SELECTION OF SNACKS SUCH AS CHARCUTERIE AND MEDITERRANEAN MEZZE PLATTERS.





## EVENT SPACES

WE CATER FOR ALL EVENTS, PRIVATE OR CORPORATE, SUCH AS BIRTHDAY CELEBRATIONS, WEDDINGS, CLIENT ENTERTAINMENT, WINE DINNERS, PRODUCT LAUNCHES, COMPLETION DINNERS...

CAKES, FLOWER DECORATIONS, AV EQUIPMENT, PLACE CARDS AND PERSONALISED PRINTED MENUS ARE AVAILABLE UPON REQUEST.

---

## HIGH TABLE

LOCATED NEXT TO THE LOUNGE AREA, THE HIGH TABLE CAN SEAT UP TO 11 GUESTS ON A RECTANGULAR SHAPED TABLE WITH STOOLS, IDEAL FOR SMALL GROUPS WISHING TO FEEL THE FULL ATMOSPHERE OF BAR BOULUD AND DINE FROM THE A LA CARTE MENU.

---

## CHEF'S ROOM

SITUATED IN THE SECOND DINING ROOM, THE CHEF'S ROOM CAN BE HIRED FOR SEATED LUNCHES AND DINNERS OF UP TO 50 ON TABLES OF 8 AND 10, AS WELL AS STANDING DRINKS & CANAPÉS EVENTS FOR UP TO 80.

THIS EXCLUSIVE SEMI-PRIVATE AREA OFFERS A UNIQUE EXPERIENCE TO WATCH THE CHEFS AT WORK AND GET INSIGHTS INTO THE ENERGY OF THE KITCHEN.





## PRIVATE DINING ROOMS

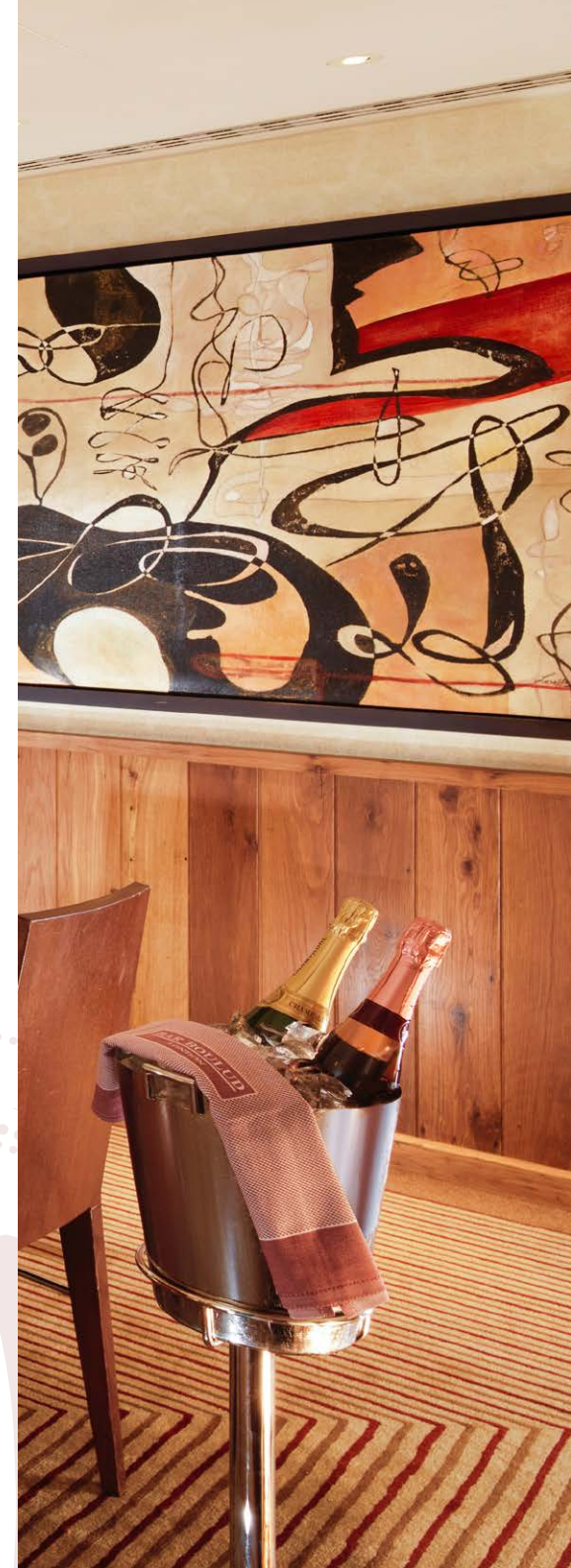
EACH OF OUR TWO PRIVATE DINING ROOMS CAN BE RESERVED FOR UP TO 24, AND GUESTS CAN BE SEATED ON RECTANGULAR OR SQUARE SHAPED TABLES.

CONNECTED BY A SLIDING DOOR, ROOMS MAY ALSO BE RESERVED TOGETHER AND CAN SEAT UP TO 40, OR ALTERNATIVELY ONE ROOM CAN BE HIRED FOR A PRE-DINNER DRINKS RECEPTION FOLLOWED BY LUNCH OR DINNER IN THE OTHER.

---

## PRIVATE HIRE

BAR BOULUD IS AVAILABLE  
FOR PRIVATE HIRE  
FOR UP TO 170 SEATED.





## PRIVATE DINING AND GROUP MENUS

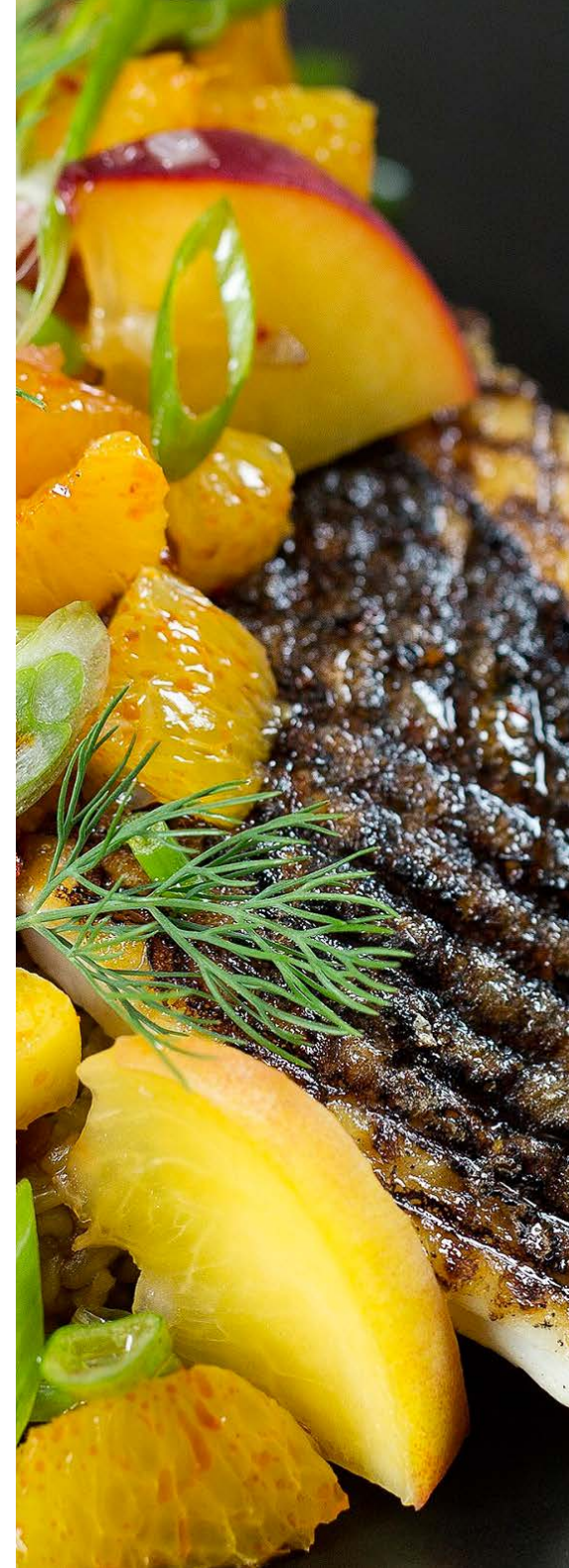
---

DESIGNED BY EXECUTIVE CHEF THOMAS PIAT, OUR MENUS HAVE BEEN CAREFULLY DESIGNED TO SUIT ALL TASTES AND REQUIREMENTS.

PRIVATE DINING AND GROUP MENUS START FROM £40 FOR LUNCH AND £60 FOR DINNER AND INCLUDE CANAPÉS, BUFFET, TASTING AND SHARING OPTIONS.

WE CATER FOR MOST DIETS AND FOOD INTOLERANCES AND HALAL FOOD CAN BE ARRANGED WITH A MINIMUM OF 72 HOURS' NOTICE.

BESPOKE MENUS AND WINE PAIRING CAN BE ARRANGED UPON REQUEST.







## CONTACT

---

## OPENING HOURS

MONDAY - SATURDAY: 12:00 - 23:45  
SUNDAY: 12:00 - 22:45

RESERVATIONS & GENERAL ENQUIRIES  
+44 (0) 207 201 3899  
BARBOULUD@MOHG.COM

PRIVATE DINING & EVENT ENQUIRIES  
FLORENCE LALLEMAND  
+44 (0) 207 201 3899 (OPTION 3)  
MOLON-PDR@MOHG.COM

BAR BOULUD LONDON IS LOCATED  
IN MANDARIN ORIENTAL HYDE PARK  
NEAREST TUBE STATION: KNIGHTSBRIDGE  
UNDERGROUND LINE: PICCADILLY LINE

