



D I N N E R

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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 takes its creative 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.

Between its two restaurants in the Mandarin Oriental Hyde Park hotel in London and the Crown Towers hotel in Melbourne, Dinner by Heston has received a list of awards and accolades including two Michelin stars in London, and Two Hats in The Age, Good Food Guide, in Melbourne.

# *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 clock which revolutionised navigation, and Thomas Newcomen who invented the first practical atmospheric steam engine.





*The*  
**CHEFS**

*Heston Blumenthal & Ashley Palmer-Watts*



## *Heston Blumenthal*

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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 commonplace, 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. One of his many fascinations, historic British cooking began a journey that resulted in a whole new restaurant idea. His relentless research into the history of gastronomy was contagious and together with his then Head Chef of The Fat Duck, Ashley Palmer-Watts resulted in an inspirational journey that created the concept for Dinner by Heston Blumenthal.





## *Ashley Palmer-Watts*

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With an obsessive commitment to research and creativity, Ashley Palmer-Watts has worked alongside Heston for just under 20 years, including 7 as Head Chef of The Fat Duck. Working with food historians and spending endless hours of research in the British Library and the kitchen archives at Hampton Court Palace, Ashley together with Heston have created

a modern menu of dishes inspired by historic recipes and cookbooks, with elements dating as far back as the 14th Century. From the tables of farmers to the banquets of the Royal Courts, ideas and gastronomic insights range from medieval c.1300 to Victorian c1800.

Ashley Palmer-Watts now holds the position of Chef Director of 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.

Ashley Palmer-Watts has created a three and four 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 Head Sommelier.

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







# 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 5, 6, 8 or 9 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 Head Sommelier has designed three wine pairing options to complement your experience. Personalised bespoke pairings can also be arranged upon request.

*We recommend joining us for lunch at 12:30 and for dinner at 19:30, and we estimate the experience to last between 2.5 and 4 hours.*

Private Dining  
*Sample Menu*

Earl Grey Tea Cured Salmon (c.1730)

*Lemon salad, gentleman's relish, wood sorrel & Exmoor caviar*

Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

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Cod in Cider (c.1940)

*Chard & smoked artichokes*

or

Spiced Pigeon (c.1780)

*Ale & artichokes*

or

Hereford Ribeye (c.1830)

*Mushroom ketchup & triple cooked chips*

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Chocolate Bar (c.1730)

*Passionfruit jam & ginger ice cream*

or

Tipsy Cake (c.1810)

*Spit roast pineapple*





Chef's Table  
*Sample Menu*

Sherried Scallop (c.1970)

*Scallop tartare, smoked cauliflower, cauliflower cream, grilled shiitake & Sherry*

Roast Marrowbone (c.1720)

*Welsh cake, snails, piccalilli, anchovy, mace & pickled vegetables*

Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

Roast Halibut & Green Sauce (c.1440)

*Asparagus, parsley, pepper, onion & eucalyptus*

Roast Iberico Pork Chop (c.1820)

*Spelt, ham hock & Robert sauce*

Powdered Duck Breast (c.1850)

*Braised & grilled red cabbage, spiced umbles & pickled cherries*

Brown Bread Ice Cream (c.1830)

*Salted butter caramel, pear & malted yeast syrup*

Tipsy Cake (c.1810)

*Spit roast pineapple*

Nitro 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 4 to 10, 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 Head Sommelier, Stefan Neumann. Together with his team, Stefan 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 – Friday*

Lunch: 12:00 – 14:00

Dinner: 18:00 – 22:15

*Saturday – Sunday – Bank Holidays*

Lunch: 12:00 – 14:30

Dinner: 18:30 – 22:30

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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.*