

PALOMA

BESPOKE EVENTS • HOSPITALITY CONSULTING • CONCEPTS

CREATED BY ALEX DILLING





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MICHELIN
2024



Chef Alex Dilling - Biography

Alex's namesake restaurant opened in September 2022 in five star Hotel Café Royal in London. Here his 34 cover restaurant broke records by achieving two Michelin stars just six months after opening in 2023. In London, Dilling prides himself with cooking some of the most imaginative dishes on the London culinary scene. Dilling has a strong international following and in 2023 alone has hosted pop ups and events in Thailand, Greece, Singapore, Mauritius at some of the worlds' most prestigious hotel groups including Four Seasons and Mandarin Oriental. In 2024, the restaurant was named on "The 50 Best" Discovery list.

Alex grew up between London, England and the US. He has worked alongside some of the finest chefs in the world where he has honed his technical talent spanning New York, Paris and London. Alex uses classical French references to create modern dishes using the finest seasonal ingredients in the world.

In 2024 Alex created a pop up at Le Normandie - Mandarin Oriental Thailand, which achecheved one Michelin star within months of opening. He has then proceeded to create a high end brasserie.

Accolades

Alex Dilling at Hotel Café Royal has been voted in 2023/24

- the only new UK based 2 Michelin star restaurant - 2023
- number 14 restaurant in the UK by The National Restaurant Awards
- number 11 restaurant in London by Square Meal
- top 150 classic restaurants in Europe by OAD
- Hardens top 20 Restaurants 2024 (UK Top 100)
- "50 Best" Discovery - 2024

WHERE WE HAVE WORKED





BESPOKE MENUS

CAVIAR & FRIED
CHICKEN CANAPÈS
OR A DELICATE
A FIVE COURSE
TASTING MENU
THE FINEST
INGREDIENTS FOR
A BESPOKE EVENT
EXPERIENCE BY A
TWO MICHELIN
STAR CHEF.
TAILORED TO
YOUR BRAND,
INTIMATE
DINNERS AT
HOME TO EVENTS
FOR 500 GUESTS



AT HOME

PORCETTA, STUFFED ROAST CHICKEN,
SIGNATURE BEEF WELLINGTON,
VEGETARIAN FEASTS. A MENU
BESPOKE TO YOU AND YOUR GUESTS.

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