



THE
LOBBY LOUNGE

BREAKFAST

POACHED EGG AND SMOKED SALMON (1,2, 5, 6, 7)	18
Toasted Rye Bread, Crushed Avocado, Hollandaise	
BALLSBRIDGE BENEDICT (1, 5, 6, 18)	17.50
Poached Eggs, Irish Gammon, English Muffin, Hollandaise	
BAKERY BASKET (1, 5, 6, 9)	9
Choice of Croissant, Pain au Chocolat and Pain aux Raisins	
CREAM TEA (1, 5, 6)	18
Fruit Scones, Clotted Cream, Homemade Raspberry Jam	
Your choice of Tea or Coffee	
With a glass of Prosecco (18)	30
With a glass of Rose Prosecco (18)	32
STACK OF PANCAKES V (1, 5, 6)	16.50
Buttermilk or Blueberry Pancakes, Maple Syrup	
OATMEAL PORRIDGE V (3)	9.50
Organic Irish Porridge, Fresh Berries, Honey	
FRESHLY SLICED SEASONAL FRUIT V (1, 5, 6)	9.50
With Banana Bread	

BEWLEY'S COFFEE	6.70
Americano	
Cappucino (5)	
Café Latte (5)	
Café Mocha (5)	
Double Espresso	
Flat White (5)	
Macchiato (5)	
Single Espresso	5.50
Hot Chocolate (5)	7.50

RONNEFELDT LOOSE TEA	6.50
Assam Gold Tips - InterContinental Blend	
Irish Breakfast	
Earl Grey Darjeeling	
Ceylon Decaf	
Green Keemun Leaf	
Moroccan Mint	
Chamomile	
Lemongrass	

Please refer to our Tea Menu for our full selection of Loose Leaf Teas

COLD BEVERAGES	
Chilled Fruit Juices	5
Orange, Ruby Grapefruit, Pineapple, Cranberry, Apple, Tomato	
Cold Pressed Smoothies	7
Strawberry Mango	

Please ask for our Selection of Plant Based Milks

Allergen Guide: 1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk / 6 Egg / 7 Fish / 8 Peanut / 9 Soybean / 10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew / 14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard / 18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish / 22 Crustaceous / 23 Pinenut. All prices are in Euros and inclusive of VAT

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality meat and fish is hand-selected by our team of chefs from Irish farms and harbours. For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of five or more.

ACTIVITIES

FOOD OF THE WORLD

Try and match the signature dish on the right hand side column to the country they belong to on the left hand side column!

- | | | | |
|----------|---|---|-----------------------|
| CHINA | • | • | Spaghetti |
| FRANCE | • | • | Phở (Beef noodles) |
| GERMANY | • | • | Cheese |
| INDIA | • | • | Sushi |
| ITALY | • | • | Peking Duck |
| JAPAN | • | • | Paella (Seafood rice) |
| KOREA | • | • | Bratwurst (Sausage) |
| SPAIN | • | • | Kimchi |
| THAILAND | • | • | Naan (Bread) |
| VIETNAM | • | • | Tom Yum Soup |

WORD SEARCH GAME

Look up, down, sideways and diagonally.

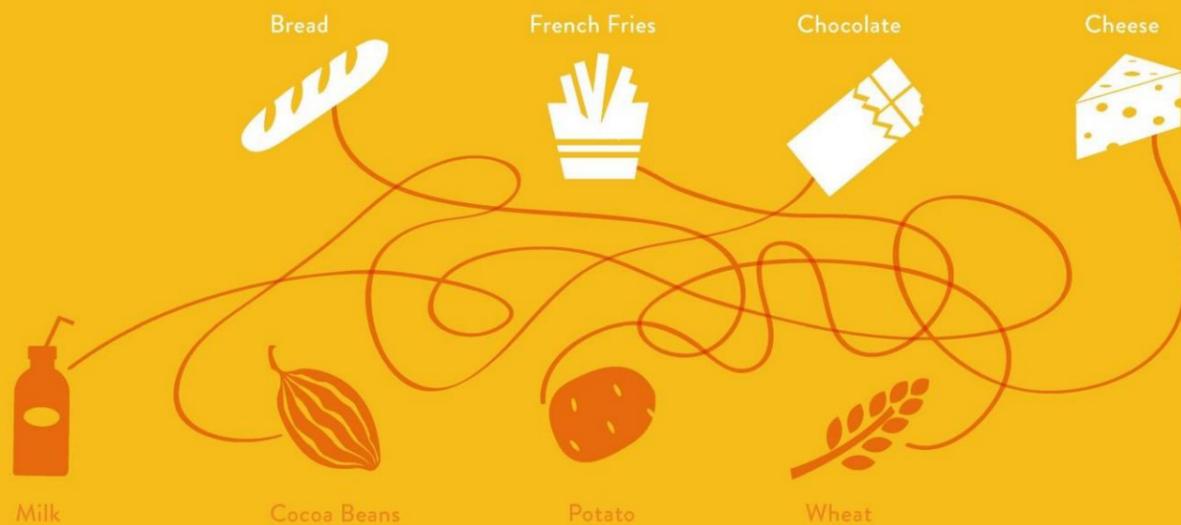
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B F M V J Z C S N H X A Q Y U
V R C T I D M X L R V I Z P U
X A D U H E X Z G M C N Y P C
R N Q G K A T O S X A D T O H
R C I F I V I N K P F I T I I
T E F Q V C H L A Q V A G A N
Q A N I G O Q G A M H N Z H A
F S G M M E O N R N C D A W A
Y F J U G M R M S I D I A V T
K J E R U Y W M P D T S Q Q K
O A A E H F J R A M D A K S I
R I F I S B A L I N Q A L Z Q
E P V I R M P W N M Y M J Y E
A E W R X Q A O M E R F Y P Z
S N A G P T N W A P P J C D X
    
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CHINA GERMANY ITALY KOREA THAILAND
 FRANCE INDIA JAPAN SPAIN VIETNAM

WHAT'S YOUR FOOD MADE FROM?

Follow the path from the food to its source.



SMALL PLATES

€8

SMILEY TOMATO SOUP

A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes, and topped off with a dollop of fresh cream.

5

CRUNCHY VEGGIES AND HUMMUS DIP

Served with cherry tomatoes, mozzarella and veggie sticks for dipping. Hummus is a popular and traditional Middle Eastern dish made with chickpeas.

5,19

BROCCOLI SWEET CORN FRITTERS

A crispy, fluffy fritter filled with broccoli, sweet corn and a little bit of melted cheese.

5,6

BIG PLATES

WOK & ROLL PAD THAI

€15

Stir-fried rice noodles, vegetables and prawns twisted and turned in a hot wok. We serve it with peanuts for sprinkling and lime for squeezing.

1,5,6,8

HAPPY TOMATO RISOTTO

Say ciao to this Italian Risotto made with fresh basil and Parmesan cheese. Did you know in Venice risotto is often served as a traditional festive meal?

5

CHINESE FRIED RICE WITH CHICKEN

A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant

rice stir-fried with peas and sweet corn.

1,6

SIDES

€5

SCRUMMY POTATO & PUMPKIN MASH

Potato and pumpkin mashed together for you to shape anyway you like. Did you know the largest pumpkin on record is bigger than a baby elephant?

5

A-MAIZE-ING CORN-ON-THE-COB

Interestingly there is always an even number of ears on a cob of corn. Corn is also grown on every continent in the world except Antarctica.

HOMEMADE FRENCH FRIES

These golden homemade French fries are parboiled before frying, to make them a healthier side serving. The French and the Belgians both claim to have invented the Pommes Frites.

PENNE PASTA WITH RED RED SAUCE

This classic pasta dish includes three of the foods Italy is most famous for - pasta, tomatoes and Parmesan cheese.

1,5

KRISPIE FISH FINGERS

Golden fish fingers coated with crushed rice Krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks.

1,5,6,7

YUMMY MINI BEEF IRISH BURGERS

Two perfectly grilled homemade mini beef burgers, served with a fresh salad on the side. Legend has it that the birthplace of the 'Burger' is Athens, Texas in the USA.

1,5,7

DESSERTS

€7

VERY BERRY YOGHURT ICE CREAM

Say this five times as fast as you can, "I would like a very berry dairy dessert!"

5

ICED WATERMELON POPSICLES

Stay cool and fresh with this slurpable sweet dessert.

Did you know that you can find square-shaped watermelons in Japan

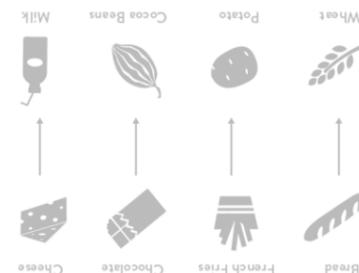
CHOCOLATE BROWNIE ICE CREAM SUNDAE

A do it yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles.

1,5,6

Allergen Legend

1 Wheat/2 Rye/3 Oats/4 Barley/5 Dairy/6 Egg/7 Fish/8 Peanut/9 Soybean
10 Almond/11 Walnut/12 Hazelnut/13 Cashew/14 Pecan/15 Pistachio
16 Celery/17 Mustard/18 Sulphites/19 Sesame/20 Lupin/21 Shellfish
22 Crustaceous/23 Pine nut



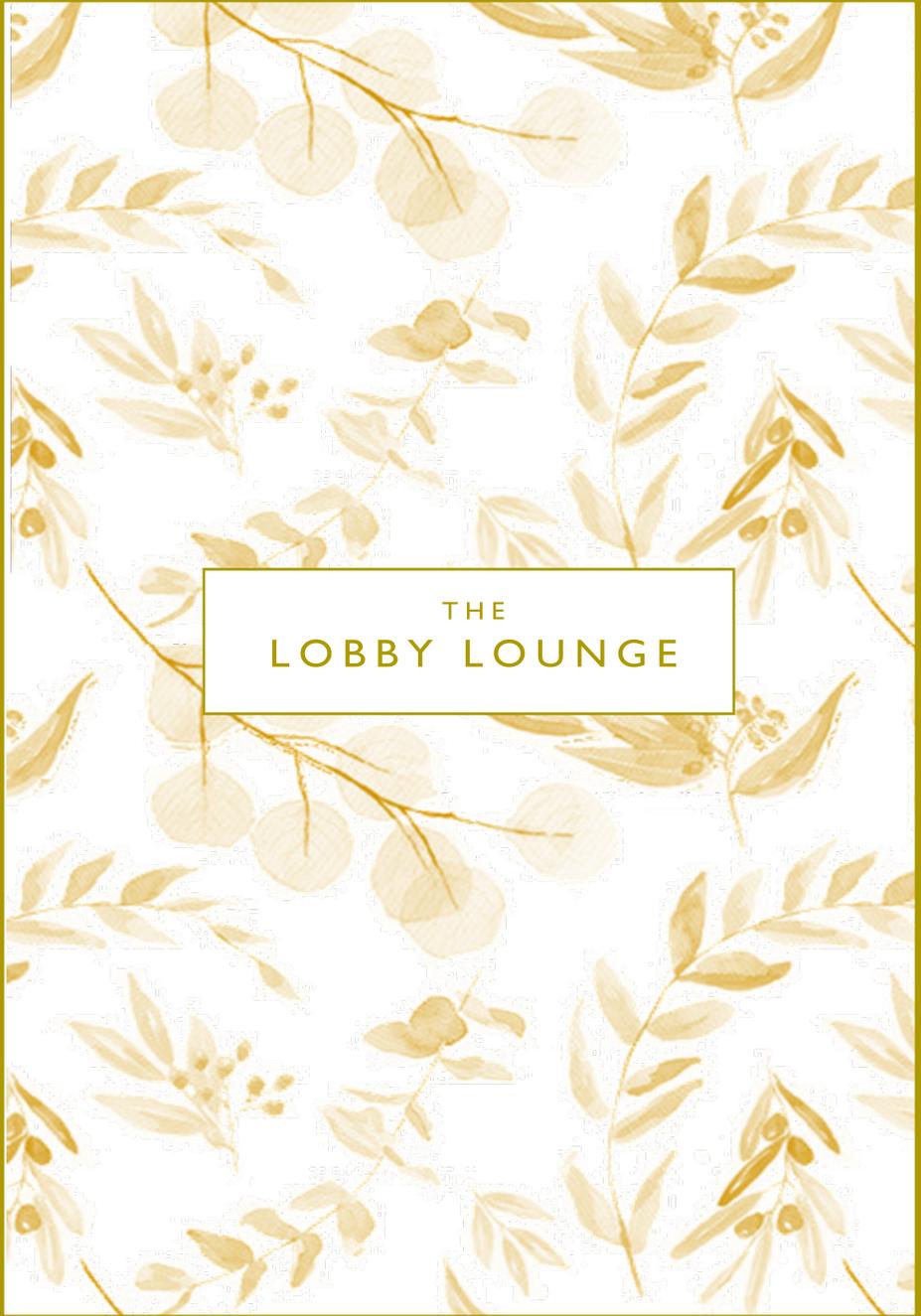
ROOT TO ORIGIN



WORD SEARCH GAME



FOOD OF THE WORLD



THE
LOBBY LOUNGE

At InterContinental Dublin, we consciously purchase our food from sustainable sources and we support local growers and producers where possible.

The best quality meat and fish is hand-selected by our team of chefs from Irish farms and harbours.

Certain items on our menu may contain allergens or trace allergens, which may cause an allergic reaction. If you have an allergy, or need any assistance with our menu, please contact a member of our team.

All prices are in EUR(€) and inclusive of VAT at the current prevailing rate.

Please note a discretionary service charge of 12.5% applies for groups of five (5) or more.

Live pianist every Thursday to Sunday 7 – 9pm

ALLERGENS

1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk /
6 Egg / 7 Fish / 8 Peanut / 9 Soybean /
10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew /
14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard /
18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish /
22 Crustaceous / 23 Pinenut

V Vegetarian

V Vegan



INTERCONTINENTAL
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LUNCH MENU



SOUP AND SALADS

SOUP OF THE DAY (V) 11.5

IRISH SMOKED SALMON (1,3,5,7,18) 25

Watercress & Frisée Salad, Trout Caviar,
Soda Bread, Crème Fraîché

CAESAR SALAD (1, 5, 6, 7, 17, 18) 17

Romaine Lettuce, Croûtons, Bacon Lardons,
Grana Padano

+ Add Grilled Chicken to any Salad (1, 5, 6, 7, 17, 18) 22

+ Add Crab to any Salad (1, 5, 6, 7, 17, 18, 22) 24

COURGETTE CARPACCIO (5,18) 17

Goat's Cheese, Mint and Lemon Dressing,
Rocket, Olives

PRAWN & LOBSTER COCKTAIL (16, 17, 18,22) 30

Iceberg Lettuce, Avocado, Trout Caviar
Marie Rose Sauce

BURRATA (1,5) 26

Broad Bean Pesto, Comfit Lemon, Oregano, Flat Bread



SIGNATURE SANDWICHES

THE DUBLINER (1, 5, 6, 17)	25
Grilled Brioche, Dubliner Cheese, Rosemary Roasted Ham, Skinny Fries	
CHICKEN CIABATTA (1, 5)	25
Ciabatta Bread, Roasted Chicken, Bacon, Brie, Tomato Chutney, Rocket Salad, Skinny Fries	
CLUBHOUSE (1, 2, 5, 6, 17, 18)	25
Lemon Scented Chicken Salad, Egg Mayonnaise, Crispy Bacon, Tomatoes, Pickles, Lettuce, Dubliner Cheese, Whole Grain Bread, Skinny Fries	
VEGETARIAN CLUBHOUSE (1, 2, 5, 6, 17, 18)	25
Chickpea Falafel, Egg Mayonnaise, Tomatoes, Pickles, Lettuce, Dubliner Cheese, Whole Grain Bread, Skinny Fries	
LOBSTER BRIOCHE (1, 5, 6, 17, 18, 22)	29
Brioche, Poached Irish Lobster, Marie Rose Sauce, Basil, Spring Onions, Skinny Fries	

All Sandwiches are available to order Gluten Free



TO SHARE

CHEESE AND MEAT BOARD (1, 5, 15, 18) 44

Durrus (Co. Cork), Cashel Blue (Co. Tipperary),
Ballylisk (Co. Armagh), Hegarty Cheddar (Co. Cork),
Cured Continental Meats,
Olives, Pickles, Grapes, Quince Jelly, Crackers

CARLINGFORD LOUGH OYSTERS (18, 21)

6 Oysters 23

12 Oysters 38

Served with Lemon, Tabasco, Mignonette Sauce

FROM THE GRILL

8OZ IRISH BEEF FILLET (5, 6, 16, 17, 18) 48

10OZ IRISH STRIPLOIN (5, 6, 16, 17, 18) 42

Both served with Duck Fat Potato Fondant, Caramelised Shallot,
Watercress & Radish Salad, Béarnaise Sauce

JACOBS LADDER OF BEEF (16,17,18) 38

Sweetcorn Purée, Cherry Tomatoes, Braising Sauce

Our Dry-Aged Fillets and Beef are locally sourced from McLoughlin's Family Butchers in Clondalkin!

SAUCES

PEPPERCORN SAUCE (5) 2

RED WINE JUS (16) 2

ADDITIONAL BÉARNAISE SAUCE (5,6,18) 2

MAIN COURSE

RISOTTO WITH BEETROOT & GORGONZOLA (V) (5, 16, 18)	28
Blue Cheese, Crispy Grana Padano	
MEZZI RIGATONI CALABRIA (1, 15, 16)	26
Italian Sausage, Spicy Nduja, Tomato Sauce, Pistachio Crumble	
<i>Available Gluten Free - Please allow extra 15 minutes</i>	
FISH 'N' CHIPS (1, 5, 6, 7, 17, 18)	30
Battered Haddock, Mushy Peas,	
Tartar Sauce, Skinny Fries	
THE BURGER (1, 5, 6, 17, 18)	30
Grilled 6oz Beef Patty, Maple & Mustard Sauce, Tomato, Lettuce, Crispy Bacon,	
Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries	
<i>Available Gluten Free</i>	
SOUTHERN FRIED CHICKEN BURGER (1, 5, 6, 18)	30
Marinated and Fried Chicken Breast, Cabbage Slaw,	
Tomato Jam, Lettuce, Tomato, Sweet Potato Fries	
PAN FRIED ATLANTIC COD (1,7, 18)	36
Chickpeas, Chorizo, Pak Choi, Fregola Pasta	
<i>All our Fish is from Kish Fish and Wrighths of Marino</i>	

SIDES

SKINNY FRIES	7
MIXED LEAVES SALAD (17, 18)	7
SEASONAL VEGETABLES	7
<i>Tender Stem Broccoli, Baby Carrots & Green Beans</i>	
CREAMY MASH POTATO (5)	7
COLCANNON MASH POTATO (5)	7
SWEET POTATO FRIES	8
TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8
<i>Side Supplement</i>	2.5

DESSERTS

MANGO AND BLUEBERRY CRUMBLE (1, 5, 6, 9) 14

Vanilla Ice Cream

BANANA CREAM PIE (1, 5, 6, 9, 10) 13

Almond Sable, Vanilla Whipped Ganache

STICKY TOFFEE PUDDING (1, 5, 6) 15

Butterscotch Sauce

RHUBARB GALLETTE (1, 5, 6) 15

Warm Vanilla Crème Anglaise

IRISH FARMHOUSE CHEESE PLATE (1, 5, 18) 25

Durrus (Co. Cork), Cashel Blue (Co. Tipperary),
Ballylisk (Co. Armagh), Hegarty Cheddar (Co. Cork),
Quince, Grapes, Pickles, Crackers

SELECTION OF ICE CREAM (1, 5, 6, 18) 10

Vanilla, Chocolate, Strawberry, Pistachio, Caramel, Rum & Raisin
Please select 3 flavours

SELECTION OF SORBET (1, 5) 10

Lemon, Strawberry, Lime, Raspberry, Passion Fruit
Please select 3 flavours

CREAM TEA (1, 5, 6) 18

Available until 17:30 daily

Fruit Scones with Butter, Clotted Cream,
Homemade Raspberry Jam

Your choice of Tea or Coffee

ADD A GLASS OF SPARKLING WINE 30



AFTERNOON TEA

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18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish /
22 Crustaceous / 23 Pinenut

V Vegetarian

V Vegan


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DUBLIN

Afternoon Tea: A brief history

Nobody knows the exact origins of the afternoon tea but one lady features in all theories, Anna, Seventh Duchess of Bedford (1783–1857), Lady-in-waiting to Her Majesty, Queen Victoria.

Traditionally, dinner was not served until 8.30 or 9.00 in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later.

Every afternoon, she experienced a “sinking feeling” and requested sandwiches & cakes between 3pm & 4pm in the afternoon. Soon others followed the Duchess’ lead. In 1842, a well known actress named Fanny Kemble heard of afternoon tea, and began to invite some guests to join her.

Soon all of fashionable London was sipping tea with a variety of sandwiches on the side. The custom of “taking tea” in the afternoon had become well established, along with a complex set of rules and etiquette.



Afternoon tea prices are subject to change for special occasions.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to groups of 6 people or more.

CURRENCY IS IN EUROS



*“There is no sincerer love than
the love of food.”*

George Bernard Shaw

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CHAMPAGNE

Brut Champagne

	Gl 125ml	Btl 750ml
Perrier-Jouët Grand Brut, NV ⁽¹⁸⁾	28	130
Bollinger Special Cuvée, NV ⁽¹⁸⁾		175
Veuve Cliquot Brut, NV ⁽¹⁸⁾	32	180

Rosé Brut Champagne

Perrier-Jouët Rosé ⁽¹⁸⁾	31	150
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Vintage Champagne

Dom Pérignon 2009 ⁽¹⁸⁾		395
Louis Roederer Cristal 2007 ⁽¹⁸⁾		420
Dom Pérignon Rosé 2005 ⁽¹⁸⁾		595

The Lobby Lounge Afternoon Tea

Selection of Delicate Finger Sandwiches

Roasted Ham & Dubliner Cheese on Tomato Bread (1,5)
Cream Cheese & Cucumber Sandwich, Lemon Bread (1,5)
Smoked Salmon on Mini Brioche (1,5,6,7)
Lemon Chicken Wrap (1,5,6)

Plain and Raisin Buttermilk Scones

Clotted Cream accompanied with
Homemade Mango & Raspberry Preserves (1,2,3)

Assortment of Tantalising Afternoon Tea Pastries

Orange & Vanilla Basque Cheesecake (5,6)
Dark Chocolate & Olive Oil Cake (1,5,6,9)
Strawberry, Yuzu & Tonka Bean Tart (1,5,6,9)
Raspberry & Nectarine Vanilla Sponge (1,5,6)

Offered with Our selection of Ronnefeldt Loose Tea

62 per person

Champagne Afternoon Tea with a glass of Champagne

82 per person

Rosé Champagne Afternoon Tea with a glass of Rosé Champagne

87 per person

The Lobby Lounge Children's Tea

Sandwiches

Ham & Cheese (1,5,6,17)
Banana & Peanut Butter (1,5,6,8)
Strawberry Jam (1,20)

Plain and Raisin Buttermilk Scones

Clotted Cream accompanied with
Homemade Mango & Raspberry Preserves (1,5,6)

Treats

Chocolate Brownie (1,4,6,9)
Mini Vanilla Cupcake (1,2,3)
Fruit Skewer

Offered with a Hot Beverage or Fresh Juice



24 per child



"I wanted real adventure to happen to myself. But real adventures, I reflected, do not happen to people who remain at home: they must be sought abroad."

James Joyce



Selection of Loose Tea

BLACK TEA

Irish Breakfast – India

An extravagant tea, broken with a multitude of golden tips and the richest of aromas: strong, spicy and malty.

Darjeeling Summer Gold – India

This summer plucking has a flowery elegance and deliciously well-balanced aroma.

Assam Gold Tips: InterContinental Blend - India

Strong and well rounded tea. Developed especially for the InterContinental Dublin!

Tarry Lapsang – China

Smoky Souchong, dried over burning pinewood, lends this tea it's smoky aroma.

Ceylon Decaffeinated – Sri Lanka

A carefully and gently decaffeinated Ceylon tea full of typical fruity and rich liveliness.

Golden Milk Tea – Colombia

Flavoured blend of black tea and turmeric with a cream flavour.



Masala Chai – India

India at its best. A strong Assam and exotic spices, everything a good Chai needs.

Pu - Erh – China

Unique type of fermented tea, traditionally made in the Yunnan province of China. It is made from leaves of a tree known as the “wild old tree” which grows in the region.

Earl Grey Darjeeling – India

Organic tea of a very special kind of Earl Grey and an exquisitely malty Assam note with a lively and fresh dash of Bergamot.

Irish Whiskey Cream – India

Malty Assam tea which infuses a flamboyant fragrance of whiskey with a breath of cocoa.

Vanilla – India

Exquisite Assam composition with the sweet aroma of genuine bourbon vanilla.

Red Roses – China

Blend of black and green tea with rose leaves and jasmine blossoms - mild and flowery.



GREEN TEA

Green Keemun Leaf - China

Mild and aromatic tea from Anhui which is firmly rooted in the tea traditions of China.

Fancy Sencha – China

A premium large leafed Sencha - refined tartness with a breath of sweetness.

Jasmine Gold – China

Delicate jasmine blossoms diffuse their gentle fragrance over a summer China green tea.

Morgentau – China

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavour of mango and lemon.

Moroccan Mint – China

Renowned Gunpowder pellets combines with fresh curled mint

Matcha – Japan

Finely ground green tea that is a vital part of the Japanese tea ceremony. Creamy, rich and of premium quality.



Sweet Berries – Germany

A full bodied herbal blend with the sweetness of raspberry and strawberry.
Infused with blackberry leaves, citrus peel and rosehip.

Tangy Lemon – Germany

Magnificent freshness of lemons, apple pieces, blackberry leaves and
sunflower petals.

Soft Peach – Germany

Soft taste of peaches blended with vanilla.

WHITE TEA

Pai Mu Tan & Melon – China

The delicate aroma of melons lends the renowned Pai Mu Tan its typically
fine sweetness.

OOLONGS

Superior Oolong – China

Speciality Oolong with an enchanting nutty flavour. Elegant and delicate.

Oolong Peach – China/India

The delight of an exceptional oolong tea with the fragrance of apricots and
peaches



HERBAL TEA

Fruits of Paradise – Germany

Flavoured herbal infusion with jackfruit, mango, pineapple and papaya which convey a taste of paradise.

Granny's Garden – Germany

Made with fruity fresh rhubarb and rounded off with the delicate sweetness of vanilla.

Lemongrass – Thailand

Herbal infusion with the distinctive citrus taste of lemon grass.

Rooibos Vanilla – South Africa

South African Rooibos flavoured with a rich creamy vanilla.

Refreshing Mint – Germany

All of the typical, relaxing properties of mint with a new dimension in freshness with added lemon grass.

Lavender Harmony – Germany

Lavender, thyme, sweet blackberry and lemon myrtle

Pure Chamomile – Croatia

A relaxing and soothing herbal infusion of whole chamomile flowers. Perfect just before bedtime.





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THE LOBBY LOUNGE

Overlooking the beautiful Garden Terrace,
The Lobby Lounge offers a serene escape from the busyness of everyday life.
Our exceptional culinary team, led by Executive Chef Alberto Rossi, have crafted a menu which is designed to delight every taste.
By focusing on the finest local ingredients, we ensure that each dish reflects the highest quality & flavour.

STARTERS

PRAWN & LOBSTER COCKTAIL (16,17,18,22) 30 Iceberg Lettuce, Avocado Trout Caviar, Marie Rose Sauce	IRISH SMOKED SALMON (1,3,5,7,18) 23 Watercress & Frisée Salad, Trout Caviar, Soda Bread, Crème Fraîché	FOIE GRAS & CHICKEN LIVER PARFAIT 27 (1,5,6,18) Mead Jelly, Apple, Cauliflower, Brioche
BURRATA (1,5) 24 Broad Bean Pesto, Comfit Lemon, Oregano, Flat Bread	TURBOT CEVICHE (6,7,16) 19 Lime, Chilli, Sweet Potato, Corn	SOUP OF THE DAY (V) 11.50 Your Server will Advise Today's Soup

SALADS & OYSTERS

Add Grilled Chicken to any Salad for a 5 euro Supplement or Crab Salad for a 7 euro Supplement

CAESAR SALAD (1,5,6,7,17,18) 17 Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano	CARLINGFORD LOUGH OYSTERS (18,21) 23 6 Oysters 12 Oysters Served with Lemon, Tabasco, Mignonette Sauce	COURGETTE CARPACCIO (5,18) 17 Goat's Cheese, Mint and Lemon Dressing, Rocket, Olives
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MAIN COURSES

PAN SEARED ATLANTIC COD (1,7,18) 34 Chickpeas, Chorizo, Pak Choi, Fregola Pasta	RISOTTO WITH BEETROOT & GORGONZOLA (V) (5,16,18) 25 Blue Cheese, Crispy Grana Padano
LAMB RUMP (5,16,18) 38 Potato Gratin, Harissa, Caramelised Cauliflower Purée, Chimichurri	CAULIFLOWER STEAK (1,10) 25 Romesco Sauce, Chimichurri
THE BURGER (1,5,6,17,18) 29 Grilled 6oz Beef Patty, Crispy Bacon, Maple & Mustard Sauce, Lettuce, Tomato, Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries	DOVER SOLE (5,7,18) 52 Citrus Fruit, Toasted Almonds, Parsley Butter, Brown Shrimps, Served with Baby Potatoes <i>Served "on" or "off" the bone</i>
JACOBS LADDER OF BEEF (16,17,18) 36 Sweetcorn Purée, Cherry Tomatoes, Braising Sauce	

GRILL

8OZ IRISH FILLET (5,6,16,17,18) 48 Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce	10OZ IRISH STRIPLOIN (5,6,16,17,18) 42 Duck Fat Poached Potato, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise Sauce	28OZ CHATEAUBRIAND FOR TWO (5,18) 125 Served with Choice of two Side Dishes, Caramelised Shallots, Watercress & Radish Salad, Bèarnaise and Peppercorn Sauce <i>Please allow a minimum of 40 minutes cooking time</i>
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SIDES

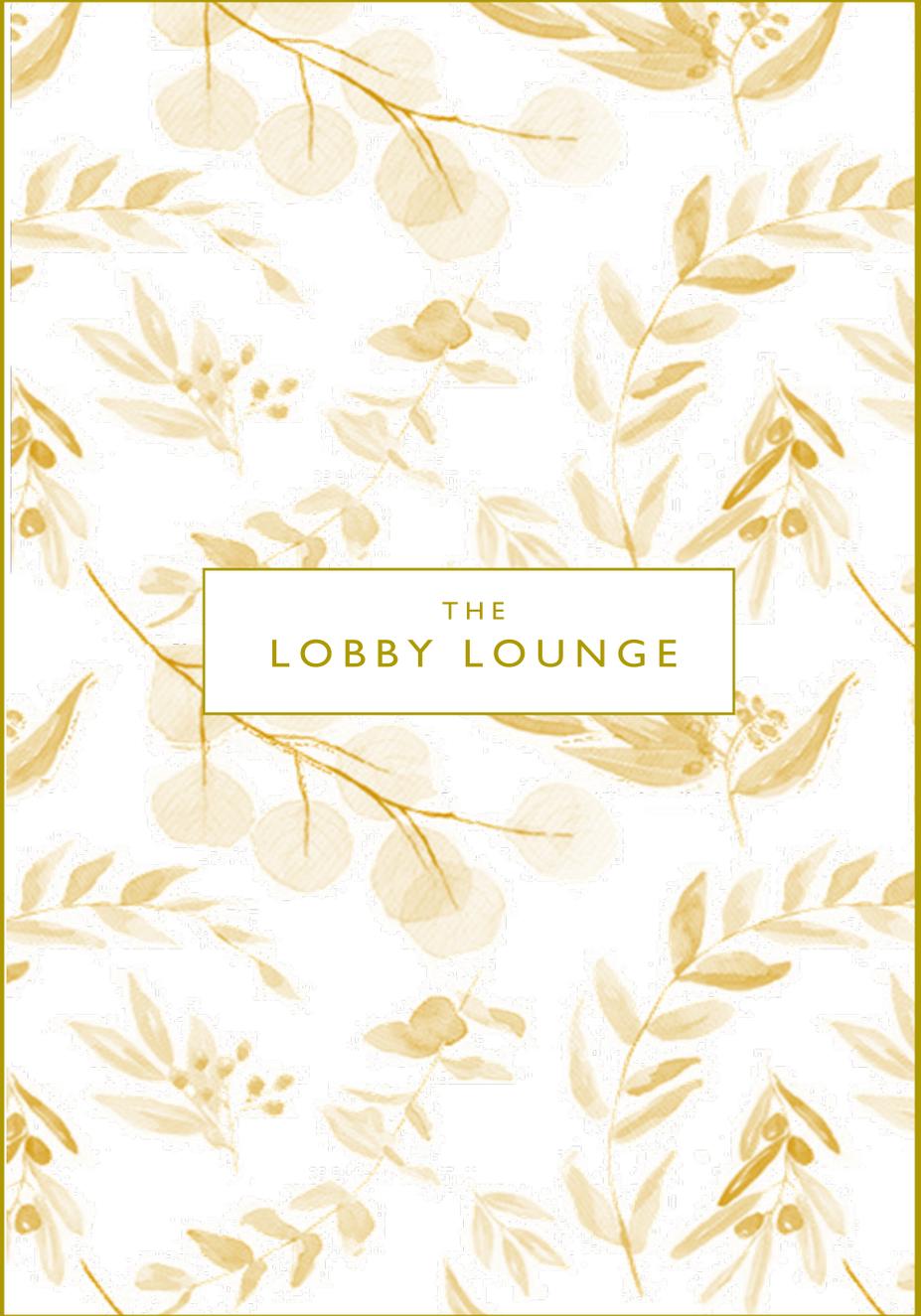
SKINNY FRIES	7
MIXED LEAVES SALAD (17, 18)	7
SEASONAL VEGETABLES <i>Tender Stem Broccoli, Baby Carrots & Green Beans</i>	7
CREAMY MASH POTATO (5)	7
COLCANNON MASH POTATO (5)	7
SWEET POTATO FRIES	8
TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8

DESSERTS

MANGO AND BLUEBERRY CRUMBLE (1,5,6,9) 14 Vanilla Ice Cream	14
BANANA CREAM PIE (1,5,6,9,10) 13 Almond Sable, Vanilla Whipped Ganache	13
STICKY TOFFEE PUDDING (1,5,6) 15 Butterscotch Sauce	15
RHUBARB GALLETTE (1,5,6) 15 Warm Vanilla Crème Anglaise	15
IRISH FARMHOUSE CHEESE PLATE (1,5,18) 25 Durrus, Cashel Blue, Hegarty Cheddar & Ballylisk Brie, Quince Jelly, Fig Compôte, Grapes & Crackers	25

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio(15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23)

Our Dry Aged Beef is locally sourced from McLoughlins Family Butchers in Clondalkin! All our Fish and Seafood is supplied by Kish Fish & Wrights of Marino.
If you have an allergy, or need any assistance with our menu, please contact a member of our team.
All prices are in EUR(€) and inclusive of VAT at the current prevailing rate. Please note a discretionary service charge of 12.5% applies for groups of five or more.



THE
LOBBY LOUNGE

At InterContinental Dublin, we consciously purchase our food from sustainable sources and we support local growers and producers where possible.

The best quality meat and fish is hand-selected by our team of chefs from Irish farms and harbours.

Certain items on our menu may contain allergens or trace allergens, which may cause an allergic reaction. If you have an allergy, or need any assistance with our menu, please contact a member of our team.

All prices are in EUR(€) and inclusive of VAT at the current prevailing rate.

Please note a discretionary service charge of 12.5% applies for groups of five (5) or more.

Live pianist every Thursday to Sunday from 7pm – 9pm

ALLERGENS

1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk /
6 Egg / 7 Fish / 8 Peanut / 9 Soybean /
10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew /
14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard /
18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish /
22 Crustaceous / 23 Pinenut

V Vegetarian

V Vegan



INTERCONTINENTAL
DUBLIN



BEVERAGE MENU

*"The Light Music of Whiskey Falling into
Glasses Made an Agreeable Interlude"*
James Joyce



/DublinInterContinental



@InterConDublin



@intercondublin



Check out our Menus Online



BRUT CHAMPAGNE

	Glass 125ml	Bottle 750ml
Perrier-Jouët Grand Brut, NV ⁽¹⁸⁾	28	130
Laurent Perrier, La Cuvée Brut, NV ⁽¹⁸⁾		140
Bollinger Special Cuvée, NV ⁽¹⁸⁾		175
Veuve Cliquot Brut, NV ⁽¹⁸⁾	32	180
Ruinart Blanc de Blancs, NV ⁽¹⁸⁾		280

ROSÉ BRUT CHAMPAGNE

Perrier-Jouët Rosé Grand Brut ⁽¹⁸⁾	31	150
Palmer & Co. Rosé, Solera ⁽¹⁸⁾		160

VINTAGE CHAMPAGNE

Bollinger La Grande Année ⁽¹⁸⁾		345
Dom Pérignon 2013, Épernay ⁽¹⁸⁾		395
Perrier-Jouët, Belle Epoque, 2013, Épernay ⁽¹⁸⁾		410
Louis Roederer Cristal 2015 ⁽¹⁸⁾		420
Bollinger La Grande Année Rosé ⁽¹⁸⁾		450
Dom Pérignon Rosé 2005 ⁽¹⁸⁾		595

PROSECCO

Spumante Bottega Poeti ⁽¹⁸⁾	16	72
Treviso, Italy NV		
Spumante Bottega Poeti Rosa ⁽¹⁸⁾	17	76
Treviso, Italy NV		

*All wines and vintages are subject to change

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail (18)	28
Hennessy VS, Angostura bitters, Demerara Sugar, Perrier-Jouët Grand Brut, NV Champagne	
French 75 (18)	28
Beefeater 24 Gin, Fresh Lemon Juice, Sugar, Perrier-Jouët Grand Brut, NV Champagne	
Elixir (18)	28
Hibiscus, Blackberries, Perrier-Jouët Grand Brut	
Rose Gold (18)	28
Chambord, Cointreau, Perrier-Jouët Grand Brut, NV Champagne	

CLASSIC COCKTAILS

Old Fashioned	19
Woodford Reserve Bourbon, Simple Syrup, Angostura Bitters, Regan's Orange Bitters	
Whiskey Sour (Contains Eggs)	19
Jameson Black Barrel, Fresh Lemon Juice, Simple Syrup, Angostura Bitters, Egg White	
Bossa Nova	19
Mount Gay Rum, Galliano, Apricot Brandy, Chambord, Pineapple Juice	
Clover Club (Contains Eggs / Contains Sulphites)	19
Beefeater Gin, Carpano Punt e Mes Vermouth, Fresh Lemon Juice, Raspberries, Egg White	

Lemon Drop Martini	19
Absolut Citron, Cointreau, Lemon Juice, Simple Syrup	
Passionfruit Martini (18)	19
Absolut, St. Germain Elderflower, Galiano, Passionfruit Purée, Prosecco	
Espresso Martini	19
Absolut Vodka, Kahlúa, Simple Syrup, Crème de Cacao White, Espresso	
Bloody Mary	19
Absolut Vodka, House Bloody Mary Mix, Lemon Juice, Tomato Juice	

SIGNATURE COCKTAILS

Sweet Nothing (Contains Dairy)	19
Bacardi Rum, Clarified Watermelon, Lime, Bacardi Infused Mint	
<i>Sweet - Fruity - Crisp</i>	
Royal Amber (Contains Dairy)	19
Butter Fat Wash Hennessy VS, Carpano Antica Formula, Red Breast 12 Year Old, Orange Bitters, Pernod Spray	
<i>Rich - Fiery- Aromatic</i>	
Gin-Juku Garden	21
Method & Madness Gin, Hakutsuru Sake, Campari, Basil & Wasabi Seed Cordial, Lime Juice, Grapefruit Cordial	
<i>Juicy- Fresh- Herbal</i>	
Ceremony	19
Absolut Pear Vodka, St. Germain Elderflower, Apple Juice, Lime Juice, Blackberries, Sugar	
<i>Refreshing - Sweet - Fragrant</i>	
Unusual Sour (May contain Nut Traces)	19
Amaretto, Beefeater 24 Gin, Citric Acid, Maple Syrup, Pineapple, Angostura Bitters	
<i>Tart - Nutty - Crisp</i>	

Olive Gold	21
Olive Oil Tanqueray No. 10 Fatwash, Ketel One, Noilly Prat, Mint Oil	
<i>Dry - Rich - Intense</i>	
Flaming Margarita	19
Olmecca Altos, Cointreau, Lime Juice, Blood Orange & Red Chilli Cordial	
<i>Sour- Spicy - Punchy</i>	
Blueberry Haze	19
Blueberry Infused Hendricks Gin, Italicus, Lime Juice, Simple Syrup	
<i>Aromatic - Sweet - Zesty</i>	
Sunset Boulevardier	19
Peach Tea infused Campari, Fluffy Orange Juice, Crème de Cacao White, Powers Rye Whiskey	
<i>Bitter - Fragrant - Airy</i>	
Whiskey Ginger Jazz (Contains Sulphites)	19
Powers Gold, Sandeman 3 Year Old Port, Amaro Montenegro, Citric Acid, Honey Syrup, Ginger Ale	
<i>Fiery- Robust- Diverse</i>	
Fast Feet (1,2,4,11)	19
Flatley “The Dreamer” Whiskey 5 Year Old, Guinness Draught, Irish Breakfast Tea Infused Simple Syrup, Black Walnut Bitters	
<i>Roasted- Nutty- Malted</i>	
Refreshing Romance	21
Grey Goose Vodka, Strawberry Shrub, Campari St. Germain Elderflower, Grapefruit	
<i>Sweet - Juicy - Invigorating</i>	



NON-ALCOHOLIC COCKTAILS

Must Bee Honey	11
Cranberry Juice, Lemon Juice, Honey, Hibiscus, Mint Leaves, Soda Water	
Escape	11
Orange Juice, Cranberry Juice, Lime Juice, Strawberries, Simple Syrup	
Lavender Lemonade	11
Lemon Juice, Lavender Syrup, Hibiscus, Peach Bitters, Soda Water	
The Actress	11
Cranberry Juice, Apple Juice, Raspberries, Blackberries, Lemon Juice, Sencha Rose Syrup	
Alcohol Free Clover Club (Contains Eggs)	15
Ceder's Non-Alcoholic Gin, Lemon Juice, Simple Syrup, Egg White, Raspberries	



WHITE WINE

	Glass	Bottle
	175ml	750ml
Fattori Pinot Grigio, Veneto, ⁽¹⁸⁾ Italy 2022	13	50
Costers Del Segre, Albariño, Raimat ⁽¹⁸⁾ Spain 2021	13	50
Craggy Range, Sauvignon Blanc, Martinborough ⁽¹⁸⁾ New Zealand 2022	14	52
Alsace, Riesling, Trimbach ⁽¹⁸⁾ France 2019	15	56
Bourgogne Chardonnay, "Clos de la Chapelle" ⁽¹⁸⁾ Burgundy, France 2021	16	70
Chablis Ler Cru 'Les Fourneaux' Paul Nicole ⁽¹⁸⁾ Chardonnay, Burgundy, France 2019	19	72
Domaine Fouassier Clos Paradis, Sancerre ⁽¹⁸⁾ France	19	76

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RED WINE

	Glass	Bottle
	175ml	750ml
Leopards Leap, Cabernet Sauvignon ⁽¹⁸⁾ South Africa 2019	13	50
Septima- Malbec, Mendoza ⁽¹⁸⁾ Argentina 2020	14.50	52
Rioja Crianza, Viña Real ⁽¹⁸⁾ Tempranillo/Garnacha, Spain 2018	15	55
Chianti Classico, Castellane di Castelina ⁽¹⁸⁾ Sangiovese, Tuscany Italy 2020	17	65
Chateau La Menotte - Lalande De Pomerol ⁽¹⁸⁾ Bordeaux, France 2023	16	60
Bourgogne Pinot Noir, Domaine Romy, ⁽¹⁸⁾ Burgundy, France 2021	18	89

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ROSÉ WINE

	Glass	Bottle
	175ml	750ml
Côtes De Provence, Ultimate ⁽¹⁸⁾ Grenache/ Syrah, France 2020	15.50	62

PORT & DESSERT WINE

	Glass
	71ml
Sandeman Ruby Porto ⁽¹⁸⁾	8
Tio Pepe ⁽¹⁸⁾	8.50
Osborne Pedro Ximenez 1827 ⁽¹⁸⁾	8.50
Osborne Porto 10 Years Old Tawny ⁽¹⁸⁾	13.50
Sauternes, Petit Guiraud, Bordeaux France 2016 ⁽¹⁸⁾	14.50
Oloroso ⁽¹⁸⁾	17

*All wines and vintages are subject to change

IRISH WHISKEY

Jameson	8.30
Jameson Single Pot Still	10.20
Jameson Black Barrel	10.70
Jameson Caskmates Stout Edition	9.20
Jameson Caskmates IPA Edition	9.20
Jameson Crested	9.20
Jameson The Distiller's Safe	15
Jameson 18 Year Old	27
Roe & Co.	9.20
Glendalough Double Barrel	13
Powers Gold Label	8.30
Powers Three Swallow Release	10.20
Powers Irish Rye	12.50
Powers John's Lane Release	13
Writer's Tears	9
Paddy	8.30
Tullamore Dew Original	8.40
Method and Madness Single Grain	14
Method and Madness Pot Still	15
Method and Madness Single Malt	18
Method and Madness Garryana Oak	22
Knappogue 12 Year Old	14
Knappogue 16 Year Old	21
Knappogue 21 Year Old	45

IRISH WHISKEY

Connemara Peated Single Malt	10.20
Bushmills Original	8.30
Bushmills Black Bush	9.20
Bushmills 16 Year Old	24
Tyrconnell Single Malt	10.20
Teeling Single Malt	11
Flatley "The Dreamer" 5 Year Old	12
Green Spot	12
Green Spot Château Leoville Barton	15
Green Spot Château Montelena	15
Yellow Spot	16
Red Spot 15 Year Old	30
Redbreast 12 Year Old	14
Redbreast 12 Year Old Cask Strength	19
Redbreast Lustau	15.70
Redbreast PX	15.70
Redbreast Tawny Port	20
Redbreast 15 Year Old	22
Redbreast 18 Year Old	25
Redbreast 21 Year Old	36
Redbreast 27 Year Old	90
Dungourney 1964	98
Midleton Very Rare	42
Midleton Barry Crockett Legacy	49
Midleton Dair Ghaelach Kilranelagh Wood Collection	72
Midleton 1973 Master Distillers	560

SCOTCH WHISKEY

Chivas Regal 12 Year Old	10.30
Chivas Regal 18 Year Old	16.20
Ballantines	8.20
Johnnie Walker Red Label	8.70
Johnnie Walker Black Label	10.20
Johnnie Walker Blue Label	40
Laphraoig 10 Year Old	13
Auchentoshan	10.20
Glenmorangie 10 Year Old	12.70
Glenmorangie Signet	28
Glenlivet Founders Reserve	9.20
Lagavulin 16 Year Old	24
Glenfiddich 12 Year Old	12.30

AMERICAN & CANADIAN WHISKEY

Jack Daniel's	8.30
Jim Beam	8.30
Maker's Mark	9.70
Bulleit Bourbon	9.20
Bulleit Rye	9.20
Woodford Reserve	10.20
Jack Daniel's Single Barrel	12
Canadian Club	8.30

GIN

Beefeater	8.30
Beefeater Pink	8.40
Beefeater Orange	8.40
Beefeater Peach & Raspberry	8.40
Beefeater 24	10
Plymouth	10
Cork Dry Gin	8.70
Gordon's	8.70
Roku Japanese Gin	8.30
Tanqueray	9.20
Glendalough Wild Botanical	9.20
Glendalough Rose Gin	9.20
Bombay Sapphire	8.70
Whitley Neill Rhubarb & Ginger	9.20
Malfy Limone	9.70
Malfy Rosa	9.70
Malfy Arancia	9.70
Dingle	9.70
Plymouth Sloe	9.70
Hendrick's	10.30
Míl Mediterranean Style	10.20
Gunpowder Drumshanbo	10.20
Method & Madness	10.40
Bertha's Revenge Irish Milk Gin	11
Gin Mare	11
Shortcross	12
Tanqueray No. Ten	12.70
Monkey 47	14.20

NON-ALCOHOLIC SPIRIT

Ceder's Crisp	8.50
Ceder's Rose	8.50

MIXERS

London Essence Soda Water	4.50
London Essence Delicate Ginger Ale	4.50

TONIC WATER

London Essence Classic London Tonic	4.50
London Essence Bitter Orange & Elderflower	4.50
Fever-Tree Indian Tonic	4.60
Fever-Tree Naturally Light Tonic	4.60



VODKA

Absolut	8.30
Absolut Flavoured	8.40
Smirnoff	8.30
Dingle	8.70
Tito's	10.70
Ketel One	11.20
Belvedere	11.90
Grey Goose	11.90
Absolut ELYX	12.70

TEQUILA

Olmecca Altos Blanco	9
Olmecca Altos Reposado	11
Don Julio Blanco	12
Patron Silver	15
Casamigos Mezcal	22

RUM

Havana Club 3 Year Old	8.50
Havana Especial	8.50
Havana Club 7 Year Old	10.20
Havana Club Maestros	14.50
Bacardi	8.50
Captain Morgan Spiced	8.50
Mount Gay, Extra Old	8.50
Malibu	8.50
Sagatiba	8.50
Bacardi Reserva Ocho	10
Ron Zacapa Centenario Sistema Solera 23	15

APERITIF & DIGESTIF

Campari	8.70
Drambuie	8.30
Ricard	8.20
Pernod	8.20
Grand Marnier	8.70
Bénédictine	8.70
Fernet Branca	8.70
Fernet Paolucci	8.70
Luxardo Sambuca	8.70

VERMOUTH

Noilly Prat Dry	7.70
Lillet Blanc	7.70
Lillet Rosé	7.70
Lillet Rouge	7.70
Punt E Mes	7.20
Carpano Antica Formula	7.90
Martini Bianco	7.70
Martini Dry	7.70

LIQUEURS

Chambord	8.50
Tía María	8.50
Kahlúa	8.50
Baileys (5)	8.50
Jägermeister	8.50
Disaranno Amaretto (10,18)	8.50
Cointreau	8.50
Pimm's No.1	8.50
Frangelico (12)	8.50
Aperol	8.50

COGNAC

Martell VS	8.30
Hennessy VS	8.80
Courvoisier VS	8.80
Martell VSOP	11.50
Hennessy VSOP	12.50
Rémy Martin VSOP	11
Rémy Martin XO	24
Courvoisier XO	22
Hennessy XO	28



DRAUGHT BEER

	HALF PINT	PINT
Guinness (1,2,4)	4.30	7.90
Smithwick's (1,2,4)	4.40	7.90
Rockshore Lager (1,2,4)	4.40	7.90
Hop House 13 (1,2,4)	4.40	8.10
Heineken (1,2,4)	4.90	8.40
Carlsberg (1,2,4)	4.50	8.20
Birra Moretti (1,2,4)	4.90	8.90
Rockshore Cider (18)	4.50	8.20

BOTTLED BEER

Coors Light (1,2,4)	7.60
Corona (1,2,4)	7.50
Heineken (1,2,4)	7.60
Peroni (1,2,4)	7.60
Bulmers Cider	7.90
Erdinger Weissbier (1,2,4)	7.40
Erdinger Non Alcoholic (1,2,4)	7.40
Heineken 0.0 (1,2,4)	7.60

CRAFTED BOTTLED BEER

Kinsale Irish Pale Ale (1,2,4)	8.10
Foxes Rock Pale Ale (18)	8.60

SOFT DRINKS

Coca Cola	4.50
Diet Coca Cola	4.50
Coke Zero	4.50
7UP	4.50
7UP Free	4.50
Club Orange	4.50
Club Lemon	4.50
Red Bull	5.50

JUICES

Fresh Orange Juice	5
Fresh Grapefruit Juice	5
Apple Juice	5
Cranberry Juice	5
Pineapple Juice	5
Tomato Juice	5
Strawberry Smoothie	7
Mango Smoothie	7

MINERAL WATER

Ballygowan Still (330ml)	4.50
Ballygowan Sparkling (330ml)	4.50
Acqua Panna (750ml)	8.30
San Pellegrino (750ml)	8.30

BEWLEY'S COFFEE

Americano	6.70
Cappucino (5)	6.70
Café Latte (5)	6.70
Café Mocha (5)	6.70
Flat White (5)	6.70
Macchiato (5)	6.70
Double Espresso	6.70
Single Espresso	5.50
Hot Chocolate (5)	7.50

*Please ask for our Selection of Plant Based Milks. Decaffeinated option available.

RONNEFELDT LOOSE TEA

Assam Gold Tips - InterContinental Blend	6.50
Irish Breakfast	6.50
Earl Grey Darjeeling	6.50
Ceylon Decaf	6.50
Chamomile	6.50
Moroccan Mint	6.50
Green Keemun Leaf	6.50

*Please refer to our Tea Menu for our full selection of Loose Leaf Teas

HOT ALCOHOL

Hot Port (18)	11
Hot Whiskey	11
Irish Coffee (5)	13
Baileys Coffee (5)	13
Calyso Coffee (5)	13
French Coffee (5)	13