

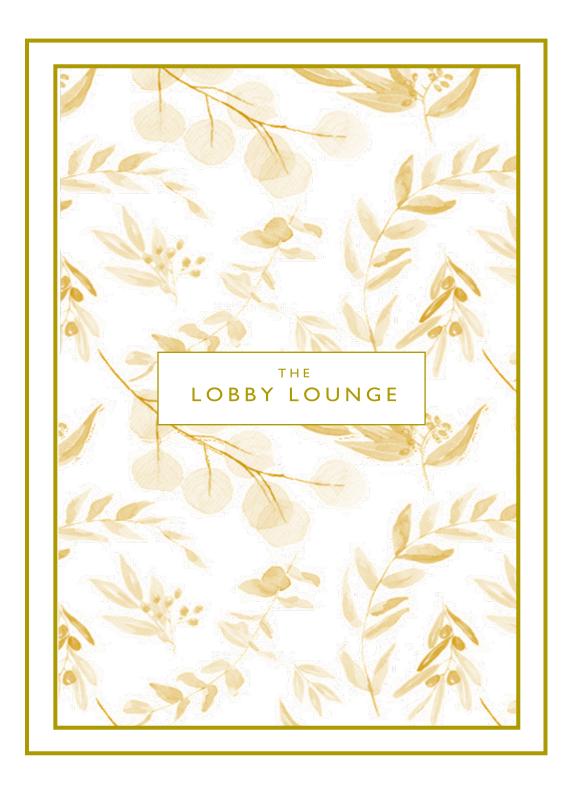
BEWLEY'S COFFEE	6.7 0	RONNEFELDT LOOSE TEA	6.50	COLD BEVERAGES	
Americano		Assam Gold Tips - InterContinental Blend		Chilled Fruit Juices	5
Cappucino (5)		Irish Breakfast		Orange , Ruby Grapefruit,	
Café Latte (5)		Earl Grey Darjeeling		Pineapple, Cranberry,	
Café Mocha (5)		Ceylon Decaf		Apple, Tomato	
Double Espresso		Green Keemun Leaf			
Flat White (5)		Moroccan Mint		Cold Pressed Smoothies	7
Macchiato (5)		Chamomile		Strawberry	
		Lemongrass		Mango	
Single Espresso	5.50				
Hot Chocolate (5)	7.50	Please refer to our Tea Menu for our full			

selection of Loose Leaf Teas

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.



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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(\mathfrak{E}) 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



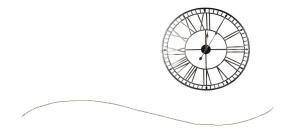


LUNCH MENU



SOUP AND SALADS

SOUP OF THE DAY (V)	11.5
IRISH SMOKED SALMON (1,3,5,7,18) Watercress & Frisèe Salad, Trout Caviar, Soda Bread, Crème Fraîche	25
CAESAR SALAD (1, 5, 6, 7, 17, 18) Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano	17
+ Add Grilled Chicken to any Salad (1, 5, 6, 7, 17, 18) + Add Crab to any Salad (1, 5, 6, 7, 17, 18. 22)	22 24
COURGETTE CARPACCIO (5,18) Goat's Cheese, Mint and Lemon Dressing, Rocket, Olives	17
PRAWN & LOBSTER COCKTAIL (16, 17, 18, 22) Iceberg Lettuce, Avocado, Trout Caviar Marie Rose Sauce	30
SUMMER BURRATA (1, 5,2 3) Pappa al Pomodoro, Basil Pesto, Cherry Tomatoes	26



SIGNATURE SANDWICHES

THE DUBLINER (1, 5, 6, 17) Grilled Brioche, Dubliner Cheese, Rosemary Roasted Ham, Skinny Fries	25
MEDITERRANEAN FOCACCIA (1, 5, 18) Mozzarella, Milano Salami, Grilled Courgette, Rocket Salad, Served with Skinny Fries	24
CLUBHOUSE (1, 2, 5, 6, 17, 18) Lemon Scented Chicken Salad, Egg Mayonnaise, Crispy Bacon, Tomatoes, Pickles, Lettuce, Dubliner Cheese, Whole Grain Bread, Skinny Fries	25
VEGETARIAN CLUBHOUSE (1, 2, 5, 6, 17, 18) Chickpea Falafel, Egg Mayonnaise, Tomatoes, Pickles, Lettuce, Dubliner Cheese, Whole Grain Bread, Skinny Fries	25
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) Durrus (Co. Cork), Cashel Blue (Co. Tipperary), Ballylisk (Co. Armagh), Hegarty Cheddar (Co. Cork), Cured Continental Meats, Olives, Pickles, Grapes, Quince Jelly, Crackers	44
CARLINGFORD LOUGH OYSTERS (18, 21) 6 Oysters 12 Oysters Served with Lemon, Tabasco, Mignonette Sauce	23 38
FROM THE GRILL	
80Z IRISH BEEF FILLET (5, 6, 16, 17, 18)	48
100Z 1RISH STRIPLOIN (5, 6, 16, 17, 18)	42
Both served with Duck Fat Potato Fondant, Caramelised Shallot, Watercress & Radish Salad, Béarnaise Sauce	
GRILLED LAMB CUTLETS (16,18) Capers, Coriander, Pomegranate, Spring Onions, Grilled Asparagus, Lemon Roasted Potatoes	38
Our Dry-Aged Fillets and Beef are locally sourced from McLoughlin's Family Bu Clondalkin!	itchers in
SAUCES	
PEPPERCORN SAUCE (5)	2
RED WINE JUS (16) ADDITIONAL BÉARNAISE SAUCE (5,6,18)	2

MAIN COURSE

PEA RISOTTO (V) (5, 16, 18) Peas, Broad Beans, Spring Onion, Lemon and Chervil Butter	28
BUCATINI CARBONARA (1. 5, 6) Guanciale, Egg yolk, Pecorino and Grana Padano	19
FISH 'N' CHIPS (1, 5, 6, 7, 17, 18) Battered Haddock, Mushy Peas, Tartar Sauce, Skinny Fries	30
THE BURGER (1, 5, 6, 17, 18) Grilled 6oz Beef Patty, Maple & Mustard Sauce, Tomato, Lettuce, Crispy Bacon, Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries Available Gluten Free	30
SOUTHERN FRIED CHICKEN BURGER (1, 5, 6, 18) Marinated and Fried Chicken Breast, Cabbage Slaw, Tomato Jam, Lettuce, Tomato, Sweet Potato Fries	30
PANFRIED ATLANTIC COD (7, 18) Pea purée, Broad Beans, Spring Onions, Charred Corn and Tomato Salsa	34
All our Fish is from Kish Fish and Wringhts of Marino	
SIDES	
SKINNY FRIES	7
MIXED LEAVES SALAD (17, 18)	7
SEASONAL VEGETABLES	7
Tender Stem Broccoli, Baby Carrots & Green Beans	
CREAMY MASH POTATO (5)	7
COLCANNON MASH POTATO (5)	7
SWEET POTATO FRIES	8
TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8
Side Sumlement	2.5

DESSERTS

LEMON BALM AND SEA SALT PANNACOTTA (5, 6) Pink Peppercorn Macerated Strawberries	14
PISTACHIO AND MILK CHOCOLATE MACARON (5, 6, 9, 10, 15) Pistachio Crisp, Milk Chocolate Whipped Ganache	15
RASPBERRY AND PEACH ENTREMET (1, 5, 6, 9) Vanila Shortbread, Raspbberry Pannacotta, Peach Mousse	14
WARM ORANGE AND VANILA CRUMBLE (1, 5, 6, 9) Vanilla Crème Anglaise, Poached Pear	13
IRISH FARMHOUSE CHEESE PLATE (1, 5, 18) Durrus (Co. Cork), Cashel Blue (Co. Tipperary), Ballylisk (Co. Armagh), Hegarty Cheddar (Co. Cork), Quince, Grapes, Pickles, Crackers	25
SELECTION OF ICE CREAM (1, 5, 6, 18) Vanilla, Chocolate, Strawberry, Pistachio, Caramel, Rum & Raisin Please select 3 flavours	10
SELECTION OF SORBET (1, 5) Lemon, Strawberry, Lime, Raspberry, Passion Fruit Please select 3 flavours	10

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	
WITH A GLASS OF PROSECCO (18)	30
WITH A GLASS OF ROSÉ PROSECCO (18)	32



AFTERNOON TEA





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	Btl
1.8	125ml	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

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 (1,56

Plain and Raisin Buttermilk Scones

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

Assortment of Tantalising Afternoon Tea Pastries

Roasted Pineapple Mousse, Caramalised Rice (5,6,9)
Japanese Milk Bread, Vanilla Chantilly, Wexford Strawberries (1,5,6)
Chocolate and Pistachio Choux Bun (1,5,6,9,15)
Blueberry and White Chocolate Tart (1,5,6,9)

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





"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

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 exquisitively 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.







/DublinInterContinental @ @InterConDublin @ @intercondublin





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 forwains on the first level incredients we expert that each dish reflects the highest quality & flavour.

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) Iceberg Lettuce, Avocado Trout Caviar, Marie Rose Sauce		IRISH SMOKED SALMON (1,3,5,7,18) Watercress & Frisèe Salad, Trout Caviar, Soda Bread, Crème Fraîche		WATERMELON CARPACCIO (5,18) Feta Cheese, Cantaloupe Melon, Pickled Beetroots Beetroot Purée	
SUMMER BURRATA (1,5,23) Pappa al Pomadoro, Basil Pesto, Cherry Tomatoes	26	TURBOT CEVICHE (6,7,16) Lime, Chilli, Sweet Potato, Corn	19	SOUP OF THE DAY (V) Your Server will Advise Today's Soup	1

SALADS & OYSTERS

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

Ada Grillea	Cnic	ken to any salad for a 5 euro supplement or Crab salad	jor a 7	euro supplement	
CAESAR SALAD (1,5,6,7,17,18) Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano	17	CARLINGFORD LOUGH OYSTERS (18,21) 6 Oysters 12 Oysters Served with Lemon, Tabasco, Mignonette Sauce	23 38	COURGETTE CARPACCIO (5,18) Goat's Cheese, Mint and Lemon Dressing, Rocket, Olives	17

MAIN COURSES PANFRIED ATLANTIC COD (7, 18) **PEA RISOTTO** (5, 16, 18) 28 Pea Purée, Broad Beans, Spring Onions, Charred Corn and Tomato Peas, Broad Beans, Spring Onion, Lemon and Chervil Butter Salsa CAULIFLOWER STEAK (1, 10) 25 MIXED GRILLED FISH (7, 16, 18) 42 Romesco Sauce, Chimichurri Organic Salmon, Prawns, Seabass, Monkfish, Grilled Vegtables, Fennel Gremolata **DOVER SOLE** (5,7,18) 52 Citrus Fruit, Toasted Almonds, Parsley Butter, THE BURGER (1,5,6,17,18) 29 Brown Shrimps, Served with Baby Potatoes Grilled 6oz Beef Patty, Crispy Bacon, Maple & Mustard Sauce, Served "on" or "off" the bone Lettuce, Tomato, Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries **GRILLED LAMB CUTLETS** (16, 18) 38 Capers, Coriander, Pomegranate, Spring Onions, Grilled Asparagus,

GRILL

Duck Fat Poached Potato, Caramelised Shallots,

Watercress & Radish Salad, Bèarnaise Sauce

100Z 1RISH STRIPLOIN (5,6,16,17,18)

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

Lemon Roasted Potatoes

Duck Fat Poached Potato, Caramelised Shallots,

Watercress & Radish Salad, Bèarnaise Sauce

80Z IRISH FILLET (5,6,16,17,18)

DECCEDTO	
DESSERTS	
LEMON BALM AND SEA SALT PANNACOTTA (5,6) Pink Peppercorn Macerated Strawberries	14
PISTACHIO AND MILK CHOCOLATE MACARON (5,6,9,10,15) Pistachio Crisp, Milk Chocolate Whipped Ganache	15
RASPBERRY AND PEACH ENTREMET (1,5,6,9) Vanila Shortbread, Raspbberry Pannacotta, Peach Mousse	14
WARM ORANGE AND VANILA CRUMBLE (1,5,6,9) Vanilla Crème Anglaise, Poached Pear	13

42 280Z CHATEAUBRIAND FOR TWO (5,18)

Served with Choice of two Side Dishes,

Bèarnaise and Peppercorn Sauce

Caramelised Shallots, Watercress & Radish Salad,

Please allow a minimum of 40 minutes cooking time

18

11.50

125

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), Seasame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23)