



AFTERNOON TEA

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 six or more.

Live pianist every Wednesday, Thursday & Sunday 7 – 9pm  
Friday & Saturday 8 – 10pm

#### 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

## 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*

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.

# CHAMPAGNE

## Brut Champagne

	Gl 125ml	Btl 750ml
Perrier-Jouët Grand Brut, NV <sup>(18)</sup>	25	125
Bollinger Special Cuvée, NV <sup>(18)</sup>		175

## Rosé Brut Champagne

Palmer & Co Rosé Solera <sup>(18)</sup>	32	160
---	----	-----

## Vintage Champagne

Dom Pérignon 2009 <sup>(18)</sup>	395
Louis Roederer Cristal 2007 <sup>(18)</sup>	420
Dom Pérignon Rosé 2005 <sup>(18)</sup>	595

# The Lobby Lounge Afternoon Tea

---

## Selection of Delicate Finger Sandwiches

Smoked Salmon, Dill Cream Cheese, Caviar, Mini Bagel (1,5,7)

Lemon Scented Chicken Salad, Brioche Navette (1,5,6,17,18)

Egg Mayonnaise, Smoked Paprika, Focaccia (1,6)

Roast Beef, Truffle Mayonnaise, Horseradish,

Multiseed Bread(1,5)

## Plain and Raisin Buttermilk Scones

Clotted Cream accompanied with Homemade

Mango and Raspberry Preserves (1,2,3)

## Assortment of Tantalising Afternoon Tea Pastries

Banana, Peanut & Honey French Toast (1,5,6,8,9)

Blackberry & Vanilla Macaron (5,6,9,10)

Peach, Coconut & White Chocolate Entremet (5, 6, 9)

Orange & Dulce De Leche Sponge (1,5,6,9)

## Offered with Our selection of Rennefeldt Loose Tea

---

62 per person

---

Champagne Afternoon Tea with a glass of Champagne

77 per person

Rosé Champagne Afternoon Tea with a glass of Rosé Champagne

80 per person

# The Lobby Lounge Children's Tea

---

## Sandwiches

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

## Plain and Raisin Buttermilk Scones

Clotted Cream accompanied with Homemade  
Mango and 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



---

22 per child

---

# The Lobby Lounge Vegetarian Tea

---

## Selection of Delicate Finger Sandwiches

Curried Chickpea Wrap (1, 19)  
Tomato Bruschetta (1, 18, 19, 29)  
Egg Mayonnaise, Smoked Paprika, Focaccia (1, 6)  
Grilled Vegetables with Tomato Jam (1, 18)

## Plain and Raisin Buttermilk Scones

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

## Assortment of Tantalising Afternoon Tea Pastries

Gâteaux Diane (5,6,9,10,12)  
Orange and Almond Sponge (5, 6, 9, 19)  
Toffee Apple Cake (1,5,6,9)  
Blackberry & White Chocolate Entremet (1,5,6,9)

## Offered with Our selection of Ronnefeldt Loose Tea

*(Vegetarian Afternoon Tea subject to availability)*  
*(It's strictly necessary to book this menu in advance)*

---

62 per person

---



# The Lobby Lounge Vegan Tea

---

## Selection of Delicate Finger Sandwiches

Curried Chickpea Wrap (1, 19)  
Tomato Bruschetta (1, 18, 19, 29)  
Kalamata Olive Tapenade (1)  
Grilled Vegetables with Tomato Jam (1, 18)

## Plain and Raisin Vegan Scones

Homemade Mango and Raspberry Preserves

## Assortment of Tantalising Afternoon Tea Pastries

Vegan Gâteaux Diane (5, 6, 9, 10, 12)  
Orange and Almond Sponge (5, 6, 9, 19)  
Apple Cake (1, 5, 6, 9)  
Blackberry Tart (1, 5, 6, 9)

## Offered with Our selection of Ronnefeldt Loose Tea

*(Vegan Afternoon Tea subject to availability)*  
*(It's strictly necessary to book this menu in advance)*

---

62 per person

---



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 its smoky aroma.

### Ceylon Decaffeinated – India

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

### Golden Milk Tea – Colombia

Flavoured blend of black tea and tumeric 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

Esquisite 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