

Our Resident Guests who have breakfast included are invited to avail from our Continental & Traditional Irish Breakfast Buffet.

Please note that an additional supplement will be applied to any À la Carte items ordered.

FROM THE BUFFET

INTERCONTINENTAL BUFFET BREAKFAST

32.50

Selection of Fresh Fruits, Yoghurt, Granola, Muesli and Cereals, Pastries, Gluten Free Breads, Muffins, Fresh Honeycomb, Cheese, Charcuterie & Smoked Salmon.
Scrambled Eggs, Pork Sausage, Irish Back Rashers, Roasted Mushrooms, Tomatoes, Black & White Pudding, Fresh Juices, Smoothie, Toast, Tea or Coffee

Two Eggs any style can be ordered with your Server

SIDES

In addition to our Buffet Selection, we welcome our guests to order any of the below sides, prepared to order from our Kitchen.

Crispy Bacon Vegetarian Sausages Baked Beans

ADDITIONAL SIDE ORDER 5

À LA CARTE

OATMEAL (1,3) 9.50 Fresh Berries & Honey

CHOICE OMELETTE (5.6) 17.50 Ham, Cheddar, Tomato, Onion, Red Pepper, Spinach, Mushroom

STACK OF PANCAKES (1,5,6) 16.50 €6 Supplement with Breakfast Inclusive

Buttermilk or Blueberry Pancakes, Maple Syrup

BALLSBRIDGE BENEDICT (1,5,6,18) 18.50

€8 Supplement with Breakfast Inclusive
Irish Gammon, English Muffin, Hollandaise

FLORENTINE BENEDICT (1,5,6,18) 18.50

€8 Supplement with Breakfast Inclusive
Spinach, English Muffin, Hollandaise

SMOKED SALMON BENEDICT

(1,5,6,18) 20.00

€10 Supplement with Breakfast Inclusive Smoked Salmon, English Muffin, Hollandaise

IRISH BREAKFAST (1) 30.00

€10 Supplement with Breakfast Inclusive
Two Eggs any style,
Irish Back Rasher, Sausage,
Black & White Pudding, Hash Brown,
Roasted Mushroom & Tomato, Toast

COLD BEVERAGES

CHILLED FRUIT JUICES 5
Orange, Ruby Grapefruit, Pineapple,
Cranberry, Apple, Tomato

SMOOTHIE OF THE DAY 5
Your Server will Advise

JUICE OF THE DAY

Your Server will Advise 5

SIGNATURE BREAKFAST COCKTAILS

MIMOSA 28
Perrier-Jouët Champagne,

18

6

Freshly Squeezed Orange Juice

BLOODY MARY
Absolut Vodka, Lemon Juice,
House Bloody Mary Mix

HOT BEVERAGES

RONNEEFI DT TEA SELECTION

Jasmine, Peppermint, Classic Green, Rooibos Vanilla, Darjeeling, Sweet Ginger, Earl Grey, Chamomile

BEWLEY'S COFFEE 6.50

Choice of Americano, Cappuccino, Café Latte, Café Mocha, Flat White, Espresso

HOT CHOCOLATE 7

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 handselected 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 six or more.