

The Lobby Lounge Afternoon Tea

With a glass of Prosecco - €70

With a glass of Perrier Jouet Champagne - €82

With a glass of Perrier Jouet Rosé Champagne - €87

With our Free Flowing Loose Leaf Tea - €62

Sandwiches

Chicken Fillet Wrap Widely regarded as Ireland's favourite deli classic, house-made buttermilk fried chicken, crisp lettuce, tomato, red onion, and a rich layer of garlic mayonnaise. (1,5,6,7)

Our Quiche Lorraine Classic French Savoury tart made with a buttery pastry crust filled with a creamy mixture of organic eggs and cream, enriched with Irish ham and melted cheese. (1,5,6)

Lobster Brioche Tender Irish lobster meat dressed in a classic marirose sauce and basil, served in a soft and buttery brioche roll. (1,5,6,17,21)

Egg Mayonnaise on Focaccia Delicate focaccia filled with smooth and organic creamy egg mayonnaise and chives. (1,6,17)

Scones

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

Sweets | Pastries

Popcorn, Banana and Toasted Milk Entremet A light yet indulgent entremet, where caramelised popcorn and ripe banana are lifted by the delicate sweetness of toasted milk for a playful, modern finish. (1,5, 6,9)

Orange and Blackberry Tart A vibrant harmony of citrus and dark berries, set in a crisp tart shell with a silky filling that balances brightness and elegance. (1,5,6,9)

Plum and Sage Frangipane Seasonal plums baked into a rich almond frangipane, delicately infused with fresh sage to bring a fragrant, unexpected twist to a classic. (5,6,9,10)

Chai, Apple and Pecan Streusel Bar Warming chai spices embrace caramelised apple and toasted pecans, crowned with a buttery streusel crumble, this is comfort reimaged with refinement. (1,5,6,14)

Live pianist every Wednesday, Thursday and Sunday from 7pm to 9pm; every Friday and Saturday from 8pm to 10pm

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.

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 four or more.

If you have an allergy, or need any assistance with our menu, please contact a member of our team.

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

Our Tea Sommelier's Recommendations

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BLACK TEA

- Irish Breakfast – India 
- Darjeeling Summer Gold – India 
- Assam Gold Tips - India 
- Tarry Lapsang – China 
- Ceylon Decaffeinated – Sri Lanka 
- Golden Milk Tea – Colombia 
- Masala Chai – India 
- Pu - Erh – China 
- Earl Grey Darjeeling – India 
- Irish Whiskey Cream – India 
- Vanilla – India 
- Red Roses – China 

WHITE TEA

- Pai Mu Tan & Melon – China 

OOLONG TEA

- Superior Oolong – China 
- Oolong Peach – China/India 

GREEN TEA

- Green Keemun Leaf - China 
- Fancy Sencha – China 
- Jasmine Gold – China 
- Morgentau – China 
- Moroccan Mint – China 
- Matcha – Japan 

INFUSIONS & TISANE'S

- Fruits of Paradise – Germany 
- Granny's Garden – Germany 
- Lemongrass – Thailand 
- Rooibos Vanilla – South Africa 
- Refreshing Mint – Germany 
- Lavender Harmony – Germany 
- Pure Chamomile – Croatia 
- Sweet Berries – Germany 
- Tangy Lemon – Germany 
- Soft Peach – Germany 

Our Tea Strength Index

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The  is used to denote the strength of the tea...

-  Intense
-  Full-bodied
-  Balanced
-  Gentle
-  Subtle

