

Afternoon Tea Menu

Sandwiches

Soda Bread with Irish Smoked Salmon

Irish smoked salmon served on soda bread, layered with dill cream cheese (1,5,6,7,17,18)

Brioche with Truffle Mayonnaise and Beef Slider

Succulent Irish beef served in a soft brioche bun, layered with truffle mayonnaise and melted Irish Auricchio cheese (1,5,6,17,18)

Quiche with Seasoned Leeks and Goat's Cheese

Classic French savoury tart made with a buttery pastry crust filled with a creamy mixture of eggs and cream, enriched with Irish ham and melted cheese (1,5,6,17,18)

Italian Ciabatta with Irish Ham roast, local Brie and Maple Mustard

Honey-glazed ham and creamy brie on ciabatta, finished with a sweet maple mustard dressing (1,5,6,17,18)

Plain and Fruit Scones

Accompanied by Clotted Cream and Homemade Mango and Raspberry Preserves (1,2,3)

Sweets | Pastries

Banana Baileys Choux Bun

A light choux bun filled with smooth banana crèmeux, finished with a rich caramelised Baileys ganache (1,5,6,9,18)

Pistachio and Pineapple Financier

A delicate pistachio financier sponge topped with bright pineapple compôte and a smooth vanilla crème pâtissière (1,5,6,9,10,15)

Rhubarb Tart

A crisp pâte sablée tart shell filled with tangy rhubarb and finished with a light elderflower mousse (1,5,6,9)

Lemon and Mint Mille Feuille

Layers of crisp, flaky filo pastry with a zesty lemon curd and a fresh hint of mint (1,5,6,9)

With a glass of Sparkling Tea	€79
With a glass of Perrier Jouët Champagne	€82
With a glass of Perrier Jouët Rosé Champagne	€87
With our Free-Flowing Loose-Leaf Tea	€62

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

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 

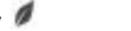
Oolong Tea

- 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 & Tisanes

- 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

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

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

