

Afternoon Tea Menu

Sandwiches

Smoked Salmon on Soda Bread

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

Roasted Beef and Horseradish Sauce on Brown Bread

Tender slices of roasted beef served on brown bread with a smooth horseradish sauce (1,5,6,17)

Quiche Lorraine

Classic French Savory 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)

Chicken Fillet Wrap

Widely regarded as Ireland's favourite deli classic, this wrap is packed with house-made buttermilk fried chicken, crisp lettuce, juicy tomato, sharp red onion, and a rich layer of garlic mayo (1,5,6,17)

Scones

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

Sweets | Pastries

Raspberry Bakewell Slice

Classic almond sponge served with raspberry panna cotta (1,5,6,9,10)

Espresso Sour Cream Custard Tart

Espresso-infused baked custard in puff pastry, finished with vanilla sour cream (1,5,6,9)

Peach and Black Tea Maritozzi

Soft Italian-style brioche filled with peach compote and black tea crèmeux (1,5,6,9)

Maple Pecan Shortbread

Maple crèmeux sandwiched between pecan shortbread biscuit, topped with praline whipped milk chocolate ganache (1,5,6,9,14)

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



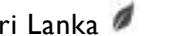
Assam Gold Tips - India



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



Green Tea

Green Keemun Leaf - China



Fancy Sencha – China



Jasmine Gold – China



Morgentau – China



Moroccan Mint – China

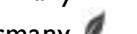


Matcha – Japan



Infusions & Tisanes

Fruits of Paradise – Germany



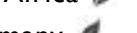
Granny's Garden – Germany



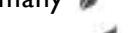
Lemongrass – Thailand



Rooibos Vanilla – South Africa



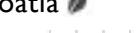
Refreshing Mint – Germany



Lavender Harmony – Germany



Pure Chamomile – Croatia



Sweet Berries – Germany



Tangy Lemon – Germany



Soft Peach – Germany



White Tea

Pai Mu Tan & Melon – China



Oolong Tea

Superior Oolong – China



Oolong Peach – China/India



Our Tea Strength Index

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

Intense

Full-bodied

Balanced

Gentle

Subtle

