

Afternoon Tea at InterContinental Dublin by Orna Larkin

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 Marie Rose 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 reimagined with refinement. (1,5,6,14)

With our Free-Flowing Loose-Leaf Tea	€62
With a glass of Bottega Prosecco	€70
With a glass of Perrier Jouët Champagne	€82
With a glass of Perrier Jouët Rosé Champagne	€87

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

