

SIMMONS

RESTAURANT

BREAKFAST

We are delighted to offer our Resident Guests, with breakfast included, access to our Continental and Traditional Irish Breakfast Counter. Please note, some À la Carte items may incur an additional supplement.

BREAKFAST COUNTER

35

Cold Breakfast Selection

A beautifully presented selection of seasonal fresh fruits, natural and fruit yoghurt's, house granola, muesli and premium cereals, accompanied by a range of house baked pastries and gluten-free breads.

Served with Organic Irish honeycomb, artisan Irish cheeses, fine charcuterie, and traditional Irish smoked salmon.

Hot Breakfast Selection

Soft scrambled free-range eggs, traditional Irish pork sausages, dry-cured Irish back bacon rashers, oven-roasted mushrooms, vine tomatoes, black & white pudding, crispy bacon, Spanish tortilla, roasted courgette and garlic.

From the Bar

A selection of freshly pressed juices, a daily smoothie served with your choice of premium tea or freshly brewed coffee.

Additional Side Order

6

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
Hash Browns
Pork Sausage
Irish Back Rashers

Black Pudding
White Pudding
Sliced Avocado
Smashed Avocado
Additional Egg - €4

À LA CARTE

Açaí Bowl

14

Bakery Basket

10

Selection of French Pastries

Oatmeal (1,3)

9.5/12

Served with fresh berries and honey

Choice Omelette (5,6)

4/17.5

€4 Supplement with Breakfast Inclusive
Please Choose 3 Garnishes from the following;
Ham, Cheddar, Tomato, Onion, Red and Yellow Peppers,
Spinach, Mushroom with Choice of Toast
Additional Garnishes €1.00 each

Buttermilk Pancakes (1,5,6)

6/16.5

€6 Supplement with Breakfast Inclusive
Buttermilk or Blueberry Pancakes, Maple Syrup

The Benedict Collection (1,5,6,7,18)

€12.50 Supplement with Breakfast Inclusive
Two Soft Poached Eggs, English Muffin, Hollandaise
- Classic (Ham) 12.5/18.5
- Florentine (Spinach) 12.5/18.5
- Royale (Smoked Salmon) 12.5/18.5

Irish Breakfast (1)

10/30

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

Fillet Steak & Eggs

25/48

€25 Supplement with Breakfast Inclusive
Dry aged 8oz Fillet Steak from Pat McLoughlin Butcher,
Organic Egg Sunny Side Up

COLD BEVERAGES

Juices

6.5

Valencia Orange, Red Grapefruit, Exotic Pineapple,
Ruby Cranberry, Gala Apple, Summer Tomato

Smoothies

9

Pineapple Colada
Rise & Shine

Iced Pistachio Latte

9

Sicilian Summer Lemonade

7

Summer Ice Tea

9

Tahitian Vanilla Iced Coffee

9

Perrier-Jouët Champagne

32

Mimosa

19

Prosecco, Freshly Squeezed Orange Juice

Bloody Mary

14

Absolut Vodka, Lemon Juice, House Bloody Mary Mix, Tabasco

HOT BEVERAGES

Tea Selection

6.7

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

Hot Chocolate

7.5

Bewley's Coffee

6.7

Choice of Americano, Cappuccino, Café Latte, Café Mocha,
Flat White, Espresso, Morning Cold Brew, Ballsbridge French Press

€3 Supplement for a Barista Style Coffee
With a Selection of Milk
Supplement of €0.50
Oat, Almond, Soya or Hazelnut

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 Pine nut.

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 hand selected 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 four or more.