

Afternoon Tea Menu



Sandwiches

Savoury Bouche

Marinated Courgette, Grana Padano Foam (1,5,6)

Coronation Chicken

Coronation Chicken with Warm Spice, Golden Raisins, and a Light Curry Dressing, served on Soft White Bread (1,6)

Smoked Salmon

Smoked Salmon with Whipped Dill Cream Cheese on Irish Soda Bread (1,5,6,7)

The Dubliner

Dubliner Cheddar, Mustard Butter, Tomato Bread (1,17)

Scones

Our Homemade Plain and Fruit Scones Accompanied by Clotted Cream and Homemade Mango and Raspberry Preserves (1,2,3)

Sweets

Opalys 33% White Chocolate and Blueberry Mousse

Silky White Chocolate, Layered with a Bright Blueberry Compote (5,6,9)

Strawberry and Earl Grey Frasier

A classic French Style Strawberry dessert with a Fragrant Earl Grey (1,5,6,9)

Caramelised Peach Tart, White Peach Chantilly

A buttery Tart Filled with Caramelised Peaches, Light White Chantilly Cream (1,5,6,9)

Bahibe 46% Milk Chocolate and Coconut S'more

A Rich Milk Chocolate inspired by the Classic S'more, a Tropical Twist (1,5,6,9)

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| 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-Crustaceans / 23- Pinenut