



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.

Certain items on our menu may contain allergens or trace allergens, which may cause an allergic reaction. If you have an allergy, or need any assistance with our menu, please contact a member of our team.

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 (4) or more.

Live pianist every Thursday to Sunday 7 – 9pm

ALLERGENS

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

V Vegetarian

V Vegan



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DUBLIN

Afternoon Tea: A brief history

Nobody knows the exact origins of the afternoon tea but one lady features in all theories, Anna, Seventh Duchess of Bedford (1783–1857), Lady-in-waiting to Her Majesty, Queen Victoria.

Traditionally, dinner was not served until 8.30 or 9.00 in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later.

Every afternoon, she experienced a “sinking feeling” and requested sandwiches & cakes between 3pm & 4pm in the afternoon. Soon others followed the Duchess’ lead. In 1842, a well known actress named Fanny Kemble heard of afternoon tea, and began to invite some guests to join her.

Soon all of fashionable London was sipping tea with a variety of sandwiches on the side. The custom of “taking tea” in the afternoon had become well established, along with a complex set of rules and etiquette.



Afternoon tea prices are subject to change for special occasions.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to groups of 4 people or more.

CURRENCY IS IN EUROS

Afternoon Tea Menu

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

Sandwiches

Prawn Brioche (1,5,6,18,22)

Cucumber, Lemon and Dill, Mary Rose, King Prawns

Chicken Roll (1,5)

Garlic Mayo, Crispy Buttermilk Chicken, Tomato, Lettuce and Bacon

Ham and Cheese (1,5)

Butter, Dubliner, Roasted Ham

Chicken Caesar (1,5,6,7)

Parmesan basket, Chicken, Lettuce, Bacon, Caesar Dressing

Scones

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

Sweets

Tea Smoked Milk Chocolate Cheesecake (5,6,9)

Creamy Milk Chocolate Cheesecake with Delicate Tea Smoked Notes

Apple Cider Doughnuts (1,5,6,18)

In House made Doughnuts Poached in Cider Syrup

Pear and Blackberry Entremet (1,5,6,9)

Delicate Pear and Blackberry Entremet with Seasonal Fruit Flavours

Toasted Almond and Orange Sponge (1,5,6,10)

Light Orange Sponge

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



CHAMPAGNE

Brut Champagne

	Gl 125ml	Btl 750ml
Perrier-Jouët Grand Brut, NV ⁽¹⁸⁾	32	130
Bollinger Special Cuvée, NV ⁽¹⁸⁾		175
Veuve Cliquot Brut, NV ⁽¹⁸⁾	34	180

Rosé Brut Champagne

Perrier-Jouët Rosé ⁽¹⁸⁾	32	150
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Vintage Champagne

Dom Pérignon 2009 ⁽¹⁸⁾	395
Louis Roederer Cristal 2007 ⁽¹⁸⁾	420
Dom Pérignon Rosé 2005 ⁽¹⁸⁾	595

Selection of Loose Tea

BLACK TEA

Irish Breakfast – India

An extravagant tea, broken with a multitude of golden tips and the richest of aromas: strong, spicy and malty.

Darjeeling Summer Gold – India

This summer plucking has a flowery elegance and deliciously well-balanced aroma.

Assam Gold Tips: Intercontinental Blend - India

Strong and well rounded tea. Developed especially for the InterContinental Dublin!

Tarry Lapsang – China

Smoky Souchong, dried over burning pinewood, lends this tea its smoky aroma.

Ceylon Decaffeinated – India

A carefully and gently decaffeinated Ceylon tea full of typical fruity and rich liveliness.

Golden Milk Tea – Colombia

Flavoured blend of black tea and tumeric with a cream flavour.

Masala Chai – India

India at its best. A strong Assam and exotic spices, everything a good Chai needs.

Pu - Erh – China

Unique type of fermented tea, traditionally made in the Yunnan province of China. It is made from leaves of a tree known as the “wild old tree” which grows in the region.

Earl Grey Darjeeling – India

Organic tea of a very special kind of Earl Grey and an exquisitely malty Assam note with a lively and fresh dash of Bergamot.

Irish Whiskey Cream – India

Malty Assam tea which infuses a flamboyant fragrance of whiskey with a breath of cocoa.

Vanilla – India

Esquisite Assam composition with the sweet aroma of genuine bourbon vanilla.

Red Roses – China

Blend of black and green tea with rose leaves and jasmine blossoms - mild and flowery.

GREEN TEA

Green Keemun Leaf - China

Mild and aromatic tea from Anhui which is firmly rooted in the tea traditions of China.

Fancy Sencha – China

A premium large leafed Sencha - refined tartness with a breath of sweetness.

Jasmine Gold – China

Delicate jasmine blossoms diffuse their gentle fragrance over a summer China green tea.

Morgentau – China

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavour of mango and lemon.

Moroccan Mint – China

Renowned Gunpowder pellets combines with fresh curled mint

Matcha – Japan

Finely ground green tea that is a vital part of the Japanese tea ceremony.
Creamy, rich and of premium quality.

Sweet Berries – Germany

A full bodied herbal blend with the sweetness of raspberry and strawberry.
Infused with blackberry leaves, citrus peel and rosehip.

Tangy Lemon – Germany

Magnificent freshness of lemons, apple pieces, blackberry leaves and
sunflower petals.

Soft Peach – Germany

Soft taste of peaches blended with vanilla.

WHITE TEA

Pai Mu Tan & Melon – China

The delicate aroma of melons lends the renowned Pai Mu Tan its typically
fine sweetness.

OOLONGS

Superior Oolong – China

Speciality Oolong with an enchanting nutty flavour. Elegant and delicate.

Oolong Peach – China/India

The delight of an exceptional oolong tea with the fragrance of apricots and
peaches

HERBAL TEA

Fruits of Paradise – Germany

Flavoured herbal infusion with jackfruit, mango, pineapple and papaya which convey a taste of paradise.

Granny's Garden – Germany

Made with fruity fresh rhubarb and rounded off with the delicate sweetness of vanilla.

Lemongrass – Thailand

Herbal infusion with the distinctive citrus taste of lemon grass.

Rooibos Vanilla – South Africa

South African Rooibos flavoured with a rich creamy vanilla.

Refreshing Mint – Germany

All of the typical, relaxing properties of mint with a new dimension in freshness with added lemon grass.

Lavender Harmony – Germany

Lavender, thyme, sweet blackberry and lemon myrtle

Pure Chamomile – Croatia

A relaxing and soothing herbal infusion of whole chamomile flowers. Perfect just before bedtime.



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