## THE LOBBY LOUNGE

Overlooking the beautiful Garden Terrace,

The Lobby Lounge offers a serene escape from the busyness of everyday life.

Our exceptional culinary team, led by Executive Chef Alberto Rossi, have crafted a menu which is designed to delight every taste.

By focusing on the finest local ingredients, we ensure that each dish reflects the highest quality & flavour.

## SNACKS

	0111	CICO			
SELECTION OF MEDITERRANEAN OLIVES (17)	F MEDITERRANEAN OLIVES (17) 6 NDUJA MARINATED OLIVES (17)		7	IN HOUSE MADE FOCACCIA, SMOKED BACON AND ROSEMARY BUTTER (	
CACIO E PEPE FRITTERS (5,6,17)	6 SMOKED HAM CROQUI	ETTES (1,6)	8	KIMCHI (9)	5
Add Grill	STARTERS ed Chicken to any Salad for a 5 euro	S & OYSTER Supplement or Crab Salad		7 euro Supplement	
SOUP OF THE DAY (V) Your Server will advise of Today's Soup	<b>11.50</b>			<mark>lON</mark> (1,3,5,7,18) ad, Trout Caviar, Soda Bread, Crème Fraîche	23
CAESAR SALAD (1,5,6,7,17,18) Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano	17	CARLINGFORD 6 Oysters 12 Oysters	LOUG	GH OYSTERS (18,21)	23 38
MEDITERRANEAN DELIGHT (1,5,6,13,18)  Spinach Leaves, Pickled Red Cabbage, Avocado, Chickpeas, Spring Onions, Toasted Cashews, Poached Eggs, Grilled Sourdough Bread		Served with Lemon, Tabasco, Mignonette Sauce  ENERGISING BOWL (18,19)  Quinoa, Avocado, Cannellini Beans, Cherry Tomatoes, Carrots, Onion,		18,19)	24
PRAWN COCKTAIL (16,17,18,22) Iceberg Lettuce, Avocado, Trout Caviar, Marie Rose	<b>30</b> Sauce	WINTER BURR	<b>ATA</b> (1)	lummus, Coriander, Grana Padano ,5,23) io, Beetroot Salad and Purée	26

## MAIN COURSES

CATCH OF THE DAY (7,18)	€ Market Price	TOMATO RISOTTO (5, 16, 18)	28
		Basil Butter, Cherry Tomatoes, Crispy Parmesan	
MIXED GRILLED FISH (7,16,18)	42		
Organic Salmon, Prawns, Sea bass, Monkfisl	١,	DOVER SOLE (5,7,18)	52
Grilled Vegetables, Fennel Gremolata		Citrus Fruit, Toasted Almonds, Parsley Butter,	
		Brown Shrimps, Served with Baby Potatoes	
TRADITIONAL TURKEY AND HAM (1,5	5.16.18) 35	Served "on" or "off" the bone	
Duck Fat Poached Potato, Vegetable Parcel,			
lus		GRILLED MARINATED CELERIAC STEAK (1,16,18)	26
, 45		Chickpea Farinata, Grilled Scallions,	20
		Watercress and Radish Salad, Vegan Jus	

	GRILL	
Duck Fat Poached Potato, Mushroom Duxelle, Du Tenderstem Broccoli, Watercress & Radish Salad, Mi	OZ IRISH STRIPLOIN (5,6,16,17,18) Ick Fat Poached Potato, Tenderstem Ushroom Duxelle, Watercress & Radi	·
SIDES SKINNY FRIES MIXED LEAVES SALAD (17,18) SEASONAL VEGETABLES Tenderstem Broccoli, Baby Carrots & Green Beans	8	ESSERTS  DITIONAL CHRISTMAS PUDDING(1,5,6,9,10,18)  dy Butter, Crème Anglaise  RM PEAR AND PECAN SPONGE CAKE (1,5,6)  Spiced Crème Anglaise
CREAMY MASH POTATO (5,) COLCANNON MASH POTATO (5) SAUTÉED MUSHROOMS (18)	8 Rum	LE AND DATE CRUMBLE (1,5,6,9)  and Raisin Ice Cream  VEY AND PASSIONFRUIT ENTREMET (1,5,6,9)  13
CREAMED SPINACH (5,18)  SWEET POTATO FRIES  TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8 Hone 8 IRIS Durr	ey Sponge, Passionfruit Mousse  H FARMHOUSE CHEESEPLATE (1,5,18)  us (Co. Cork), Cashel Blue (Co.Tipperary), Ballylisk (Co. Armagh), arty Cheddar (Co. Cork), Quince, Grapes, Pickles, Crackers

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Seasame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23)

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality produce is handselected by our team of chefs from Irish farms and our growers. 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.