

THE LOBBY LOUNGE

DINNER MENU

2 Course €55 | 3 Course €60

17:30PM - 22:00PM

STARTERS

Dublin Bay Prawn Cocktail (16,17,18,22)
Baby Gem Lettuce, Shallot, Smoked Paprika
(Supplement €5)

Irish Smoked Salmon (1,2,3,5,7,18)
Horseradish Cream, Lemon Gel,
Frise Salad, Soda Bread, Beetroots

Chicken or Crab Caesar's Salad (1,5,6,7,17,18,22)
Baby Gem Lettuce, Croutons, Bacon Lardons,
Grana Padano

Tomato Risotto (5,6,18)
Tomato Sauce, Sunkissed Cherry Tomato,
Crispy Parmesan

Butternut Squash Soup
Pomegranate

Confit Duck Leg (6)
Curry Masala, Coriander Oil, Parsnip Puree'
and Crisp

MAINS

Grilled 10 oz Irish Striploin of Beef (4,6,16,18,5)
Duck Fat Poached Potato, Grilled Tender Stem
Broccoli, Watercress Salad, Bernaise Sauce

Grilled 8 oz Irish Fillet of Beef (4,6,16,18,5)
Duck Fat Poached Potato, Grilled Tender Stem
Broccoli, Watercress Salad, Bernaise Sauce
(Supplement €12)

Pan Seared Sea Bream (5,7,10)
Brown Shrimps, Capers, Tomato and Lemon,
Almond Broccoli, Fingerling Potatoes,
Brown Butter

Lamb Rump and Shoulder (5,16,18,19)
Harissa Hummus, Potato gratin, Brined Lemon,
Olives, Chickpea, Lamb Jus

Fish 'N' Chips (1,5,6,7,17,18)
Battered Haddock, Mushy Peas, Tartar Sauce,
Skinny Fries

The Burger (1,5,6,17,18)
6oz Irish Beef, Bacon, Onion Jam, Pickle Mayo,
Lettuce, Tomato, Dubliner Cheese, Brioche Bun,
Skinny Fries

Ranjo's Aloo Gobi (V)
Vegetarian Curry with Potatoes, Cauliflower,
Tomatoes, Basmati Rice, Poppadom

Pork Rib Chop
Duck Fat Potato, Caramelised Shallot, Braised Kale,
Apple and Vanilla Sauce, Pedro Jimenez Sauce

SIDES

Mashed Potatoes (5) €6 | Colcannon Mashed Potatoes (5) €6 | Seasonal Vegetables €6 | Garden Salad (17,18) €6

Truffle Fries & Pecorino Cheese (5,6,17) €7 | Sweet Potato Fries with Caper Mayo (5,17,18) €7

DESSERTS

Smores Entremet (1,5,6,9)
Valrhona Jivara Chocolate Mousse,
American Style Graham Cracker Crust,
Italian Meringue

Raspberry Bakewell Tart (1,5,6,10)
Raspberry Sorbet

Dulce de Leche (1,5,9)
Kouign-amann

Apple and Blueberry Crumble (1,3,5,6,9)
Vanilla Ice Cream

Irish Farmhouse Cheese Plate (1,5,18)
Durrus (Co. Cork), Cashel Blue (Co. Tiperrary),
Ballylisk (Co. Armagh), Hegarty Cheddar (Co. Cork),
Quince, Grapes, Pickles, Crackers

Selection of Ice Creams and Sorbets (5,6)

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 handselected 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 six or more.

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), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Penut (23)