



Table d'Hôte
2 Course €60 | 3 Course €65

STARTER

Peas and Wild Garlic Velouté
Green Asparagus

Monkfish Catalan Style (7,18)
Cherry Tomatoes, Citrus Fruit, Dill, Fennel

Burrata (5,15)
Tomato Carpaccio, Taggiasche Olives, Shallots, Pistachio Pesto

Cured Irish Organic Salmon (7,17)
Fermented Radish, Caviar, Orange Segments, Belgian Endive

Pork Belly (5,6,18,17)
Shallots, Pea Purée, Basil and Lime Emulsion, Yellow Romanesco

Radish and Bulgur (1,18)
Marinated Radish, Bulgur Wheat Tabouleh, Tomato Jam

MAIN COURSE

Pan Fried North Atlantic Halibut (5,7,16)
Mussels and Clams, Samphire, Celery and Potatoes, Pesto

Surf and Turf (16,18)
Grilled 8oz Fillet of Beef, 1/2 Lobster, Duck Fat Poached Potato, Ratatouille €14 Supplement

Blackstairs Lamb (16,18)
Loin, Braised Lamb Shoulder, King Oyster Mushroom, Cider Braised Cabbage, Lamb Jus

Aubergine (13,18)
Cashew Ricotta, Sicilian Caponata, Golden Raisins, Toasted Pine Kernels

600 gr. Grilled Chateaubriand (5,6,16,18)
Duck Fat Poached Potatoes, Caramelised Shallot, Grilled Tender Stem, Mix salad, Red wine jus, Bearnaise Sauce
Serves two - €105

SIDES

Mashed Potatoes (5) | Colcannon (5) | Seasonal Vegetables | Garden Salad (17,18) | €6
Truffle Fries & Pecorino Cheese (5,6,17) | €7

DESSERT

Pink Peppercorn and Raspberry Tart (1,5,6,9)
Pate Sablee, Raspberry Curd

Dark Chocolate Fondant (1,5,6,9)
Popcorn Ice Cream

Mango Chilli Mousse (5,6,9)
Mango Gel, Passionfruit and Mango Sorbet

Hazelnut and Caramel Mille Feuille (1,5,6,9,12)
Hazelnut Whipped Ganache, Caramel Cremeux

Irish Cheese Plate (1,5)
Cashel Blue, Co Tipperary, Hegarty Cheddar, Co.Cork, Ballylisk, Co Armagh, Durrus Co, Co. Cork



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), Pinenut (23)