



Table d'Hôte
2 Course €55 | 3 Course €60

STARTER

White Asparagus Pannacotta (5,16,22)
Lobster and Celery Salad

Seabass Carpaccio (7,18)
Courgette, Caper Berries, Citrus Fruit, Rocket, Anchovies

Irish Smoked Salmon (1,5,6,7,18)
Crab Salad, Crushed Avocado, Lemon Gel, Watercress

Tomato and Burrata (5,18)
Warm Heirloom Tomatoes, Burrata, Smoked Guanciale, Grilled Tender Stem Broccoli

Quinoa, Beetroots and Courgette
Tri Coloured Quinoa, Broad Beans, Asparagus

MAIN COURSE

Seared Atlantic Halibut (7,18)
White, Green and Purple Asparagus, Safron and Tarragon Hollandaise

Surf and Turf (5,16,18,22)
8oz Beef, 1/2 Lobster, Potato Gratin, Tender Stem (€14 Supplement)

Lamb Rump (16,17,18)
Sous Vide and Pan Fried, Heirloom Carrots, Leeks

Seared Free Range Chicken (16,18)
Spinach and Romanesco, Champignon Potatoes, King Oysters Mushrooms, Chicken Jus

Summer Roots (V) (13,16)
Salted Roast Celeriac, Heirloom Carrots, Cashew Ricotta, King Oyster Mushrooms

500g Grilled Chateaubriand (Serves two) €89
Grilled Asparagus, Butter Poached Potato, Watercress Salad, Peppercorn Sauce, Red Wine Sauce

SIDES

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

DESSERT

Peach and Rice (5,9)
Honeyed Peach Compote, Rice Pudding Pannacotta

Lemon and Gooseberry (1,5,6,9)
Lemon Marmalade Tart, Gooseberry Jam, Lemon Curd

Chocolate Hazelnut and Caramel (1,5,6,9,12)
Bahibe 46% Ganache, Salted Caramel, Hazelnut Sponge

Strawberries and Cream (1,5,6,9)
Roasted Strawberry Tart, Clotted Cream Ice Cream

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

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)

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.