



INTERCONTINENTAL®

DUBLIN

To Start

Discover the best Ireland has to offer from both Sea and Land on our Buffet:

Irish Smoked Salmon from Hanlon Smokehouse in Dublin
Dinish Island Crab Salad
Harty Oysters from the Harty Family in Durgavan, Co. Waterford
Grilled Vegetables with Italian Cured Meats
Greek Salad, Mixed Salad
Caesar Salad Station
Chef's Station, offering Omelets, Fried Eggs, Pancakes and Waffles
Selection of Arbutus Bread from Co. Cork
Cuinneog Irish Butter, handmade in Castlebar, Co. Mayo

Main Courses

Roast Dry Aged Striploin of Irish Beef
Roasted Potatoes, Burnt Butter Cauliflower, Yorkshire Pudding, Merlot Jus

Rigatoni
Spicy N'duia, Caramelized Red Onion, Cherry tomatoes and Basil

Pan Fried Rainbow Trout
Pea Purée, Bacon Lardons, Oyster Mushrooms

Late Breakfast
Grilled Pork Sausage, Lamb Chop, 4oz Sirloin
Over Easy Eggs, Potato Ash, Guacamole

Collection of Seasonal Vegetables
Baby Courgette, Navet, Red and Yellow Beetroot, Rainbow Carrots, Sweet Potato, Tahini Yoghurt

Pork Chop Milanese
Breaded Pork Chop, Tomato Salad, Apple Slaw

InterContinental Beef Burger
Dubliner Cheese, Truffle Mayo, Crispy Bacon, Tomato, Pickle

Dessert

Selection of our Pastry Chef sweet delights brought to your table
Tea & Coffee

€ 39.00

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.