



AFTERNOON TEA





INTERCONTINENTAL®  
DUBLIN

## Afternoon Tea ~ A brief history

Nobody knows the exact origins of the afternoon tea but one lady features in all theories, Anna, Seventh Duchess of Bedford (1783-1857), Lady-in-waiting to Her Majesty, Queen Victoria.

Traditionally, dinner was not served until 8.30 or 9.00 in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later. Every afternoon, she experienced a "sinking feeling" and requested sandwiches & cakes between 3pm & 4pm in the afternoon.

Soon others followed the Duchess' lead. In 1842, a well-known actress named Fanny Kemble heard of afternoon tea, and began to invite some guests to join her. Soon all of fashionable London was sipping tea with a variety of sandwiches on the side.

The custom of "taking tea" in the afternoon had become well established, along with a complex set of rules and etiquette.



Afternoon tea prices are subject to change for special occasions.  
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to groups of 8 people or more.

CURRENCY IS IN EUROS



*"She is a girl and would not be  
afraid to walk the whole world  
with herself."  
Lady Gregory*

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.

## Champagne

### Brut Champagne

	GL 125ml	BTL 750ml
Perrier-Jouët Grand Brut, NV	20	95
Taittinger Brut, Reserve, NV		105
Deutz Brut, NV		120
Laurent-Perrier, Brut, NV		130
Bollinger Special Cuvée, NV		160
Ruinart, Blanc de Blancs		175

### Rosé Brut Champagne

Perrier-Jouët Blason Rosé, NV	23	110
Taittinger Prestige Rosé, NV		135
Ruinart, Rosé, NV		150
Laurent-Perrier, Cuvée Rosé, NV		180
Dom Pérignon Rosé 2004		595

### Vintage Champagne

Perrier-Jouët Belle Epoque 2008		170
Bollinger Grande Année 2005		180
Taittinger Comtes de Champagne, Blanc de Blancs 2006		335
Dom Perignon 2009		395
Louis Roederer Cristal 2009		420

## The Lobby Lounge Afternoon Tea

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### Selection of delicate Finger Sandwiches

Smoked Irish Salmon and Dill Cream Cheese 1, 2, 3, 5, 13

Lemon Scented Chicken, Salad 1, 2, 3, 10, 13

Egg Paprika 1, 2, 3, 10

Ham, Cheese and Mustard 1, 2, 3, 10, 13

### Open Sandwiches

Crab Salad 1, 2, 3, 4, 13

Roast Irish Beef, Creamed Horseradish 1, 2, 3, 8, 10, 12, 13

### Plain and Raisin Buttermilk Scones

Clotted Cream accompanied with Homemade Mango  
and Raspberry Preserves 1, 2, 3

### Assortment of tantalising Afternoon Tea Pastries

Sea Salted Milk Chocolate Crème Brûlée 2, 3, 7, 8

Caramel Popcorn Chocolate Tart 1, 2, 3, 6, 7, 8

White Chocolate Crepe Suzette 1, 2, 3, 7, 11

Valrhona Bahibe Grand Cru and Raspberry Fudge 2, 7

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40 per person

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Add a glass of:

Perrier-Jouët Grand Brut Champagne for an additional 15 per person

Perrier-Jouët Blason Rosé Champagne for an additional 18 per person

## The Lobby Lounge Childrens Afternoon Tea

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### Sandwiches

Ham and Cheese 1, 2, 3, 10

Banana and Peanut Butter 1, 2, 3, 6, 8

Strawberry Jam 1, 13

### Plain and Raisin Buttermilk Scones

Clotted Cream accompanied with Homemade  
Mango and Raspberry Preserves 1, 2, 3

### Treats

Chocolate Brownie 1, 2, 3, 7

Mini Vanilla Cup Cake 1, 2, 3

Fruit Skewer

Offered with your choice of  
Hot Beverage or Fresh Juice



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15 per person

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**Allergen Guide** Gluten (1), Dairy (2), Egg (3), Crustaceous (4), Fish (5), Peanut (6), Soybean (7),  
Nuts (8) Celery (9), Mustard (10), Sulphites (11), Sesame (12), Lupin (13), Shellfish (14)



*There are no strangers here; Only  
friends you haven't yet met."*

*William Butler Yeats*



## Selection of Loose Tea

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### White Tea

#### Silver Needle – China

Young tender buds are picked just before opening in a meticulous harvesting process lasting only a couple of days each spring. This white tea gives a delightfully smooth nectar like cup and is a very popular white.

#### White Peony – China

The Chinese name is Pai Mu Tan and a light, refreshing and slightly sweet tea is produced from the hand picked bud and first two leaves of the tea plant.

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### Green Tea

#### Genmaicha – Japan

A bancha green tea platform mixed with whole roasted and popped grains of rice which gives it a roasted flavour. The Japanese bancha is naturally low in caffeine.

#### Jasmine Pearls – China

Delicate leaves are deeply infused with fresh jasmine flowers and then hand rolled into tight pearls. When steeping see the aromatic full leaf pearls unfurl in front of your eyes. This fine green tea with sweet aromatic jasmine blossoms give an exquisite champagne coloured cup.

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### **Gunpowder – China**

A very popular tea in China called Zhucha – meaning pearl tea. Green tea leaves are rolled into small pearls which keeps the leaves fresher for longer. A wonderfully smooth green tea with a hint of smokiness.

### **Moroccan Mint – China**

Chinese gunpowder green tea blended with a melange of mints gives a lively all-day infusion. Add sugar for an authentic Moroccan experience.

### **Sencha Rose – China**

A Chinese Sencha forms the base for this cherry flavoured and rose scented classic.

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## **Oolongs**

### **Milky Oolong – China**

This fine Oolong from the Chinese Fujian Province is produced in a complex process. While the leaves wither they are exposed to steam from milk, which infuses the leaf giving an incredible soft and mellow note to the tea. A rare luxury.

### **Ti Kuan Yin – China**

A classic Chinese Oolong tea with floral notes. In flavour lying somewhere between a green and a black tea. A meditative cup. Also known as Iron Goddess Oolong.

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## **Black Tea**

### **Irish Breakfast – India**

A strong full bodied tea with good flavour, this second flush golden-tipped black tea is from tea gardens in Assam.

### **Earl Grey – India / Sri Lanka**

A flavoursome blend of rich Assam and Ceylon black teas flavoured with citrusy bergamot.

### **English Breakfast – India / Sri Lanka / Tanzania**

Invigorate your day with this robust and flavoursome tea. A traditional blend of Assam, Ceylon and Tanzanian teas.

### **Lapsang Souchong – China**

There is nothing subtle about this robust black tea with a smoky flavour similar to aIslay malt whisky. There seem to be plenty of stories how this unique tea flavour came to be. Our favourite is that the culprit was trying to dry their tea fast over an open fire and accidental smoking occurred. A nice mistake.

### **Masala Chai – India**

Based on a full-bodied Assam tea with a balanced blend of spices gives a lovely warming drink for those quiet moments.



Should you wish for any assistance when selecting your tea, please feel free to ask our Tea Sommelier for recommendations.

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**Vanilla Black Tea – China**

A bold mixture of black tea leaves and vanilla pieces.  
Great with desserts or a treat on its own.

**Wild Cherry – China**

Beautifully decorated with dark red chunks of cherry, this Chinese-Ceylon black tea blend gives a robust fruity cherry drink.

**Yunnan – China**

A speciality from the highland region of Yunnan. Large, golden-brown leaf and golden tips yield a copper-brown infusion with a well-balanced taste. Slightly sweet, spicy notes and a soft, delicate smoky finish.

**Darjeeling – India**

An aromatic blend of first and second flush leaf tea. Blended on site in the Happy Valley Estate located close to the city of Darjeeling, India.

**English Breakfast Decaf – Sri Lanka**

A flavoursome and light decaffeinated Ceylon Breakfast tea.



Should you wish for any assistance when selecting your tea, please feel free to ask our Tea Sommelier for recommendations.



*I wanted real adventure to happen to myself. But real adventures, I reflected, do not happen to people who remain at home: they must be sought abroad*

*James Joyce*

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## Herbal Tea

### Aloe Verbena – Germany

Aloe vera and smooth verbena form a soothing and calming tisane.

### Lemongrass & Ginger – Thailand

The citrus flavours of the lemongrass together with the orange peel blend perfectly with the spicy ginger. A refreshing and soothing cup.

### Rooibos – South Africa

South African redbush is an organic rooibos with no added flavourings. Can be enjoyed with or without milk.

### Peppermint – USA

A simple refreshing and soothing infusion of chopped peppermint leaves.

### Orange Ginger Organic – Germany

Organic ginger and orange pieces combine to form this delicious spicy and fruity gem.

### Chamomile – Croatia

A relaxing and soothing herbal infusion of whole chamomile flowers. Perfect just before bedtime.





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