



SIMMONS

RESTAURANT

DESSERT

Dark Chocolate and Miso Tart

Cocoa sablé biscuit, torched miso crème pâtissière, roasted banana ice cream

(1,5,6,9)

Apple Entremet

Tonka bean mousse, bramley apple compote

(5,6,9)

Raspberry And Peach Rum Baba

Caramelised peach compote, raspberry whipped ganache

(1,5,6)

Honey Ricotta Mille-feuille

Crisp puff pastry, whipped vanilla ricotta, honey crémeux

(1,5,6)

Warm Pistachio Doughnuts

Cherry caramel, burnt milk ice cream

(1,5,6,9,15)

Banana Split Sundae

Caramel and vanilla ice cream, chocolate brownie pieces

(1,5,6,9)

Simmons Cheese Plate

Cashel blue, Durrus, Knockanore cheddar, Wicklow brie

(1, 2, 3, 4, 5, 6, 8, 10, 11, 12, 13, 14, 15, 17, 18, 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 four or more.

ALLERGENS

Allergen Guide: 1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk / 6 Egg / 7 Fish / 8 Peanut / 9 Soybean / 10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew / 14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard / 18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish / 22 Crustaceous / 23 Pine nut.

All prices are in Euros and inclusive of VAT