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Embassy Room Restaurant, Dublin Intercontinental Hotel

Intercontinental Hotel

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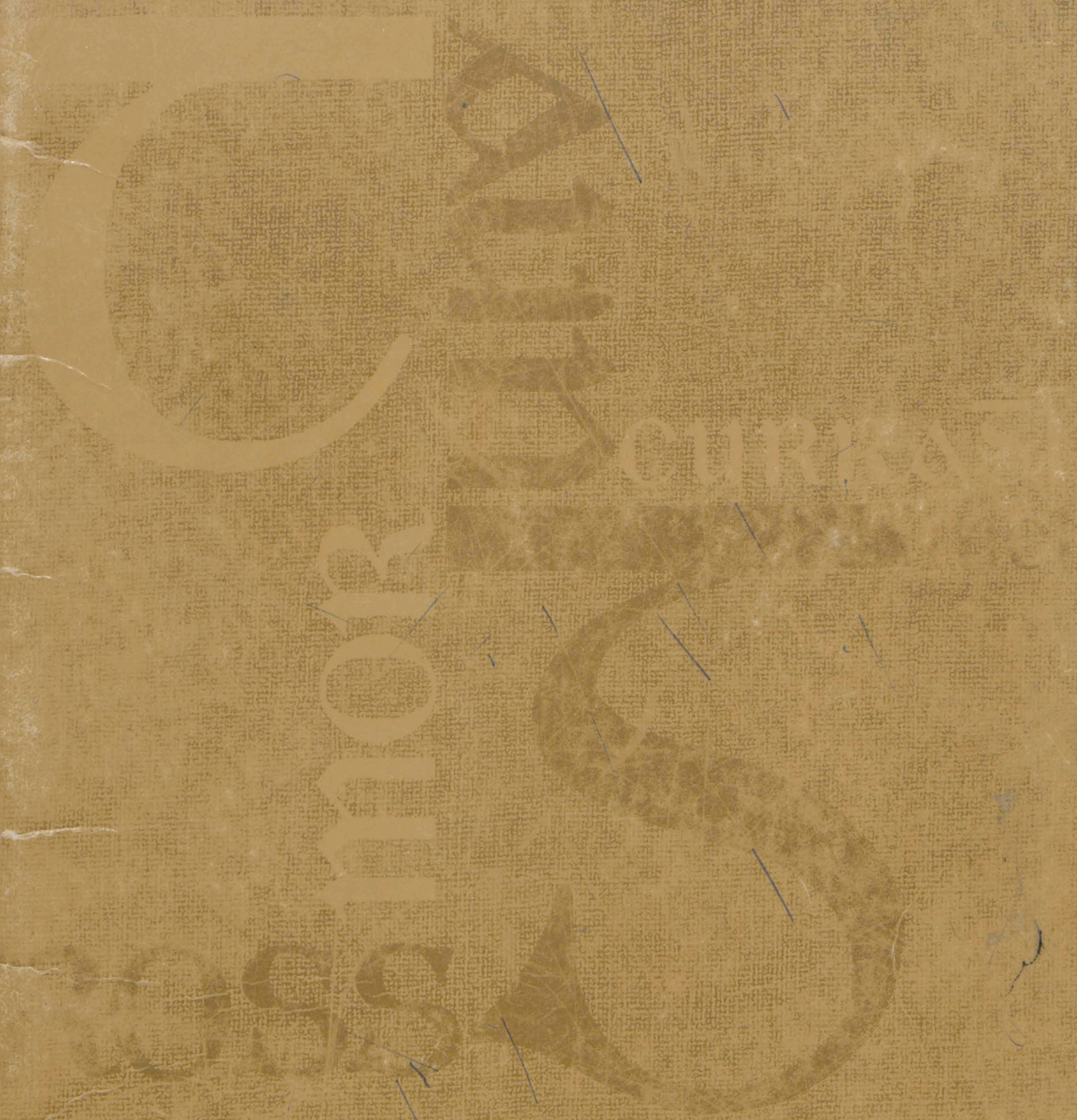
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the
embassy room



 ★ OUR CHEF ★
RECOMMENDS



DUBLIN
INTERCONTINENTAL

Appetizers

SELECTION OF HORS D'OEUVRE FROM THE BUFFET 10/6
and as a main course 18/6

CHILLED MELON	4/-	CHILLED FRUIT JUICE	3/-
COCKTAIL FLORIDA	4/6	FILLET OF SMOKED EEL	10/6
DUBLIN BAY PRAWN COCKTAIL 11/6 with Irish or American Dressing		GALWAY BAY OYSTERS (in Season)	10/6
SMOKED TROUT 10/6 with Horseradish Sauce		SLANEY SMOKED SALMON	11/-
DONEGAL CRABMEAT COCKTAIL 13/6		BELUGA MALOSSOL CAVIAR (30 GR.)	48/-
MEDAILLONS OF FOIE GRAS STRASBOURG		24/-	

Soups and Broths

DOUBLE CONSOMME	3/-	PETITE MARMITE "Old Style"	4/6
CREAM OF TOMATO SOUP	3/6	CLEAR TURTLE SOUP with SHERRY	6/-
FRENCH ONION SOUP	4/6	LOBSTER BISQUE	6/-

Inter-Continental Snack

POACHED EGGS BENEDICTINE 8/6 (On toasted muffin, with a slice of Ham, and Coated with Hollandaise Sauce)		SELECTED COLD MEAT PLATTER 14/6 (Beef, Ham, Ox-Tongue, Chicken with Mixed Salad)	
INTER-CONTINENTAL CLUB SANDWICH 8/6 (A three Decker, with Sliced Chicken, Bacon, Tomato, Lettuce and Egg)		OMELETTE OF YOUR CHOICE 8/- (Tomato, Mushroom or Fines Herbes)	
DOUBLE BURGER 11/6 (Freshly ground hamburger on toasted bun with French Fried Potatoes)		SPAGHETTI BOLOGNAISE 10/-	
		CHEF'S SALAD BOWL 9/- (Julienne of Ham, Ox-Tongue, Cheese, Turkey, Olives and Lettuce)	
		COLD SALMON MAYONNAISE 13/6 (with Russian Salad, Tomato, Egg and Lettuce)	
		PATTY SHELL OF SEAFOOD NEWBURG 18/- (Prawns, Scallops and Crabmeat with Lobster cream sauce)	

From the Rivers, Lakes and Seas

BLACK SOLE "Mireille" 19/6 (Whole Sole, Breaded deep fried, stuffed with Bearnaise and diced Tomato)		PRAWN THERMIDOR 21/- (Baked in white wine Reduction and Mustard covered with Mornay Sauce and glazed)	
SCAMPI CATALDI 18/- (Dipped in Beerbatter, deep fried and served with both Tartare and Irish Dressings)		LOBSTER EMBASSY 36/- (Remove the Meat from the shell, cut into slices, heat in butter moisten with Brandy and cream Lobster sauce and returned to the shell and glazed)	
RAINBOW TROUT BRETONNE 14/- (Cooked in Butter, garnished with Shrimps and minced Mushrooms)			

POACHED FILLETS OF SOLE INTER-CONTINENTAL 21/-
(Served in Patty Shell on a Bed of Mushroom Purée, garnished with Prawns and covered with Vermouth sauce)

From the Charcoal Broiler

SIRLOIN STEAK MAITRE D'HOTEL

(Cut at your table to suit your appetite)

FILLET STEAK BEARNAISE SAUCE 19/-

T-BONE STEAK 21/6

IRISH MIXED GRILL 18/-

(Mignonnette of Beef, Lamb Cutlet, Kidney, Sausages, Bacon and Grilled Tomato)

TWO LAMB CUTLETS WITH MINT SAUCE 15/6

HALF BROILED MILKFED CHICKEN WITH CRISPY BACON 16/-

THE NEW YORKER SIRLOIN STEAK 42/6

(One pound Prime Sirloin, Bordelaise Sauce) (for 2 persons)

At Your Table

STEAK DIANE 24/-

(A paillard of Beef cooked in Butter at your Table, Flamed with Brandy. The Sauce is made with chopped Onions, Garlic, Mushrooms and Beef glaze Sauce.)

From the Beef Wagon

THE EMBASSY ROAST 20/6

(A thick Slice of Roast Prime Rib of Beef with Yorkshire Pudding, Horseradish Sauce, Baked Potato with Butter or Sour Cream)

Embassy Specialties

PAN BROILED MARINATED HAM STEAK 14/6

(Prepared before cooking with a Special Marinade of Herbs and Wine; cooked in Butter, flamed with Whiskey and coated with Creamed Sauce)

TWIN BARBECUED PORK CHOPS 15/6

(Cooked in Butter and coated with Spicy Sauce garnished with Green Pepper, Tomato, sliced Onions and Mushrooms)

LOIN OF LAMB SEYMOUR 18/6

(Cooked in Butter, Madeira Sauce with Stuffed Olives garnished with Artichoke Hearts filled with White Beans)

SHISH KEBAB PHOENICIA 17/6

(Tender Pieces of Lamb marinated and Charcoal Broiled on a Sword with Green Peppers, Mushrooms and Tomato, served Flaming with Greek Rice)

MEDAILLON OF VEAL EMBASSY 19/6

(Cooked in Butter, topped with a slice of Foie Gras and coated with Vermouth Sauce garnished with Muscat Grapes)

BREAST OF CHICKEN CHEVRY 18/-

(Cooked in Butter and served in Creamed Mushroom Sauce)

TOURNEDO HELDER 21/-

(Cooked in Butter, topped with Tomato Concasse and Bearnaise Sauce)

BRAISED DUCKLING a la MONTMORENCY 50/-

(Served with Black Cherries and Cherry Brandy flavoured Sauce) (for 2 persons)

FOR DINING AND DANCING VISIT OUR

MARTELLO ROOF RESTAURANT

WITH ITS PANORAMIC VIEW OVER THE CITY AND ITS SURROUNDINGS

Vegetables

CREAMED POTATOES	1/6	CROQUETTE POTATOES	2/6
SAUTED POTATOES	2/6	PARSLEY or BOILED POTATOES	2/6
DEEP FRIED ONIONS	3/-	BROCCOLI HOLLANDAISE	4/-
FRENCH PEAS	3/-	CAULIFLOWER MORNAY	3/-
MIXED VEGETABLE SALAD	3/6	STRING BEANS AMANDINE	3/6
BRAISED CELERY HEART	4/-	LETTUCE and TOMATO SALAD	3/2

Desserts

FRESH FRUIT SALAD	5/6	ASSORTED PIES	4/-
MERINGUE GLACEE CHANTILLY	3/6	FRUIT JELLY	2/6
SOUFFLE GLACE GRAND MARNIER	5/-	PEACH MELBA	5/-
SELECTION OF ICE CREAMS	3/6	CREPES SUZETTE (2 persons)	18/-
BANANA FLAMBEE (2 persons)	15/-	CHEESE FROM THE TROLLEY	4/-

GATEAU BLACK FOREST WITH CHERRIES 3/6

FRENCH PASTRIES FROM OUR PASTRY WAGON 3/-

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POT OF TEA WITH MILK OR LEMON 2/-

POT OF COFFEE WITH CREAM 2/6

SANKA COFFEE 3/-

IRISH COFFEE 5/6