

SERVED FROM  
8.00AM – 4.00PM

## PASTRIES

Freshly baked daily

**Selection Of Pastries (1,3,7)** 4.50

**Homemade Plain or Fruit Scones** 4.95  
With fresh cream & preserves (1,3,7)

**Blueberry or Chocolate Muffin (1,3,7)** 4.50

## HEALTH & ENERGY

Protein packed & naturally delicious

**Overnight Oats** 5.50  
With Greek yoghurt, berry compote (1,7)

**Chocolate Almond Protein Balls** 4.95  
(1,6,8.1)

**Peanut Butter & Banana Protein Muffins (1,4,5,6,7)** 4.95

**Pumpkin Seed Vegan Flapjack (1,4,5,8,12)** 4.20

## AÇAÍ BOWLS

**Classic Açaí** 7.95

Açaí blended with banana and mixed berries topped with granola, strawberries, blueberries, coconut flakes, honey drizzle (1,7)

**Tropical Açaí** 8.50  
Açaí blended with mango and pineapple topped with kiwi, passionfruit, coconut chips, chai seeds (7)

**Protein Power Bowl** 8.95  
Açaí blended with added plant protein topped with almond butter, cacao nibs, banana, pumpkin seeds (6,7,8.1)

## SMOOTHIES

**Protein Power** 6.95

Banana, whey protein, almond milk & peanut butter (5,7,8.1)

**Berry Antioxidant** 6.95  
Blueberry, raspberry, chia & oat milk (1.1)

SERVED FROM  
10.00AM – 10.00PM

## SWEET TREATS

**Sticky Toffee Pudding** 8.50  
Vanilla ice cream &  
raspberry compote (1,3,7)

**Tangy Lemon Cake** 4.50  
Light sponge, zesty curd (1,1,4,7)

**Fresh Local Strawberries & Cream** 8.50  
Buttery shortbread (1,1,7)

**Chocolate Fudge Marquise** 9.50  
Orange syrup, bitter chocolate brittle  
& blood orange sorbet (1,3,7)

**Rhubarb & Custard Pavlova** 9.50  
Crème anglaise, fresh Irish vanilla  
cream (3,7)

PLEASE ASK YOUR SERVER FOR DAILY SPECIALS

SERVED FROM  
5.00PM – 10.00PM

## SNACK SELECTIONS

A perfect pairing to unwind, share & enjoy.

**Mediterranean Salad** 14.50  
Creamy feta, vine-ripened cherry  
tomatoes, crisp cucumber,  
marinated jumbo olives, &  
oregano-infused olive oil  
(6,7,10,12)

**Warm Tortilla Chips with Dips** 13.95  
Crisp tortilla served with house-  
made spicy guacamole & zesty  
tomato salsa (1,1,6,9,10,12)

**Mini Charcuterie Selection** 13.95  
A curated assortment of artisan  
cured meats, complemented by  
crisp crackers & chef's seasonal  
accompaniments (1,1,3,4,6,7,10,12)

**Gourmet Nibbles Trio** 13.95  
Mix of smoked almonds, wasabi crackers,  
& marinated jumbo olives (1,1,3,7)

**Chef's Selection of  
Three Irish Cheeses** 14.00  
Fresh berries & grapes, celery sticks,  
assorted biscuits & fruit chutney (1,3,7)

## **HOT BEVERAGES AVAILABLE ALL DAY**

<b>Americano</b>	<b>4.20</b>
<b>Espresso</b>	<b>4.20</b>
<b>Cappuccino (7)</b>	<b>4.50</b>
<b>Latte (7)</b>	<b>4.50</b>
<b>Flat White (7)</b>	<b>4.20</b>
<b>Frappé(7)</b>	<b>4.70</b>
<b>Hot Chocolate (7)</b>	<b>4.30</b>
<b>Pot of Tea For One</b>	<b>4.20</b>
<b>Tea For Two</b>	<b>6.00</b>

**Selection of Flavour  
Syrups available** **0.50**

**Soya, Coconut, Oat, Almond milk  
available**

## ALLERGENS

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Dairy
8. Tree Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphates
13. Lupin
14. Molluscs



# THE GRAND HOTEL

THE GRAND HOTEL

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