

feed the body, nourish the soul



www.theatriumlounge.ie

Jing Tea

tea has always been the favoured drink of those who wish to calm and inspire their body and mind. by appreciating the forms of the ceremony and the flavours and the aromas of the tea, you will naturally create a restorative and peaceful space in your day. just as different wines are made from different grape varieties, there are more than 400 varieties of tea. together with Jing, we have carefully hand picked a selection to offer you. we hope you enjoy the journey.



Jing Tea Ritual

experience elements of this ancient Fujian tradition by immersing yourself in the Gong Fu tea ritual.

Gong Fu, meaning tea brewed with great skill, offers you the opportunity to renew the body and inspire the soul with this unique and time honoured tradition relax to the soothing sound of the trickling water poured over the Gong Fu tea vessels and watch as the colours and flavours of your Jing tea meld together. you can choose any of the Jing teas for the ritual so experience something new today!

Jing tea €6.50 - €8.50
Gong Fu Ritual €5.00



white tea

jasmine silver needle white tea

beautiful pale, gold tea buds, which produce flavours that combine fragrant, rejuvenating jasmine and smooth vanilla scents.

€7.50

westin blend

a clean natural taste of innocent purity and sweetness of white tea blended with the aromatic wild citrus essence of verbena.

€6.50

green tea

organic dragon well green tea

pressed leaves in greens and yellows giving a bright, glowing pale pine-green infusion. lively unconstrained flavours express grassy freshness, underscored by sweet hazel complexity.

€7.50

flowering osmanthus green tea

transforms into an explosion of green tea leaves out of the heart of which unfolds flame-coloured petals of osmanthus flowers. the flavour is warm with fresh green tea sappiness elevated by full apricot notes.

€8.50



yellow tea

fire mountain yellow tea

willow-green whole buds and leaf, giving a glowing , translucent infusion.
refreshing with vivid edges leading to a soft and nurturing rounded sweetness

€7.50

oolong tea

yellow gold oolong tea

hand-rolled in a variety of colours from olive to ivy green. the leaves open up to
create a yellow-gold infusion with lime-green hues, caramel notes
with tangy citrus and fresh grasses and a quenching, syrupy taste

€7.50

black tea

jing assam

deep copper-walnut leaf scattered with russet tip. the taste is strong
with a broad and nourishing malty finish

€6.50

jing earl grey

dark Ceylon leaf sprinkled with blue cornflower petals.
the flavour is refreshing and bright, with lifted citrus charm
vitalizing the rich Ceylon base.

€6.50

organic bohea lapsang black tea

twists of whole leaf producing a deep hazel-yellow infusion and a
calm, serene aroma of warm sauna pine. soft, gentle, smoky
with nurturing warmth and a supple creamy finish

€6.50

lychee red black tea

surprisingly sweet (from lychee juice) and soft, with lingering,
lifted aromas of Asian fruits and perfumer's flowers

€6.50

puerh tea

1998 vintage puerh tea

the rousing complexity offered by only the best puerh, echoing the taste, texture and colour of Japanese plums.

€8.50

herbal infusion

whole peppermint leaf

cleansing, fresh and digestible, with an intensely fresh finish

€6.50

whole rosebuds

light, graceful, stealthy notes of sweet-edged rose within a refreshingly light, leafy liquor

€6.50

whole camomile flowers

bright, soft, mellow and floral with refreshing complexities in the finish

€6.50

whole blackcurrant and hibiscus

purple hibiscus petals with dried blackcurrants, with fine bramble leaf and dried rosehip shells. intense with rich spectrum berry fruits, supporting a sweet finish

€6.50



classic

5.50

fine leaf irish breakfast

this full-bodied amber tea is refreshing and invigorating

darjeeling

this light golden tea has a delicate character and flavour likened to the muscatel grape

green

pure green tea

light, refreshing & a great source of antioxidants

orange & lotus flower

purity of green tea, calmness of the lotus flower & zest of orange.

white

pure white tea

delicate & slightly sweet

decaffeinated breakfast tea

a naturally decaffeinated breakfast tea

decaffeinated earl grey

caffeine free with delicate flavour of bergamot

herbal

lemon & ginger

this is a delicious blend, combining the tangy citrusflavour of lemon with the warming effect of ginger

orange, mango & cinnamon

fresh flavours of orange and mango with the spicy overtones of cinnamon

blackcurrant, ginseng & vanilla

vanilla pods & a blackcurrant flavour give this infusion a delightfully fresh flavour

echinacea & raspberry

echinacea is reputed to boost the immune system blended with a ripe raspberry flavour

coffee

cafetiere of brazilian arabica coffee	5.50
cappuccino	4.00
macchiato	4.00
americano	4.00
espresso	4.00
double espresso	5.00
espresso con panna	4.50
café latte	4.00
café mocha	4.50
hot chocolate	4.50
mint chocolate	4.50

chill

5.00

chillcino
double espresso with frothed milk over crushed ice
chillatte
single espresso with frothed milk over crushed ice
chill mocha
classic mocha over crushed ice

*skimmed or soya milk available upon request

something with your coffee

available from 9.00 – 7.30

cream tea

fruit scones with butter, clotted cream ,
homemade strawberry jam
and your choice from our tea and coffee selection

10.00

chocolate or blueberry muffin

with your choice of tea or coffee

8.00

available from 12.00 - 7.30

assiette dessert plate

chefs selection of mini desserts
10.00

mini sandwich selection

chefs selection of mini sandwiches
10.00

awaken your senses

9.00am – 12.00pm

bacon and egg english muffin with tomato relish, cheddar cheese and rocket salad	12.50
smoked salmon bagel with cream cheese, capers and rocket salad	13.50
stack of pancakes buttermilk or blueberry served with freshly whipped cream & maple syrup	9.50
freshly sliced seasonal fruit served with cottage cheese	9.00
bakery basket croissant, muffin and danish	8.50
muffins blueberry or chocolate	4.00
croissant butter croissant, almond or pain au chocolat	4.00

awaken your senses

9.00am – 12.00pm

smart start

toasted english muffin with bacon, egg and cheese
and a freshly squeezed orange juice

14.50

light start

freshly sliced fruit with a blueberry & banana smoothie

15.00

the business breakfast

bakery basket with your choice of tea or coffee

16.50 for 2 people

chocolate or blueberry muffin

with your choice of tea or coffee

8.00

* complimentary wireless internet access with these items

heavenly
12.00pm - 7.30pm

warm

chefs seasonal vegetable soup of the day (v)	7.50
leek and potato soup with crisp bacon and parsley cream	7.50
camembert melt (v) soft camembert cheese with roasted garlic, baby spinach and pear chutney on focaccia bread	13.50
chilli chicken irish chicken fillet, cheddar cheese homemade guacamole & tomato salsa in a flour tortilla	14.95
pulled beef brisket sandwich slow cooked irish beef, barbecued tomato relish sautéed white onion and swiss cheese on a toastsed ciabatta	14.50
the atrium club sandwich turkey, fried egg, bacon, lettuce, tomato & mayonnaise on white toasted bread	14.50
mushroom and goats cheese club (v) sautéed mushrooms and creamy goats cheese with baby spinach and sliced tomato on malted brown bread	13.50

inspired

create your sandwich experience

13.50

select your bread;

traditional white or brown, demi baguette, foccacia
multigrain bagel, onion bap or flour tortillas

choose from 2 main fillings;

honey glazed ham, roasted beef sirloin, breast of chicken,
smoked breast of chicken, egg mayonnaise, turkey breast,
Irish smoked salmon, Irish back bacon,
bandon vale cheddar, norwegian shrimp or tuna mayonnaise

choose from 2 accompaniments;

roma tomato, cucumber, sweet pickle, iceberg lettuce
red onion, cocktail sauce, horseradish or mayonnaise

add additional fillings for 1.00 each

all created sandwiches will be accompanied with lightly
salted potato crisps and a rocket salad with home dried tomatoes

refreshing

homemade hummus with grilled pita bread served with black olive, roasted pepper and rocket salad	12.50
the atrium lounge fresh baked quiche please ask your server for todays quiche	12.50
caesar salad (v) romaine lettuce with parmesan cheese, croutons and caesar dressing	13.50
chicken caesar salad romaine lettuce with parmesan cheese, bacon, croutons and caesar dressing, accompanied with seared chicken fillet	15.50
serrano ham and goats cheese salad mission fig, rocket and warm tomato bruchetta served with lemon and honey dressing	14.50
irish smoked salmon plate traditional garnish of red onion, caper berries, fresh lemon and stone ground brown soda bread	15.50
potted prawn and crab served with homemade brown scone, seasonal salad and chilli sour cream	16.00

afternoon tea

escape to the haven of the atrium lounge & experience traditional afternoon tea.

each of our teas include an array of sweet delights, fresh fruit scones,
indulgent savouries & a refreshing choice of tea & coffee

27.00 per person

sweet cream tea for two

take time out to indulge in our cream tea for two.

experience our delightful sweet temptation of home made scones
& mini desserts. you can choose from our refreshing tea & coffee

selection to enjoy with your cream tea

20.00 for 2 people sharing

served between 2pm – 6pm daily

with a heavenly temptation like this, it is recommended to make a reservation
reserve afternoon tea or cream tea at the atrium lounge by contacting us on (01) 645 1324.

delightful

sticky toffee pudding butterscotch sauce	7.00
homemade tiramisu with milk chocolate and kahlua	7.00
the atrium chocolate pot served with morello cherries, chocolate chip and orange biscotti	7.00
malteaser cheesecake with milk chocolate sauce	7.00
homemade bakewell tart crème anglaise	7.00
international cheese plate homemade fruit chutney & warm baguette bread	11.00

sensual

irish coffee jameson Irish whiskey	6.60
baileys hot chocolate rich hot chocolate blended with smooth baileys	6.60
gaelic coffee j&b rare Scotch whisky	6.60
bailey's coffee baileys cream liqueur	6.60
café viennese amaretto	6.60
café parisian hennessy vs cognac	6.60
russian coffee smirnoff vodka	6.60
cuban coffee havana club rum	6.60
café usa woodford reserve bourbon	6.60

westin sommelier – white

	glass	1/2 bottle	bottle
semillon chardonnay sacred hill, australia this refreshing, zesty wine with its burst of fresh lemon/lime citrus flavours, is balanced with subtle		16.00	
sauvignon blanc de martino, maipo valley, chille intense aromas of citrus fruit. nice acidity, fruitiness and a medium finish in the mouth.		16.00	
sauvignon blanc takún reserve, valle central, chile delicate floral notes highlighted by tropical and citrus undertones evoking pineapple and lemon	5.95		25.00
semillon chardonnay boomerang tree, australia fresh and zesty, balanced by soft oak while encompassing lemon and stone fruit flavour	5.95		25.00

westin sommelier – white

	glass	bottle
pinot grigio rocca ventosa, italy fresh fruit nuances with a delicate flowery touch. full bodied with good structure and balance	6.50	27.00
rueda marques de riscal, spain on the palate it has a fresh, supple sensation with a slight final bitterness which gives it complexity	7.75	32.00
riesling milton park, australia the palate is medium bodied and shows clean, rich, full varietal citrus flavours and some mineral characters	8.30	35.00
sauvignon blanc one tree, new zealand clean, fresh in a medium/dry style with citrus and gooseberry flavours	8.50	36.00
chablis alain geoffroy, france the wine is soft and supple, with just a hint of sea air, and marked by a long, clean finish	9.95	43.00

westin sommelier – red

	glass	1/2 bottle	bottle
cabernet sauvignon de martino, chile a touch of mint enters the finish, while vanilla and blackberries dominate the palate.		16.00	
shiraz cabernet sacred hill, australia fresh fruit, berry and toasty vanilla oak. soft rounded tannins with good length		16.00	
shiraz cabernet boomerang tree, australia intense plum & spice characters, rounded resh fruit flavours, soft tannins and light oak	5.95		25.00
merlot takún reserve, valle central, chile Ripe cherries mingled with a nuance of spices and highlighted by toast and coffee notes	5.95		25.00

westin sommelier - red

	glass	bottle
cabernet sauvignon de martino, chile a touch of mint enters the finish, while vanilla and blackberries dominate the palate.	6.75	28.00
pinot noir domaine perièrè, d'oc, france delicious fruity aromas of strawberries. the style is modern and perfectly balanced with fine tannins	8.50	34.00
rioja conde de valdemar, spain cherry red with a complex nose of berries, toast & vanilla meaty, powerful palate with fine tannins and a strong finish	9.70	41.00
rosé cabernet d'anjou, france salmon pink in colour, with redcurrants, raspberries and strawberries bursting through on the nose and palate	7.50	32.00