

INTREPID

STEAK | SEAFOOD | RAW BAR

FINAL COURSE

16

GOLDEN EYE BAKED APPLE GALETTE (N)

Vanilla Ice Cream, Almonds,
Cinnamon Puff Pastry

**Made fresh to order, please allow
20 minutes for preparation*

**KAHLUA
ESPRESSO TIRAMISU**
Mascarpone Cream, Milano Biscuit,
Lady Finger Sponge

LEMON MERINGUE CHEESECAKE

Honey Meringue,
Lemon Curd

INTREPID 007 LAYER CHOCOLATE CAKE

Brigadeiro Cream,
Chocolate Ganache

STICKY TOFFEE PUDDING

Dates, Caramel, Warm Clotted Cream,
Bourbon Orange Ice Cream

SELECTION OF ICE CREAM

Seasonal Flavours

SELECTION OF CHEESE

28

North American Cheeses,
Apple-Sultana Chutney, Artisan Crackers,
Crostini, Princess Honey

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

(N) - Contains Nuts

17% gratuities will be added to the menu price listed.

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DIGESTIVES

TEQUILA & MEZCAL

- Clase Azul Guerrero Mezcal 48
- Don Julio Anejo 1942 34
- Hamilton Princess Patron Anejo 18
 - Patron El Alto 46
- Komos Tequila Extra Anejo 59

RUM

- Zacapa 23 19
- Goslings Papa Seal Rum 38
- Goslings Hamilton Princess 18
- Bacardi Reserva Limitada 24

WHISKY

- Nikka Coffey Grain 22
- Royal Brackla 16yr 18
 - Glenlivet 18yr 23
- Macallan 18yr 71
- Macallan M 1.5oz 900
- Macallan M 0.75oz 450
- Macallan M 0.50oz 300

PORT

- Taylor's Tawny 20 22
- Taylor's 2011 26
- Grahams 30yr 26
- Niepoort White 12
- Niepoort 2017 19

COGNAC

- Hennessy VSOP 19
- D'Usse XO 39
- Hennessy 250 50
- Remy Louis XIII 1.5oz 560
- Remy Louis XIII 0.75oz 280
- Remy Louis XIII 0.5oz 185