

Bread & Butter (V)		
House Baked Rolls, Whipped Butter		12
Selection of Olives & Feta (V)		
In Olive Oil	Deviled Eggs	
14	Caviar, Paprika, Cress	16

STARTERS

French Onion Soup	
Gruyère Cheese Gratinée	21
Broccoli Tempura (V)	
Spicy Aioli	21
Crispy Pork Belly	
Rum Glaze	26
Oysters Rockefeller	
Béarnaise, Spinach, Herbs	29
Seared Scallops & Chorizo	
Celeriac Purée, Edamame, Chorizo Butter	32
Lump Crab Cake	
Jumbo Lump Crab, Cajun Remoulade	29
Beef Carpaccio	
Roasted Garlic Mayo, Crispy Leeks, Capers, Crostini	30
Wedge Salad (GF)	
Iceberg, Blue Cheese, Crispy Bacon, Cherry Tomato	24
Classic Caesar Salad	
Romaine, Parmesan, Croutons (Add Bacon)	22
Crab & Lobster Salad	
Tobiko, Wonton Crisps, Shallots, Cilantro	34

ENTREES

Mushroom Gnocchi (V)	
Wild Mushrooms, Cream Sauce, Green Peas, Aged Parmesan	37
Tonnarelli Pasta (V)	
Aged Reggiano, Tomato Fondue, Green Peas	35
Chilean Sea Bass (GF)	
Fingerling Potatoes, Zucchini, Asparagus, Keta Tarragon Butter Sauce	49
Fish of the Day	
Seasonal Garnish	MP (Market Price)
Roasted Cage-Free Half Chicken (GF)	
Asparagus, Pearl Onions, Orange, Tamari Butter, Vadouvan Sauce	42
Miso Glazed 8oz Organic King Salmon (GF)	
Basmati Rice, Miso Butter, Mustard Greens	47
Eggplant Tournedos (VG)	
Grilled Eggplant, Sautéed Kale, Couscous, Grilled Tofu	38
10oz Niman Ranch Pork Chop (GF)	
Caramelized Onion Parsnip Puree, Red Chimichurri, Sous Vide Caraflex Cabbage, Pommery Mustard Pork Jus	47

SEAFOOD TOWER

FOR 2 PERSONS 150

6 Oysters (GF)
4 Tiger Prawns (GF)
2oz Fish of the Day Sashimi
1oz Scallop with XO
1/2 Lobster Tail (GF)

FOR 4 PERSONS 270

12 Oysters (GF)
8 Tiger Prawns (GF)
4oz Fish of Day Sashimi
2oz Scallop with XO
Whole Lobster Tail (GF)

Cocktail Sauce, Aioli, Mignonette Sauce, Wasabi, Intrepid Hot Sauce

SEAFOOD BAR

MAKI & NIGIRI SUSHI

Intrepid Roll	
Lobster, Shrimp Tempura, Lemon Butter, Panko, Asparagus	26
Veg Nori Roll (GF)	
Cucumber, Mango, Asparagus, Avocado	19
Organic Salmon Roll (GF)	
Cucumber, Avocado, Scallion	23
Sake Nigiri (3 pcs)	
Organic Salmon & Pickled Plum	19
Surf (N) Turf Wagyu Roll (GF)	
US Wagyu Beef, Marinated Tiger Prawn, Pickled Ginger	30
California Roll (GF)	
Crab, Tamago, Cucumber, Avocado, Wasabi Mayo, Sesame Seed	25
Spicy Tuna Roll (GF)	
Tuna, Scallion	23
Maguro Nigiri (3 pcs)	
Tuna & Soy Reduction	20
Add Wakame Salad	
12	

SASHIMI (GF)

Maguro, Tuna	22	Hamachi, Yellowtail Jack	24
Sake, Organic Salmon	22	Fish of the Day	23

RAW

Seafood Wonton Tacos (3 pcs)	28	Hamachi Crudo (GF)	26
Tuna, Caviar, Sesame Seeds		Pickled Carrots, Jalapeño,	
Organic Salmon, Tobiko, Lime		Guacamole, Cilantro, Ponzu Sauce	
Lobster, Caviar, Spicy Sauce			
Fish of the Day Ceviche (GF)	23	Tuna Tartare (GF)	26
Mango, Tomato, Cucumber,		Bell Peppers, Onions, Avocado,	
Avocado, Cilantro		Wakame Salad	
Fresh Oysters (GF)			
38 FOR 6 OYSTERS 72 FOR 12 OYSTERS			
Horseradish, Cocktail Sauce, Mignonette Sauce, Intrepid Hot Sauce			

Tiger Prawn Cocktail

Lemon, Cocktail Sauce 26 PER 3 pieces

CAVIAR

30^{GR} Petrossian Baika Caviar	170
30^{GR} Petrossian Ossetra Caviar	235
Blinis Crème Fraîche, Chopped Egg Yolks & Whites, Shallots	

FROM THE GRILL

6oz CAB Prime Tenderloin (GF)	51
10oz CAB Prime Striploin (GF)	52
12oz CAB Ribeye (GF)	54
14oz Rack of Lamb	53
Dijon & Herb Crusted	
Land & Sea (GF)	84
6oz Tenderloin, Lobster Tail	
Whole Maine Lobster (GF)	85
Melted Garlic, Lemon & Herb Butter	

INTREPID STRIPLOIN FLIGHT 78

3oz Australian Wagyu Striploin 6-7MS
3oz CAB Prime Beef Striploin
3oz US Wagyu Striploin Signature MS

10oz Australian Wagyu Striploin 6-7MS (GF)	93
10oz US Wagyu Striploin Signature MS (GF)	89

SAUCE ENHANCEMENTS:

Béarnaise (GF), Peppercorn Cream (GF), Bordelaise (GF), Chimichurri (GF), Blue Cheese (GF), Lemon Caper (GF), Cowboy Butter (GF), Tamari Butter (GF) 4

ADD TO YOUR DISH: Grilled Tiger Prawn (GF) 11 | Grilled 7oz Lobster Tail (GF) MP (Market Price) | Seared Foie Gras 29

BUTCHER RESERVE

36oz 35 DAY DRY AGED
NATURALLY RAISED NIMAN RANCH
PRIME PORTERHOUSE STEAK 198

28oz 30 DAY DRY AGED
HAND SELECT CAB NIMAN RANCH
RIBEYE CHOPS 148

Choice of Two Sauces

SELECTION OF SIDES

Sautéed Mushrooms (VG/GF)	16	Smashed Truffle Potatoes (V)	18	Smoke-House Mac & Cheese (V)	16
Garlic Mashed Potato (V/GF)	16	Pommes Frites (V)	16	With 4oz Lobster	28
Grilled Asparagus Hollandaise (V/GF)	16	Roasted Brussel Sprouts (VG/GF)	16	Potato Gratin (V)	16
Roasted Spicy Broccolini (V/GF)	16	Bone Marrow Canoe (GF)	22	Creamed Spinach (V)	16

FINAL COURSE 16

Crepe Suzette (V)	Pavlova Royale (GF)(V)	Lemon Meringue Cheesecake	Intrepid 007 Layer Chocolate Cake (V)	Sticky Toffee Pudding	Selection of Ice Cream (GF) (V)	Selection of Cheese (V) 28
Grand Marnier Crème Pâtissiere, Orange, Caramel, Vanilla Ice Cream	Strawberries, Blueberries, Vanilla, Crisp Meringue, Strawberry Sorbet, Strawberry Curd	Honey Meringue, Lemon Curd	Brigadeiro Cream, Chocolate Ganache	Dates, Caramel, Warm Clotted Cream, Bourbon Orange Ice Cream	Seasonal Flavours	North American Cheeses, Apple-Sultana Chutney, Princess Honey

