

# INTREPID

STEAK | SEAFOOD | RAW BAR

## FINAL COURSE

16

### CREPE SUZETTE (V)

Grand Marnier Crème Pâtissiere,  
Orange, Caramel, Vanilla Ice Cream

### PAVLOVA ROYALE (GF)(V)

Strawberries, Blueberries, Vanilla,  
Crisp Meringue, Strawberry Sorbet,  
Strawberry Curd

### LEMON MERINGUE CHEESECAKE

Honey Meringue,  
Lemon Curd

### INTREPID 007 LAYER CHOCOLATE CAKE (V)

Brigadeiro Cream,  
Chocolate Ganache

### STICKY TOFFEE PUDDING

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

### SELECTION OF ICE CREAM (GF)(V)

Seasonal Flavours

### SELECTION OF CHEESE (V)

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.*

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 2017 19

### COGNAC

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