INTREPID

STEAK || SEAFOOD || RAW BAR

Cheers to 2027

New Year's Eve Menu

À LA CARTE MENU

Thursday December 31st | 6pm - 10pm | À La Carte

STARTERS

TUNA TARTARE 28
Diced Akami, Trout Roe, Wakame, Lime, Shiso Leaf

BEETROOT (V) 26
Beetroot, Tuckers Farm Goats Cheese, Pinenut, Arugula

SUNCHOKE (V) 22
Sunchoke Soup, Pickled Pear, Toasted Walnuts

CRISPY PORK BELLY 28
Apple & Wholegrain Mustard Purée, Endive, Sage

ENTRÉES

CHILEAN SEA BASS 50
Peas, Lettuce, Clams, Chives, Smoked Butter

6OZ US IMPERIAL WAGYU STRIP LOIN 54
Braised Red Cabbage, Confit Potato, Parsley, Beef Jus

RED ONION (V) 40
Red Onion Tarte Tatin, Aged Balsamic Vinegar, Thyme, Raddichio

SIDE FOR TABLE 16
Truffle Smashed Fingerling Potatoes

DESSERT

CHOCOLATE OLIVE OIL CAKE (V) 18
Dark Chocolate Ganache, Vanilla Olive Oil Ice Cream, Maldon Salt

RASPBERRY & CHAMPAGNE (V) 18
Compressed Raspberries, Champagne Gelée, Raspberry Curd, Dry Meringue, Raspberry Sorbet

NORTH AMERICAN & BERMUDIAN FARMHOUSE CHEESES 28
Fresh & Dried Fruits, Crackers & Breads

(V) Vegetarian
17% gratuities will be added to the menu price listed.
Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.