

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 DATE PUDDING

Bourbon Orange Ice Cream,
Warm Clotted Cream, Caramel

SELECTION OF ICE CREAM

Seasonal Flavours

SELECTION OF CHEESE

With Princess Honey,
Water Crackers & Bread

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

Dalmore 18yr 29

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