



INTERCONTINENTAL.  
HAYMAN ISLAND RESORT

AMICI VALENTINE'S DAY MENU

\$150pp

**AMUSE**

Red tuna tartlet, almond oil

Freshly shucked rock oyster, Shibasco

**1st COURSE**

Pork belly (GF)

Crispy potato, caramelised apple, beetroot gel

Or

Roast Eggplant (DF/V/Vegan)

Truffle cheese, basil spinach purée, sauce vierge, watermelon radish

**2ND COURSE**

Smoked tomato risotto (GF, V)

Native bush tomato pearls, Aleppo pepper, Persian feta, fresh basil

Or

House-made zucchini and ricotta Ravioli (V)

Brown butter, kale powder, pine nuts

**3RD COURSE**

Local reef fish

Gnocchi, seared scallops, pea volute, brown butter

Or

Rib eye (GF)

Potato, leek, chermoula

**DESSERT**

Strawberry tiramisu

Optional Cheese course (additional \$17)

Poached Jerusalem artichoke

Brie cream, candied pecan crumb, artichoke chips

Petit Fours



INTERCONTINENTAL.  
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AMICI VALENTINE'S DAY WINE PACKAGE

+ \$155 per couple

**AMUSE**

*Santero 958 Love Prosecco Extra Dry*

**1ST COURSE**

Pork belly (GF)

Alexander Laible Riesling 2015, Baden GER

Or

Roast Eggplant (DF/V/Vegan)

*Tiefenbruner 'Merus Sauvignon Blanc 2018, Trentino alto Adige ITA*

**2ND COURSE**

Smoked tomato risotto (GF, V)

*Marchesi Antinori Bramito Della Sala 2020, Umbria ITA*

Or

House-made zucchini and ricotta Ravioli (V)

*Mountamadam High Eden Chardonnay 2017, Eden Valley SA*

**3RD COURSE**

Local reef fish

*Mount Difficulty Roaring Meg Pinot Noir 2020, Central Otago NZ*

Or

Rib eye (GF)

*Langmeil Valley Floor Shiraz 2019, Barossa Valley SA*

**DESSERT**

*Joseph Chromy Botrytis Rielsing 2019, Tasmani 375ml*