



INTERCONTINENTAL®  
HAYMAN ISLAND RESORT

## PRIVATE DINING EXPERIENCE - UNDER THE STARS

*Enjoy a six-course degustation menu with paired wines  
in one of four exclusive cabanas beside the iconic Hayman Pool.*

### UNDER THE STARS - SAMPLE MENU A

#### **Amuse**

#### **Entree 1**

Kingfish and scallop ceviche (gf, df)  
*Kopu Sauvignon Blanc, Marlborough*

#### **Entree 2**

Slipper lobster ravioli, bisque, micro herbs  
*Derwent Estate Chardonnay, Tasmania*

#### **Palate Cleanser**

Sorbet (v, gf, df)

#### **Main Course**

Barramundi, charred asparagus, pumpkin, saffron coconut broth,  
tomato kasundi (gf, df)  
*Joseph Drouhin Beaujolais Villages, Burgundy*

#### **Dessert**

Lavender panna cotta, honeycomb meringue (gf)  
*De Bortoli Noble One Botrytis, Riverina*

Please note this is a sample menu and subject to change. Please contact our Reservations staff at [hayman.experiences@ihg.com](mailto:hayman.experiences@ihg.com) or speak with our Resort staff when you arrive to book this private dining experience.



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### **UNDER THE STARS - SAMPLE MENU B**

#### **Amuse**

#### **Entree 1**

Duck liver parfait, quince gel, pistachio crumble, pickled vegetables, figs, sorrel leaves (gf)  
*Joseph Drouhin Macon-Villages Chardonnay, Burgundy*

#### **Entree 2**

Pork belly, apple puree, crackling, scorched onions, baby carrots (gf, df)  
*Lock & Key Pinot Noir, Tumbarumba*

#### **Palate Cleanser**

Sorbet (v, gf, df)

#### **Main Course**

Coffee and juniper crusted eye fillet, celeriac puree, drunken cranberries,  
sunflower seeds, port jus (gf)  
*Joseph Drouhin Beaufolais Villages, Burgundy*

#### **Dessert**

Chocolate mousee, roasted hazelnut sable, banana cream, torched banana  
*De Bortoli Noble One Botrytis, Riverina*

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