



INTERCONTINENTAL
HAYMAN ISLAND RESORT

VALENTINE'S DAY PRIVATE DINING EXPERIENCE *UNDER THE STARS*

TO START

House-made brioche with macadamia butter
Paspaley pearl meat, apple, and ponzu (GF, DF)
Appellation oysters and mignonette (GF, DF)
Salt baked Mud crab with fennel drawn butter (GF)
Crumpets, caviar, double cream

PALETTE CLEANSER

Pink peach and prosecco granita

WOODFIRE GRILLED MAINS

9+ Wagyu Scotch / Local Crayfish / Local Reef Fish (GF)
*Beurre blanc, and chimichurri, house-made steak frites, truffle salt, mixed
seasonal leaves, forum vinegar*

DESSERT

Ruby Chocolate
Compressed watermelon, vanilla cream, hazelnut dacquoise