



INTERCONTINENTAL®
HAYMAN ISLAND RESORT

Chefs Table Sample Menu

SNACKS

Bone marrow & caviar with crumpet

Chicken skin & taramasalata

Lion main & king oyster skewer, dessert lime

Greywachke Riesling 2014, Marlborough NZ

WHITE ASPARAGUS WITH MUD CRAB

Crab hollandaise, bronze fennel

Bimbadgen Signature Semillon 2016, Hunter Valley NSW

GRILLED GROUPER WRAPPED IN MULBERRY LEAF

Smoked peas, salsify, mustard leaf

Bimbadgen Signature Semillon 2016, Hunter Valley NSW

WAGYU

Pepper leaf & soy, raw mushroom

Henschke Keyneton 'Euphonium' 2014, Barossa Valley SA

CHOCOLATE DELICE

Black berry

Yalumba FSW8B Botrytis Viognier 2020, Wrattenbully SA