



INTERCONTINENTAL®
HAYMAN ISLAND RESORT

PRIVATE DINING EXPERIENCE UNDER THE STARS

*Enjoy a four-course set menu with paired wines
in one of four exclusive cabanas beside the iconic Hayman
Pool. Minimum of 2 guests required at \$395 per person.*

MENU ONE

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

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

Sorbet (v, gf, df)

Barramundi, charred asparagus, pumpkin, saffron coconut broth,
tomato kasundi (gf, df)

Joseph Drouhin Beaujolais Villages, Burgundy

Lavender panna cotta, honeycomb meringue (gf)

De Bortoli Noble One Botrytis, Riverina



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MENU TWO

Duck liver parfait, quince gel, pistachio crumble, pickled vegetables,
figs, sorrel leaves (gf)

Joseph Drouhin Macon-Villages Chardonnay, Burgundy

Pork belly, apple puree, crackling, scorched onions, baby carrots (gf, df)

Lock & Key Pinot Noir, Tumbarumba

Sorbet (v, gf, df)

Coffee and juniper crusted eye fillet, celeriac puree, drunken cranberries,
sunflower seeds, port jus (gf)

Margan Estate Barbera, Hunter Valley

Chocolate mousse, roasted hazelnut sable, banana cream, torched banana

De Bortoli Noble One Botrytis, Riverina



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VEGAN MENU

Almond, cauliflower panna cotta, cauliflower textures, pea dressing (gf, df, vegan)

Joseph Drouhin Macon-Villages Chardonnay, Burgundy

Eggplant puree, silken tofu, chilli sambal, cucumber herb salad (gf, df, vegan)

Lock & Key Pinot Noir, Tumburumba

Pumpkin fondant, charred asparagus, saffron coconut broth,
tomato kasundi (gf, df, vegan)

Joseph Drouhin Beaufolais Villages, Burgundy

Chocolate cake with fresh berries (gf, df, vegan)

De Bortoli Noble One Botrytis, Riverina