



INTERCONTINENTAL®
HAYMAN ISLAND RESORT



FESTIVE MENUS

CHRISTMAS EVE

AMICI'S EUROPEAN CHRISTMAS EVE BUFFET

\$255 per adult

\$125 per teenager (12-17 years)

\$75 per child (under 12 years)

Complimentary - Children (0-4 years)

CHARCUTERIE SECTION

- Jamon Serrano & prunes
- Bresaola & smoked almonds
- Pancetta & salami
- Hot smoked ocean trout & remoulade
- Cherry & port cured salmon gravlax
- Chicken liver pate, drunken plum
- Pork, chicken & walnut terrine
- Lemon & chilli marinated prawns
- Smoked marinated octopus, capsicum & saffron aioli
- Marinated olives & grilled seasonal vegetables
- Aged cheddar
- Pickles & preserves, relishes
- Caprese salad, heirloom tomatoes, mozzarella & fresh basil
- Lebanese sumac salad
- Torn butter lettuce & Treviso, citrus dressing
- Green asparagus & balsamic roasted cherry tomatoes
- Moroccan carrot and chickpea salad
- Quinoa salad
- Crusty bread selection

CHILLED SEAFOOD

- Prawns, oysters & condiments

LIVE STATION

- Live stations of pizza, pasta dishes & paella

FROM THE CLAY OVEN

- Pork belly porchetta, calvados and spiced apples
- Smoked lamb ribs & salsa verde
- Italian sausage & braised fennel
- Roast beef, oregano salad, mustard & horseradish
- Greek roasted turkey breast & chestnut stuffing
- Grilled reef fish, burnt butter sauce & sea herb salad
- Chermoula chicken pieces, water cress & pear salad
- Sicilian style stuffed squid and chili black lip mussels, basil & garlic
- Grilled prawns, herb & garlic butter
- Trio of Dutch baby carrots, honey & macadamia
- Baked potato jackfruit ragu & tzatziki fresh herbs
- Traditional roasted root vegetables & native thyme
- Baked eggplant parmigiana

DESSERT

Classic Mediterranean desserts by the pastry team done the Amici way including:

- Yule logs
- Traditional flaming fruit pudding & brandy custard
- Panettone

CHRISTMAS DAY

CHRISTMAS DAY SEAFOOD LUNCH BUFFET IN PACIFIC

\$325 per adult

\$195 per teenager (12-17 years)

\$75 per child (under 12 years)

Complimentary - Children (0-4 years)

CHILLED SEAFOOD ON ICE

- Local crayfish
- Australian bay lobster
- Chilled prawns
- Spanner crabs & sand crabs
- Marinated clams, in verjus and dill

RAW BAR

- Freshly shucked oyster
- Hiramasa king fish sashimi
- Atlantic salmon sashimi
- Yellowfin tuna tartare
- Ocean trout sashimi
- Assorted sushi rolls and sushi

RAW, CURED, SMOKED

- Local reef fish gravlax, crème fraîche
- House smoked salmon & condiments
- Scallop ceviche
- Classic prawn and avocado cocktail
- Taramasalata and crudites

LEAVES

- Stracciatella, basil oil & roasted cherry tomatoes
- Sweet potato, preserved lemon, feta & dill
- Baby zucchini, almonds & labneh
- Roasted baby beetroots & hummus
- Asparagus & roasted fennel
- Mixed oak leaf salad
- Caesar salad station

WOOD FIRED

- Whole roasted reef fish
- Maple brushed smoked ham leg
- BBQ prawns & caper tapenade
- Smoked suckling pig (lechon), pineapple & chili coconut salsa
- Spatchcock, creole & charred lemon
- Wagyu beef brisket porchetta
- Char grilled lamb leg chops & merguez sausages
- Char grilled bugs & lemon garlic butter
- Kilpatrick and mornay oysters
- Grilled scallops & green pea butter
- Cauliflower & truffle mornay
- Maple and balsamic Brussels sprouts
- Duck fat potatoes
- BBQ pumpkin & burnt honey glaze

DESSERT

- Over the top Aussie classic Christmas desserts by the pastry team

NEW YEAR'S EVE DINING

AMICI'S FIVE-COURSE DINNER

\$295 per adult

\$150 per teenager (12-17 years)

\$50 per child (under 12 years)

Complimentary - Children (0-4 years)

FIRST COURSE

- House smoked and seared beef and lamb carpaccio, horseradish, mint mousse, summer peas, quail's egg & fine herbs

SECOND COURSE

- Sauteed tiger prawns, roasted tomato custard, basil salsa verde & toasted sourdough

THIRD COURSE

- Pan fried local reef fish, roasted fennel, ricotta cannelloni, sea urchin, beurre blanc & baby cress

FOURTH COURSE

- Oven roasted pork porchetta, chorizo, spanner crab, lobster, apple salad, sherry reduction jus

FIFTH COURSE

- Delizia al Limone, pistachio ice cream & chocolate soil

PETIT FOURS

NEW YEAR'S EVE DINING

PACIFIC'S NEW YEARS EVE DELUXE SEAFOOD BUFFET

\$395 per adult

\$195 per teenager (12-17 years)

\$75 per child (under 12 years)

Complimentary - Children (0-4 years)

CHILLED SEAFOOD

- Boiled crays and remoulade
- Tiger prawns
- Marinated mussels
- Spanner crab & sherry vinegar
- Oysters with ponzu & mignonette
- Smoked ocean trout & finger lime
- Sushi station

WOOD FIRE GRILL

- Baked cray mornay & garlic butter
- Grilled Moreton Bay bugs
- Grilled reef fish & mango salsa
- Clams & scallops, XO sauce
- Roasted ducks
- Grilled marinated chicken Maryland
- Grilled tiger prawns, garlic & herb butter
- Grilled sirloin steaks & chimi churri

VEGETABLE & LEAVES

- Lobster potato gratin
- Grilled greens and truffle butter
- Baby zucchini, ricotta and brown butter
- BBQ baby corn and paprika butter
- Rocket & mustard dressing
- Basil & asparagus salad

CHEESE, HAM, BREADS

- Aged cheddar
- Triple brie
- Baked brie
- Blue cheese
- Persian fetta
- Jamon serrano ham
- Grissini, flat breads, sour dough

DESSERT

Chef's selection

RAW BAR

- Honey bug
- King fish
- Coral trout ceviche
- Sustainable tuna
- Japanese scallops

CARVING STATION

- Slow cooked suckling pig

NEW YEAR'S EVE DINING

BAM BAM'S NEW YEAR EVE FIVE-COURSE MEAL DINNER

\$450 per adult

TO START

- Flat bread & Thai satay butter

AMUSE BOUCHE

- Lobster medallion, peanuts, ginger, lime, mango & betal leaf

FIRST COURSE

- Natural oysters, sake, ginger dressing, fried shallots & spring onions

SECOND COURSE

- Atlantic salmon dumpling, prawn bisque & Beluga caviar
- Yellowfish sashimi tuna, puffed rice, pickled kohlrabi & ponzu

THIRD COURSE

- Torched marinated scallop, chicken skin & pork floss
- Hibachi grilled pork belly & abalone apple salad

FOURTH COURSE

- Hibachi grilled coral trout & cray fish

FIFTH COURSE

- 2gr wagyu sirloin, soy assorted mushrooms, marrow & smoked carrot ketchup

TO FINISH

- Pandan and coconut panna cotta & dehydrated pineapple crisp

NEW YEAR'S EVE DINING

ONE-OF-A-KIND HAYMAN CABANA EXPERIENCE

\$1,225 per adult

TO START

- Shucked oysters on shell & mignonette dressing
- Queensland tiger prawns
- Baked brioche & house made butter
- Jamon serrano & house grissini
- Beluga caviar & classic condiments

WOOD FIRE BBQ ITEMS

- Wagyu beef sirloin mb9
- Queensland locally caught mudcrab
- Grilled rock lobster
- Served with brown butter, béarnaise & chimi churri
- Foil baked potato & truffle cream
- Butter lettuce salad

DESSERT

- Hayman Island surprise New Year's chocolate box