



INTERCONTINENTAL[®]
HAYMAN ISLAND RESORT

AMICI AL FRESCO

Amuse

Serrano ham, piel de sapo melon & thyme honey

G.H Mumm Grand Cordon NV, Champagne, FR

1st Course

Green harissa octopus, bullhorn pepper, oregano & saffron garlic yogurt

Martini & Sohn, Muller Thurgau DOC (Biodynamic) ITA

2nd Course

Pappardelle, truffle cacio de pepe & seasonal mushrooms

Castrum Morici Gallicano Pecorino in Amphora IGT 2021, Marche ITA

3rd Course

Market fish, grilled tiger prawn, salsa verde, saffron aioli, apple & watercress salad

Campo alle Comete Bolgheri Rosato IGT, Tuscany ITA

Or

Wagyu steak, zucchini flower, salbitxada sauce & asparagus

Symington Altano Tinto 2019, Douro Valley POR

Pastry

Chef's Selection

Amaro Averna Siciliano ITA