



INTERCONTINENTAL<sup>®</sup>  
HAYMAN ISLAND RESORT

UNDER THE STARS  
OCEAN

*Perrier-Jouet Grand Brut NV, Champagne FR*

***First Course***

Shucked oysters on shell & pepper berry dressing

Dressed mud crab, tarragon rouille

Baked lemon thyme brioche & house made butter

Add caviar and condiments - \$90 per person

*Famille Hugel Classic Pinot Gris, Alsace FR*

***Second Course***

BBQ local reef market fish

Grilled local painted cray

Served with bearnaise sauce, triple cooked chips, mixed Artisan Salad

*Giant Steps Primavera Vineyard Pinot Noir, Yarra Valley VIC*

***Dessert - Trio of Chocolate Vacherin***

Chocolate ice cream, quandong, orange fudge



INTERCONTINENTAL<sup>®</sup>  
HAYMAN ISLAND RESORT

UNDER THE STARS  
LAND

*Perrier-Jouet Grand Brut NV, Champagne FR*

***First Course***

Jamon serrano ham & grilled figs, honey

Duck liver pate in grass

Selection of house cured ham, salumi & rillettes, pickles & cheese

Baked lemon thyme brioche & house made butter

*Domaine des Carlines 'la Vouivre', Jura France*

***Second Course***

Dry Aged Wagyu Sirloin & Truffle

Artisan Hand Crafted Butchers Sausages

Served with bearnaise sauce, triple cooked chips, mixed artisan salad

*Kir-Yianni 'Kali Riza' Vieilles Vignes Xinomavro, Amyndeon Greece*

***Dessert - Rhubarb and Strawberry***

Coconut dacquoise, caramelised coconut sponge

Passionfruit & liquorice berries



INTERCONTINENTAL<sup>®</sup>  
HAYMAN ISLAND RESORT

UNDER THE STARS  
LAND & SEA

*Perrier-Jouet Grand Brut NV, Champagne FR*

***First Course***

Shucked oysters on shell & pepper berry dressing  
Dressed mud crab, tarragon rouille  
Baked lemon thyme brioche & house made butter  
Add caviar and condiments – \$90 per person

*Famille Hugel Classic Pinot Gris, Alsace FR*

***Second Course***

Seasoned iron bark grilled selected locally caught reef  
butchers' items condiments  
Dry aged wagyu sirloin & truffle  
Grilled local painted cray  
Served with bearnaise sauce, triple cooked chips, mixed artisan salad

*Giant Steps Primavera Vineyard Pinot Noir, Yarra Valley VIC*

***Dessert - Rhubarb and Strawberry***

Coconut dacquoise, caramelised coconut sponge  
Passionfruit & liquorice berries

UNDER THE STARS

Cancellation policy: 24 hours - 50% | 4 hours - 100% of the total amount will be charged



INTERCONTINENTAL<sup>®</sup>  
HAYMAN ISLAND RESORT

## VEGETARIAN

*Perrier-Jouet Grand Brut NV, Champagne FR*

### ***First Course***

Grilled figs & Queensland truffle honey  
Zucchini flowers and ricotta  
Mushroom and black garlic pate  
Baked lemon thyme brioche & house made butter

*Domaine des Carlines 'la Vouivre', Jura France*

### ***Second Course***

Hand harvest wild mushrooms  
Seasonal selected baby vegetables  
Truffle, celeriac & potato, comte pie  
Served with bearnaise sauce, triple cooked chips, mixed artisan salad

*Kir-Yianni 'Kali Riza' Vieilles Vignes Xinomavro, Amyndeon Greece*

### ***Dessert - Trio of Chocolate Vacherin***

Chocolate ice cream, quandong, orange fudge