



INTERCONTINENTAL.  
HAYMAN ISLAND RESORT

## AMICI AL FRESCO

### Amici Grazing Board

Fresh bread selection

Salmon carpaccio, truffle vinaigrette, sweet potato crisp, pecorino & arugula

Perline, heirloom tomatoes & olive dust

Jamon, brie & olives

Taleggio cream, pear & bresaola

Ricotta stuffed piquante peppers

*G.H Mumm Grand Cordon NV, Champagne FR*

### Entree

Mixed mushroom tortellini with cashew cream sauce, crispy kale & parmesan

*Piero mancini Vermentino di Sardegna DOC*

### Main

Local grilled reef fish, sauté greens, caprese salad & charred citrus

*Castrum Morici Gallicano Pecorino in Amphora IGT, Marche*

### Or

Tenderloin served with crushed redskin potatoes, pan jus, gremolata & vineyard tomatoes

*K. Martini Sohne Merlot, Alto Adige IGT*

### Dessert

Tiramisu

*Amaro Averna Siciliano ITA*

Please note a 10% surcharge on Sunday and 15% surcharge on Public Holidays

applies.