



INTERCONTINENTAL®  
HAYMAN ISLAND RESORT



CHRISTMAS EVE  
AMICI'S EUROPEAN DINNER

CHARCUTERIE STATION

Hand sliced charcuterie meats including salami,  
serrano ham, prosciutto, cacciatore, bresaola

Charred vegetables, zucchini, baby capsicums,  
artichokes, babaganoush

Caprese salad

Gorgonzola, broccolini & walnut tart, honey drizzle

Chicken, pistachio & cranberry terrine

Beetroot & gin cured salmon

Grilled east coast garlic prawns

Greek baby octopus, chilli, garlic, lemon, oregano

Tuscan garlic, east coast ocean prawns

CLAY FIRED

Crispy suckling pig, spiced apple sauce

Traditional roasted turkey, sage stuffing, served with  
merlot jus, cranberry sauce

Slow cooked beef cheeks, pistachio gremolata

Tuscan lamb shanks

Salt baked reef fish

Chilli black mussels, Roma salsa

Spinach & mushroom lasagna

Roasted kipfler potatoes, herb butter

Charred pencil eggplants

Roasted heirloom carrots

Sauteed green beans, garlic, almond, black sesame

Chickpea, sweet potato, heirloom tomato, spiced yoghurt dressing

Pumpkin, feta, quinoa, spinach, honey dressing

Greek salad, lemon & oregano dressing

DOLCI

Baklava

Tiramisu

Vanilla éclair

White chocolate mousse

Mascarpone pavlova

Christmas puddings with Cognac Anglaise

Belgium chocolate cones

Christmas logs

Decadent trifle

Creme caramel

Christmas truffles

Chef selection of local artisan cheeses & accompaniments





CHRISTMAS DAY  
PACIFIC'S SEAFOOD BUFFET

SEAFOOD ON ICE

Moreton Bay bugs  
Chilled rock lobsters  
East coast prawns  
Hervey Bay scallops  
Blue swimmer crabs  
Pacific oysters  
Smoked salmon fillet

SASHIMI SELECTION

Hiramasa kingfish  
Yellow fin tuna  
Tasmanian salmon

HOT

Roasted thyme potatoes  
Salt smoked earth vegetables  
Truffled greens  
Duchess potatoes, black salt

LIVE CARVING STATION

Bourbon and honey glazed ham with pineapple  
Roast turkey breast, cranberry and apricot stuffing

## MEZZE

Roasted beetroot, goat cheese

Rocket & pomegranate

Fennel, parmesan, orange

Sweet potato, lemon, Danish feta, dill

Charred asparagus, pesto, parmesan

Grilled zucchini, almonds

Petit peppers, maple granola

## FROM THE WOODFIRED GRILL

BBQ prawns preserved lemon caper tapenade

Grain-fed beef flank, fried mushrooms, gremolata

Lamb cutlets Greek spice

Creole spatchcock, charred lemon

Roasted pork belly, scored apple, cider jus

Grilled Queensland scallops lime emulsion

## DESSERT SELECTION

Ginger bread and shortbread display

Macarons and petit-fours

White chocolate mousse

Mascarpone pavlova

Mud cake

Christmas puddings with Cognac Anglaise

Belgium chocolate cones

Christmas logs

Decadent trifle

Christmas truffles

Rocky road

Chef's selection of artisan local cheese & accompaniments





NEW YEAR'S EVE  
BAM BAM'S DEGUSTATION DINNER

Chilled silken tofu with shitake broth, sriracha oroshi,  
ginger, spring onion

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King salmon ceviche with seafood nahm jim, avocado mousse,  
rice puff, pickled shallot and baby cucumber

\*

Grilled king prawn served with lemongrass coconut foam,  
capers, Thai basil oil

\*

Red duck curry, lychee, baby Thai eggplant,  
caramelised pineapple, roti crisp

\*

Fried soft shell crab, yuzu hollandaise, green mango,  
papaya, coriander, chilli oil

\*

Sticky tamarind lamb rib, pomegranate, grilled baby corn,  
mint, fried shallot

\*

Seared wagyu with sweet ginger jus, kumara puree, pickled daikon,  
garlic chips, charred baby bok choy

\*

Selection of petit-fours



NEW YEAR'S EVE  
AMICI'S MEDITERRANEAN DINNER

Prawn, saffron and green pea arancini  
House-made vegetarian focaccia and aged balsamic

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Smoked duck carpaccio, roasted hazelnut,  
blistered grapes, pecorino, honey, arugula

\*

Scallop mousse raviolo, crispy guanciale,  
cannellini beans velouté, squid ink crisp, basil oil, baby herbs

\*

Eye fillet, bagna cauda, charred onion,  
balsamic wild mushrooms, cavolo nero, soft polenta

\*

Traditional cannoli, sweet ricotta  
and pistachio, mocha mascarpone





NEW YEAR'S EVE  
PACIFIC'S SEAFOOD BUFFET

SEAFOOD ON ICE

Moreton Bay bugs  
Chilled rock lobsters  
Ballina prawns  
Hervey Bay scallops  
Blue swimmer crabs  
Pacific oysters  
Smoked salmon fillet

SASHIMI SELECTION

Hiramasa kingfish  
Yellow fin tuna  
Tasmanian salmon

HOT

Roasted thyme potatoes  
Salt smoked earth vegetables  
Truffled greens  
Duchess potatoes, black salt

LIVE CARVING STATION

Bourbon and honey glazed ham with pineapple  
Roast turkey breast, cranberry and apricot stuffing



## MEZZE

Roasted beetroot, goat cheese  
Rocket & pomegranate  
Fennel, parmesan, orange  
Sweet potato, lemon, Danish feta, dill  
Charred asparagus, pesto, parmesan  
Grilled zucchini, almonds  
Petit peppers, maple granola

## FROM THE WOODFIRED GRILL

BBQ prawns preserved lemon caper tapenade  
Grain-fed beef flank, fried mushrooms, gremolata  
Lamb cutlets Greek spice  
Creole spatchcock, charred lemon  
Roasted pork belly, scored apple, cider jus  
Grilled Queensland scallops lime emulsion

## DESSERT SELECTION

Macarons and petit-fours  
White chocolate mousse  
Mascarpone pavlova  
Mud cake  
Mango cheesecake  
Belgium chocolate cones  
Petit cupcakes  
Belgium chocolate mousse  
Mini chocolate tarts  
Rocky road  
Chef's selection of artisan local cheese & accompaniments





NEW YEAR'S EVE  
HAYMAN CABANA EXPERIENCE

Beluga caviar

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Grilled Queensland scallop with black sticky rice

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Panned foie gras

\*

French Champagne sorbet

\*

Torched lobster, crustacean bisque, Parma ham grissini

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Wild pheasant breast cherry jus, parsnip cream, mushroom dust

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Grilled beef tenderloin mushroom gelato beef,  
truffle mushroom jam, cheek onion tart

\*

Hayman Cabana cigar

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Australia's finest cheese, lavosh  
House-made, French chocolates

