



INTERCONTINENTAL®
HAYMAN ISLAND RESORT

CHEFS TABLE DINING EXPERIENCE

FIRST COURSE

Ocean to Island

Local ocean delicacies, edible sand, sea herbs

Greywacke Riesling 2014, Marlborough NZ

SECOND COURSE

Cured pork cheek Bresaola, Foie Gras, Fig garden

Bimbadgen Signature Semillon 2015, Hunter Valley NSW

THIRD COURSE

Charcoal Smoked Duck

Forest floor mushrooms, mushroom truffle jam, red elk, fermented lime pickles

Montalto Estate Pinot Noir 2019, Mornington Peninsula VIC

FOURTH COURSE

North Queensland Gustis OP Beef Rib

Heirloom carrots, herb grain mustard, cardamon red plum jus

Tyrrells 'Lunatic' Shiraz 2018, Heathcote VIC

FIFTH COURSE

Under the Dome

Toasted hazelnut roche, chocolate lattice sphere

Yalumba FSW8B Botrytis Viognier 2020, Wrattobully SA