

SAMPLE MENU 2023- DINNER

MORNING STAR

DAY 1

Bouillabaisse

(pancetta, sea bass, mussels)

Sea Bass Fillet

(cauliflower and potato puree, cherry tomato confit, cauliflower and pancetta crumble)

Millefoglie

(puff pastry, vanilla custard, raspberry sauce, mint)

DAY 2

Steak Tartare

(herb butter, bruschetti)

Beef Wellington

(au jus, pommes fondant, fox mushroom)

Caramel and chocolate brownie

(orange, cardamom)



DAY 3

Tuna Tataki

(lettuce, fried capers, wasabi mayo, sesame oil)

Dentex Fillet

(green beans, polenta, saffron fish veloute, touille)

Profiteroles

(creme diplomate, pistachio, chocolate)

DAY 4

Burrata

(crispy pancetta, grilled peaches, toasted pine nuts, balsamic vinegar and herbs)

Leg Of Lamb And Bon Bon Pasta

(yellow squash cream, pommes paulo, anchovy dressing)

Chocolate Fondant

(vanilla ice cream, strawberry coulis)



DAY 5

Salmon Tartare

(capers, sour cream, chives, grissini)

Sesame-crusted Tuna Steak

(tartufata, potato cream, herb oil)

Apple and Pear Strudel

(puff pastry, raisins, vanilla ice cream, pumpkin oil)

DAY 6

Parsnip and Pear Soup

(parsnip and onion bhaji, yoghurt)

"PASTICADA"

(stuffed gnocchi, veal ribs, broad beans)

DAY 7

Oysters, Frozen Margarita

(clams, parmesan, herbs)

Octopus

(spring potatoes, sauteed zucchini, cherry tomatoes, herb oil)

White Chocolate Mousse

(cinnamon crumble, raspberries)

CAPTAIN'S DINNER

Cuttlefish Black Risotto

Brodetto

"Paradižot"

(traditional dessert)

