

SAMPLE MENU 2023

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

Panko Fried Shrimp

(brown butter, garlic, basil tomato sauce)

Poached Striped Red Mullet

(hollandaise, glazed carrots and carrot puree)

Lemon Cake

(almonds, vanilla cream, strawberry gel)

DAY 3

Octopus Salad

(onions, garlic, parsley, potato, tomatoes)

Gnocchi in Fennel Sauce

(smoked sea bass and mussels, pine nuts, chives)

Saffron Infused Panna Cotta

(forest fruit, mint , coral touille)

DAY 4

Bruschetti

(mozzarella, cherry tomatoes, black olives, marinated anchovies, basil, oregano)

Lamb Risotto

(parmigiano chips, dehydrated tomatoes, tartufata)

Creme Brulee

(raspberry gel)



DAY 5

Pumpkin Soup

(pumpkin seeds, pumpkin oil)

Rumpsteak

(potato puree, champignons, red pepper, olive oil and mustard emulsion)

Semifreddo

(honey, lemon crumble)

DAY 6

Chicken Liver Pate

(arugula, butter, capers, pickled onions)

Duck Breast

(sweet potato cream, pepper marmalade, orange glazed baby carrots)

Tiramisu

(mascarpone cream, coffee, lady finger biscuits, lemon gel)

DAY 7

CAPTAIN'S DINNER

Cuttlefish Black Risotto

Brodetto

"Paradižot"

(traditional dessert)