

TOUCH ADRIATIC

www.touchadriatic.com

SAMPLE MENU

MYNE ~ AZIMUT S 8



Drago started working in kitchens of the hotel resorts since he was 14, working his way up and educating himself. Being a boat person and having a huge passion for travelling, he became a yacht chef, as a logical step in his career. With his extensive experience as a restaurant chef, Drago plays with various combinations of flavours, using as much local ingredients as possible. He always manages to surprise clients with one of his creations and his knowledge of Italian, French and Asian cuisine will leave no one indifferent.

Chef **DRAGO CIKOTIC**

Nationality Croatian

BREAKFAST

For breakfast every day there will be freshly baked muffins, pancakes made to order

The beverages such as tea, coffee and fresh orange juice

Fresh fruit platter with yoghurt

Nuts

Chef's granola

Cheese platter

Oat flakes

Eggs prepared any style

SOUPS

Chilled Pea Soup With Parmesan Ice-Cream
Butternut Squash Soup With Spinach Sorbet
Broccoli Soup With Roquefort
Chilled Gazpacho Soup
Fish Soup
Beet Soup With Creme Fraiche
Crab Chowder With Corn Puree

STARTERS

Tiger Prawns With Mango, Avocado And Strawberries Salad

Parmesan Risotto And Rocket Salad

Seared Foie Gras With Red Onion Marmalade, Caramelized Figs And Pan Toast

Monkfish With Five Spices On Granny Smith And Lemon Salad

Salmon Ceviche With Avocado Sorbet

Scallops Wrapped In Prosciutto Ham With Butternut Squash And Watercress Puree

FISH DISHES

Poached Loch Duart Salmon With Pesto And Homemade Pan Fried Gnocchi

Seared Mackerel With Beetroot, Horseradish And Watercress

Pan Seared Fillet Of Wild Turbot With Roasted Aubergine Puree, Capers And Black Olive Sauce

Red Mullet With Spicy Peppers, Chorizo And Black Olives

Lobster Tail Salad With Sweet And Sour Dressing, Pickled Daikon And Ginger Salt

Roasted John Dory With Mussels, Celeriac, Apples And Chives

Sea Bass With Mustard Crust And Potato Terrine, Red Wine Sauce And Creamed Leeks

MEAT DISHES

Wagyu Beef With Smoked Pommies Puree And Roasted Artichokes

Organic Oven Roasted Chicken Breast With Spinach And Sun-Dried Tomato Relish Roast Rack Of Lamb With Spiced Onion And Olive Sauce

Confit Of Duck Leg With Sweet Red Cabbage, Cauliflower Puree, Thyme And A Reduced Pan Jus

Roast Lion Of Venison, Wild Mushroom Pie And Parsnip Puree

Braised Lamb Shank, Potato, Parsnip And Butternut Squash Puree, Shredded Sugar Snap Peas, And A Reduced Pan Jus

Roasted Sirlion Of Beef With a Bone Marrow Sauce, Sauteed

Salsify, Mushrooms And Red Wine Shallots

DESSERTS

Poached Strawberries With Mint And Champagne Sabayon

Raspberry Cream Tart With A Caramel Cage

Pistachio Soufflé With Sesame Tuille Biscuits

Honey And Vanilla Yoghurt Panna Cotta, Pistachio Ice-Cream, Praline Biscuits

Caramel Panna Cotta With Gingerbread

Tiramisu With Coffee Granita

Cherry Soup



MYNE ~ AZIMUT S8



We invite you to discover fascinating Croatia with us!