

TOUCH ADRIATIC

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SAMPLE MENU

GIORGIO ~ MONTE CARLO 86



With a dynamic career spanning nearly three decades, Chef Roman brings a wealth of experience and a passion for culinary innovation to every kitchen he joins. His journey through renowned restaurants, cruise ships, and luxury yachts has honed his skills across diverse cuisines, making him a versatile asset in any culinary setting. Chef Roman's repertoire encompasses an impressive array of cuisines, from the Mediterranean to the rich traditions of East Med and Kosher cooking. His mastery extends to the refined techniques of Italian, French, British, German, Russian, and Ukrainian cuisine, offering a symphony of tastes to tantalize the palate of discerning guests. Chef Roman's culinary prowess extends to Far East cuisine that adds a vibrant flair to his menus, while his skill in pastry ensures that every meal concludes on a sweet note.

Chef **ROMAN UKOLOV**

Nationality Ukrainian

DAY 1

LUNCH

Octopus carpaccio
Homemade pasta with lobster – Dalmatian style

Pavlova cake



DINNER

Langoustine (scampi) tartar with strawberries
Seabass in papillote

Pears cooked in Merlot wine



DAY 2

LUNCH

Anchovies in lemon
Cuttlefish black risotto

Lemon tart with French meringue



DINNER

Beef carpaccio with homemade sour pickled vegetables
Grilled beefsteak with smoked cauliflower mousse and glazed carrots

Chocolate cheesecake



DAY 3

LUNCH

Italian caprese salad

Roasted squids stuffed with prosciutto and scampi & aromatic potatoes

Limoncello cake



DINNER

Scallop gratin with pine nuts

Homemade gnocchi with black truffle

Strawberries in a cup



DAY 4

LUNCH

Smoked Yellowfin tuna prosciutto
Turbot fish in oven with vegetables & dalmatian herbs

Sacher cake



DINNER

Homemade focaccia with red onions
Octopus, squid, cuttlefish stew with aromatic polenta

Strawberry tiramisu



DAY 5

LUNCH

Squid salad

Sous vide slow cooked octopus with rosemary

Pistachio lava cake with vanilla ice cream



DINNER

Beef tartar

Traditional roasted lamb with vegetables (peka)

Forest fruits cheesecake



DAY 6

LUNCH

Tomatoes tart

"Pasticada" (Dalmatian traditional beef dish) with homemade gnocchi

Panna cotta with beetroot powder



DINNER

Scampi tartar

Dentex fish with Swiss chard

Rosted fennel

Dubrovacka rozata (traditional cake from Dubrovnik)



DAY 7

LUNCH

Tuna tartar with toasted homemade olive bread
Homemade ravioli stuffed with Seabass in wild asparagus & shrimps sauce

Crepes Suzette



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We invite you to discover fascinating Croatia with us!