

TOUCH ADRIATIC

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SAMPLE MENU

RENATA~ K SERIES 41M



Chef Duje is a highly passionate and talented chef with extensive experience in both restaurant and yacht settings. Known for his creativity and visionary approach, Duje excels at crafting menus that incorporate the latest food trends while thinking outside the box. He takes great pride in creating a diverse range of dishes, from casual meals to extravagant formal galas, always aiming to deliver an unforgettable dining experience.

With a background as Head Chef on charter and private yachts ranging from 92 feet to 163 feet, including M/Y JoyMe and M/Y 2 Ladies, Duje has mastered Mediterranean cuisines, particularly Classic French, Italian, Croatian, Greek, and Mexican, with a strong focus on healthy, low-fat options. His dedication to culinary excellence has earned him gold medals at international culinary competitions. When he's not in the kitchen, Duje enjoys fishing, diving, and running, adding to his dynamic and adventurous lifestyle.

Chef DUJE MILIC

Nationality Croatian

3 - COURSE MENUS / DAY 1

LUNCH

Fish Cream Soup

Grilled Shrimps

Crème Brûlée – Lavender Scent

DINNER

Tuna Compote (tuna cured in soy sauce and rice vinegar)

Gazpacho and strips of fried celery roots

Duck breast with liquorice, almonds and parsnip crème

Poppy Seed Tart, caramel and ice cream

3 - COURSE MENUS / DAY 2

LUNCH

Swordfish preserved, bruschetta

Nettle pasta with Gamberi

Fresh goat cheese, figs in wine sauce

DINNER

Zucchini rolls stuffed with goat cheese, bee pollen honey sauce, aceto

Cuttlefish Julienne with fried dumplings

Monkfish stuffed with orange slices, steamed collard and fish mayo

Chocolate Mousse

3 - COURSE MENUS / DAY 3

LUNCH

Salmon with avocado, buckwheat and feta cheese

Smoked Mussel Risotto, cheese cream

Hot raspberry sauce over vanilla ice cream, crumble

DINNER

Fava bean sauce, amberjack

Hummus, tapioca cracker, orate al lardo

Dalmatian Pašticada (traditional beef stew with dried figs and plums)

Aged cheese selection, sage honey

3 - COURSE MENUS / DAY 4

LUNCH

Octopus Salad

Squid Risotto

Fruit with ice cream

DINNER

Tuna Tartare

Fish in Salt

Tiramisu

3 - COURSE MENUS / DAY 5

LUNCH

Caesar Salad

Truffle Linguine

Strawberries, mascarpone, ice cream

DINNER

Beef Steak Tartare

Sous- Vide Veal Cutlet

Chocolate Soufflé

3 - COURSE MENUS / DAY 6

LUNCH

Gazpacho with Burrata

Mixed Shells Busara

Lemon Sorebet

DINNER

Mix Capraccio

Lobster with Pasta

Chef's dessert

3 - COURSE MENUS / DAY 7

LUNCH

Spring Rolls

Ricotta Ravioli

Fruit Salad

DINNER

Fuži (trad.pasta of Istiran region, Croatia) with Prosciutto and Black Truffles

First- Class White Fish with Vegetables

Homemade Apple Strudel

4 - COURSE MENUS / OPTION 1

STARTER

Mussels Tasting (au gratin, marinated & fried)

MAIN COURSE

Trofie with salmon and zucchini

SECOND DISH

Fried Squid and Shrimp

Vegetables and Salad

DESSERT

Red Velvet Cheesecake

4 - COURSE MENUS / OPTION 2

STARTER

Seafood salad on carrots and Julienne celery and citrus sauce

MAIN COURSE

Reginelle (Napolitan pasta) Marechiaro with white clams

SECOND DISH

Sea bream fillet au gratin with lemon-mint sauce

Vegetables and Salad

DESSERT

Vanilla pudding with meringues and fresh cream

4 - COURSE MENUS / OPTION 3

STARTER

Red shrimp Cocktail

MAIN COURSE

Mediterranean Calamarata

SECOND DISH

Sea-Scented Jar

Vegetables and Salads

DESSERT

Panna cotta with pineapple, strawberry and fresh cream

4 - COURSE MENUS / OPTION 4

STARTER

Cod slices creamed with cheese on a basket of Parmigiano Reggiano (aged 24 months)

MAIN COURSE

Trenette with pistachio sauce, burrata and shrimp

SECOND DISH

Seabass Roll with cherry tomato

Vegetables and Salad

DESSERT

Panna cotta with berries

4 - COURSE MENUS / OPTION 5

STARTER

Cod slices creamed with cheese on a basket of Parmigiano Reggiano (aged 24 months)

MAIN COURSE

Trenette with pistachio sauce, burrata and shrimp

SECOND DISH

Seabass Roll with cherry tomato

Vegetables and Salad

DESSERT

Panna cotta with berries

4 - COURSE MENUS / OPTION 6

STARTER

Tuna and avocado Tartare

MAIN COURSE

Lobster Ravioli with sea sauce

SECOND DISH

Mixed Grilled Seafood on citronette sauce

Vegetables and Salad

DESSERT

Jar of Forest Flavours

4 - COURSE MENUS / OPTION 7

STARTER

Fagottini with salmon, leeks and Robiola cheese

MAIN COURSE

Garganelli (homemade pasta) with asparagus, cuttlefish and clams

SECOND DISH

Swordfish au gratin and herbs with Sicilian salad

Vegetables and Salad

DESSERT

Crème Caramel with rum

4 - COURSE MENUS / OPTION 8

STARTER

Scampi caramels in pasta filo with ginger and lime

MAIN COURSE

Carbonara di Mare (tuna, salmon & seabass)

SECOND DISH

Red Mullet with smoked provolone and rosemary

Vegetables and Salad

DESSERT

Profiteroles with chocolate and Chantilly cream

4 - COURSE MENUS / OPTION 9

STARTER

Cauliflower Pie with béchamel and parmesan broccoli cream

MAIN COURSE

Seafood Risotto

SECOND DISH

Fish soup (Bouillabaisse) with croutons

Vegetables and Salad

DESSERT

Pavlova

4 - COURSE MENUS / OPTION 10

STARTER

Amberjack Tartare with mango sauce

MAIN COURSE

Tagliolini with sea urchins

SECOND DISH

Roasted Fish Fillet with Julienne potatoes

Vegetables and Salad

DESSERT

Mimosette

4 - COURSE MENUS / OPTION 11

STARTER

Bresaola Dumplings with cream cheese and toasted pine nuts

MAIN COURSE

Tocchetti di Parmigiana

SECOND DISH

Grilled Black Angus fillet

Vegetables and Salad

DESSERT

Tiramisu

4 - COURSE MENUS / OPTION 12

STARTER

Tuna Tartare with orange sauce and radishes

MAIN COURSE

Potato Gnocchetti with lobster fumet, fried zucchini and white truffle

SECOND DISH

Grilled Fish with vinaigrette sauce

Vegetables and Salad

DESSERT

Chocolate cake “al cuore tenero” with vanilla ice cream covered with 24 carat gold leaves

4 - COURSE MENUS / OPTION 13

STARTER

Sautéed Mussels and Clams with bread croutons and cherry tomato

MAIN COURSE

Squid Ink Spaghetti with prawns and courgette cream

SECOND DISH

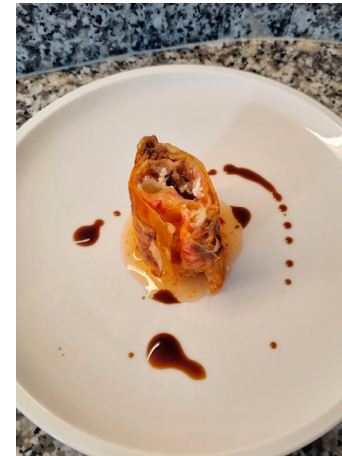
Salmon with orange on pistachios and raisins

Vegetables and Salad

DESSERT

Cestini in frolla with cream and red fruits

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We invite you to discover fascinating Croatia with us!