



MR. SI



CHEF

Miroslav Lisica

Croatian

Chef Miroslav Lisica is a versatile culinary professional known for delivering exceptional dining experiences in diverse settings. Skilled in food decoration and carving, and adept at working under pressure while managing a team, he ensures every meal is both delicious and beautifully presented. Miroslav's passion for sports and reading fuels his creativity in the kitchen. He holds a Patisserie Diploma from Le Cordon Bleu (2010) and a certificate from École Gastronomique Bellouet Conseil (2015) in Ambiance Petits Gâteaux and restaurant dessert design, reflecting his expertise in refined dessert preparation.

BREAKFAST

Coffee, Tea, Yogurt

Madeleines – small sponge cake with citrus zest

Bruschette

Eggs Benedict

French Toast

Pancakes with Maple Syrup

Omelette with Various Fillings

Smoked Salmon Bagel

Croque Monsieur

Fresh vegetables sticks

Fresh fruit

SEAFOOD DISHES

Figs with fresh goat (cows) cheese,
sour cream and prsciutto powder - kruton

Octopus salad

Tagliata of adriatic tuna with creamed
swiss chard and beurre blanc soy sauce

Cuttle fish Risotto –parmigano chips

Fish soup

Crispy fillet of sea bass with fennel
cream and asparagus

Nicoise salad

Qouiche – mix

Adriatic lobster with pasta

MEAT DISHES

Burrata with marinated cherry tomatoes

Veal cheeks with glazed vegetables,
gratin potatoes and demi glace sauce

Mini lamb hamby with foie gras

Rabbit filet with crispy bacon, stuffed with
chicken mousse, mashed potatoes

Grilled Ribeye Steak

Prime Beef Tenderloin

Smoked BBQ Ribs

Roasted Lamb Shank

Black Angus Burger

Bourbon-Glazed Pork Chop

Cajun-spiced Chicken Breast

Chimichurri Skirt Steak

Spicy Jerk Chicken

Honey Mustard Glazed Ham

DESSERTS

Vanilla Semifreddo with roasted pumpkin,
sunflower seeds and pumpkin oil

Profiteroles with bourbon vanilla ice cream
and hot chocolate sauce

Strawberries tiramisu with mint and strawberries salsa

Creme brulee- lemon

Apple millefeuille with cinnamon ice cream

Light choco mousse with hot sour cherry ragout

Choco frangipane with vanilla ice cream and olive oil powder

Vanilla panna cotta with tangerine jelly,
mashed candied orange peel, confit ginger

Pralines

