



TOUCH ADRIATIC

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SAMPLE MENU

BABY I ~ SUNSEEKER YACHT 105



With over 16 years of dedicated experience in the culinary industry, Toni is a service-oriented, team-focused chef with diverse culinary experience, ranging from Michelin-recommended restaurants to luxury motor yachts. He takes pride in winning over 70 domestic and international culinary contests.

Toni's core competencies include all aspects of fine dining, flexibility, strong communication skills, and consistency in delivering high-quality cuisine. As a hardworking and creative professional, he approaches each task with precision, efficiency, and enthusiasm to ensure an unforgettable gastronomic journey for his guests onboard BABY I. Experienced in meeting special dietary needs and requests, including gluten-free, vegetarian, vegan, low-calorie, low-carb, and dairy-free meals, Toni delivers an exceptional level of service tailored to each customer's needs and preferences.

Toni speaks English and Spanish.

Chef **TONI KLARIC**

Nationality Croatian

INTRODUCTION

This menu serves as a sample of Chef Toni's extensive culinary expertise. He will customize it to meet each customer's individual needs and preferences, utilizing the freshest ingredients available daily.

BREAKFAST

Served at the table
Different types of local jams
Fresh fruit
Freshly baked pastries
Various yoghurts
Granola
Fruit bowls
Cheese and salami selection
Fresh smoothies
Boiled eggs
Omelettes
Eggs Benedict
English breakfast
Homemade pâté

FOR KIDS

on request

VEGAN MENUS

From healthy cakes to complex meals

Salads, vegetables, kids' menus and any dietary requirements are prepared as per guest preferences.

MENU 1

LUNCH

Fresh white fish carpaccio
Sharing fish and shelf stew with polenta

DESSERT

Long cooking pears in red wine reduction
with cinnamon and mascarpone, crumble

MEAT MENU

Beef tartar with fresh truffle and truffle mayonnaise
Osso Buco with aromatised mashed potatoes

DESSERT

Bailey's Toscana tiramisu

MENU 2

LUNCH

Old fisherman's soup (bouillabaisse)
Black risotto with Grana Padano ice cream

DESSERT

Mojito cake

MEAT MENU

Smoked duck carpaccio
Dry aged ribeye, sweet potato foam, demiglace

DESSERT

Crème brûlée

MENU 3

LUNCH

Ceviche (Peruvian meal)
Roasted octopus

DESSERT

Lemon lime sorbet (alcohol)

MEAT MENU

Beefsteak carpaccio Chef style
Sous vide duck with gratinated vegetables

DESSERT

Strawberry Rhapsody

MENU 4

LUNCH

Spring rolls
Gazpacho
Lobster with homemade pasta

DESSERT

“Paradižot” (Île Flottante)

MEAT MENU

Meat pâté
Long cooking veal with semolina

DESSERT

Creamy carrot cake

MENU 5

LUNCH

Tuna tartar Asian style
Homemade ravioli with ricotta and prawns

DESSERT

Almonds perfume

MEAT MENU

Vitello tonnato
Coq with porcini mushrooms and arancini

DESSERT

Pistachio parfait

MENU 6

LUNCH

Prawn tempura with wasabi mayonnaise
Sweet and sour marinade
Fish al forno

DESSERT

Mousse selection

MEAT MENU

Cauliflower mint soup
Homemade green ravioli with pesto, pine nuts,
cherry tomatoes and rucola

DESSERT

Chocolate tart

MENU 7

LUNCH

Tuna sashimi
Fresh salmon/ tuna steak in varenik sauce

DESSERT

White chocolate cheesecake

MEAT MENU

Burrata with salsa, wild salad, and sunflower seeds
Various dry aged meat tagliata and different
types of side dishes

DESSERT

Apple pie with Maraschino and homemade vanilla coulis

KIDS MENU

Pizza

Macaroni and cheese

Chicken tenders

Grilled cheese sandwiches

Pancakes

Mini hamburgers

Chicken nuggets

Banana muffins

Crispy breaded fish sticks

Tacos

Breaded pork chops

All kinds of pasta

Fish and chips

Pizza sandwiches

Peanut butter and jelly sandwiches

Each main dish is accompanied by some kind of salad

These are some examples of wishes we receive from children, whatever comes to their mind, we will do our best to fulfill that wish for them

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We invite you to discover fascinating Croatia with us!