



Omnia

Menu sample



MEET THE CHEF

PAVE TURIC

Chef Pave is bringing Mediterranean flavours to life through fresh, local ingredients.

Pave is a highly experienced and dynamic chef with nearly 30 years of experience in the culinary industry. He has worked in various international and Mediterranean restaurants, four and five-star hotels, cruise ships and luxury yachts.

He has built a successful career within his native Croatia and maintains a passion for Mediterranean cuisine and a commitment to discovering and promoting healthy local ingredients. He puts these ingredients at the heart of his plates and presents everything with his own creative flair.

Pave is highly motivated, hardworking and real team player as well as being a dedicated member of the Croatia Chef's Club. He prides himself of his communication skills and speaks fluent English as well as his native Croatian.



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MENU SAMPLE

DAY 1

Bass crudo, orange, chilli and mirin

≈

Tuna steak, roasted broccoli, miso glazed sweet
potato

≈

Refreshing lemon tart

DAY 2

Buratta salad with basil oil

≈

Duck breast, carrot purée infused with black tea,
beluga lentil

≈

Panna Cotta with berry sauce





DAY 3

Tuna tartare, avocado, pickled daicon

≈

Lobster made on dalmatian „Buzara” way and
pasta makaruli

≈

Ricotta and blueberry canolli

DAY 4

Beef tartare

≈

Grilled rack of lamb, green peas and mint purée,
brussel sprouts, spicy potato, mixed greens salad

≈

Pears in reduced red wine sauce





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MENU SAMPLE

DAY 5

Caprese salad with a hint of basil

≈

Sous Vide duck breast with sweet potato puree,
zucchini cake, and purple onion jam

≈

Poached pears with mascarpone and lemon
cream

DAY 6

Prawns and sea anemone risotto

≈

Whole fish baked in salt

≈

Lime & amaretti Semifreddo





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MENU SAMPLE

DAY 7

Foie gras torchon and caramelised onion

≈

Veal cheeks in dark sauce, home-made ricotta
gnocchi, baby spinach and beetroot salad

≈

Irish cream tiramisu on cacao crisp