

Navilux

MENU SAMPLE



CHEF

DOMINIK HEROIC

Dominik is a dedicated chef whose love for world cuisine enriches every moment on Navilux.

Dominik, a chef that brings a unique blend of culinary expertise and hospitality skills to Navilux. Fluent in English and with a strong command of Italian, Dominik is not only a master in the kitchen but also an excellent communicator.

To win the hearts of guests, he relies on a winning recipe of courtesy and his culinary creations. Understanding the significance of a vacation, Dominik prioritizes customer service by making special moments, such as celebrating birthdays and anniversaries, a part of the yacht experience. His future plans include continuous self-improvement as a chef and building a name for himself in the culinary world.

Outside of work, Dominik enjoys sports, photography, and travel, reflecting his adventurous spirit. With previous experiences as a chef in restaurants across Europe and Asia, Dominik brings a wealth of culinary knowledge, with Mediterranean cuisine being his favorite. His cooking style is characterized by tasteful and clean creations, avoiding additives and artificial enhancers, ensuring that every dish is a delightful and authentic experience for the guests.



Tuna Tartar (Pear Gel, Apple Brunois)

 \approx

Sea Bass Fillet (Leek, Mangold)

≈

Lemon Tart (Almond crumble)

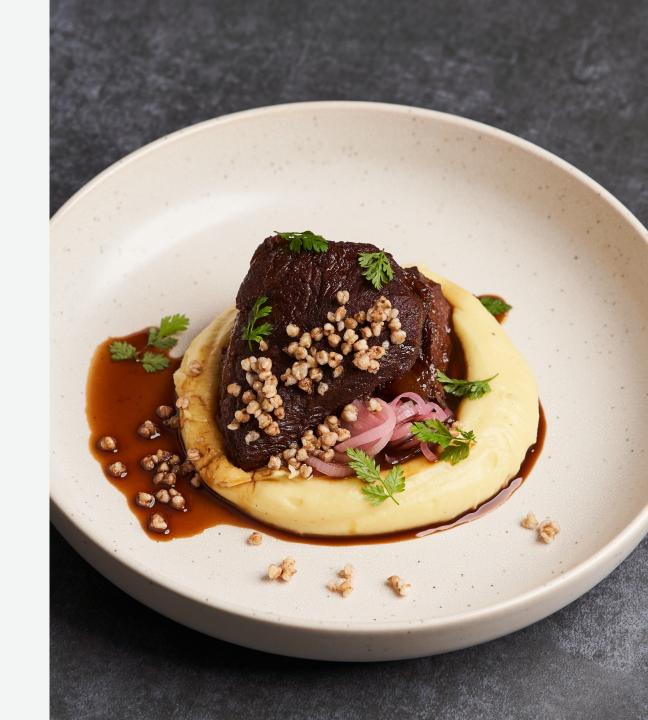
Rolled Beef carpaccio (Rucola pesto, Cream skuta cheese) Veal Cheeks

 \approx

Potato cream, Demi-glace)

 \approx

Pistachio Strawberry mousse





Shrimp Carpaccio (Cucumber, Lemon emulsion)

 \approx

Octopus a la "peka" (Confit vegtables, garlic cream)

≈

Drunk Pears (Nuts, Honey, Sweet cream cheese)

Rissoto Scampi (Bisq, scampi)

≈

Squid "buzara" Roasted polenta

≈

Creamy Panna Cotta with cranberry sauce





Tortellini (Skuta chesse, asparagus)

 \approx

Lamb Rack (Peas cream, artichokes)

≈

Chocolate Mousse
(Berry Fruits, Chocolate Chips)

Scallops

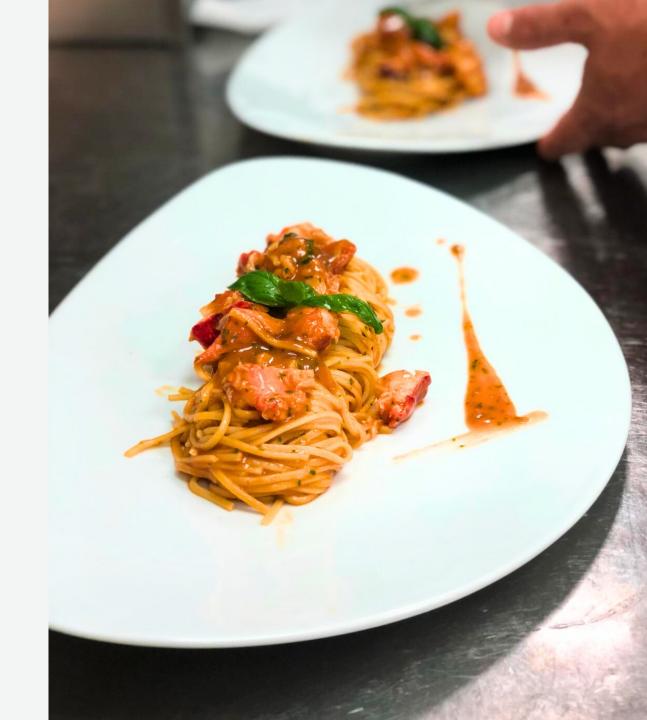
(Glazed cauliflower, Lemon -Wine sauce)

≈

Lobster tail with homemade tagliatelle

 \approx

Chessecake with vanila sauce





Asparagus Rissoto ("Gambero rosso")

 \approx

Tuna Fillet
(Parsnip cream, glazed seasonal vegtables)

≈

Dalmatian "Paradižot" (Orange arancini)