



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.



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DAY 1

Tuna Tartar
(Pear Gel, Apple Brunois)

≈

Sea Bass Fillet
(Leek, Mangold)

≈

Lemon Tart
(Almond crumble)

DAY 2

Rolled Beef carpaccio
(Rucola pesto, Cream skuta cheese)

Veal Cheeks

≈

Potato cream, Demi-glacé)

≈

Pistachio Strawberry mousse





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DAY 3

Shrimp Carpaccio

(Cucumber, Lemon emulsion)

≈

Octopus a la “peka”

(Confit vegetables, garlic cream)

≈

Drunk Pears

(Nuts, Honey, Sweet cream cheese)

DAY 4

Rissoto Scampi
(Bisq, scampi)

≈

Squid “buzara”
Roasted polenta

≈

Creamy Panna Cotta with cranberry sauce





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DAY 5

Tortellini

(Skuta chesse, asparagus)

≈

Lamb Rack

(Peas cream, artichokes)

≈

Chocolate Mousse

(Berry Fruits, Chocolate Chips)

DAY 6

Scallops

(Glazed cauliflower, Lemon -Wine sauce)

≈

Lobster tail with homemade tagliatelle

≈

Chessecake with vanilla sauce





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DAY 7

Asparagus Rissoto
("Gambero rosso")

≈

Tuna Fillet
(Parsnip cream, glazed seasonal vegetables)

≈

Dalmatian "Paradižot"
(Orange arancini)