



ORIY

MENU SAMPLE



## MEET THE CHEF

### PETAR DIJANOVIC

*Petar is an experienced chef with professional culinary training and expertise in Mediterranean cuisine.*

He has prepared meals for diverse international guests, including professional athletes, and adapting menus to meet specific dietary needs. He has also lived and worked in Oslo, Norway, gaining additional international culinary experience. In 2016, he completed the course *“Desserts with Style”* with Daniel Roos in Stockholm.

Fluent in English, Norwegian, and Spanish, Petar communicates effectively with both guests and crew to ensure smooth kitchen operations. He maintains high hygiene standards, manages galley organization, and consistently delivers meals prepared with fresh, seasonal ingredients. Petar works efficiently under pressure and coordinates closely with the interior team to provide a professional and enjoyable dining experience.



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DAY 1

Beef tartar

Quail egg yolk, mustard seeds, smoked  
mayonnaise, chives

≈

John Dory

Pommes Anna, fennel & orange cream, white  
wine & caviar sauce

≈

Lavender Crème Brûlée with Honey

DAY 2

Homemade Tagliatelle

Sea urchin, langoustine bisque, trout roe

≈

Lamb rack

Pea and mint puree, baby carrot, lamb jus,  
hazelnut

≈

Olive oil panna cotta

White chocolate, peach variation





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DAY 3

Cold almond Soup

Octopus, grapes, olive oil, caviar

≈

Dry aged beef sirloin

Celeriac pure, pommes dauphine, red onion  
pickle, Perigueux sauce, truffle

≈

Berry Pavlova

DAY 4

Citrus marinated langoustine

Chamomile gel, cucumber, lemon mayonnaise

≈

Rock lobster Brodetto

Prawns, homemade pasta, garlic bread crisp

≈

Dalmatian Rožata

Orange segments, almond crisp





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DAY 5

Tuna carpaccio

Smoked aubergine, candied tomato, basil

≈

Venison

Potato cream, apricot, asparagus, game jus

≈

Rice pudding

Sour cherry, almond, cherry ice cream

DAY 6

Seared scallop

Fava bean pure, fish veloute, potato crisp, caviar

≈

Grilled octopus

White beans pure, shallots pickle, pancetta crisp,  
vanilla

≈

Profiterole

Hazelnut cremeux, vanilla custard





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DAY 7

Amberjack Ceviche

Celery cream, sour cherry, pine nuts, basil

≈

Veal Saltimbocca roulade

Fregola sarda, Dalmatian prosciutto, veal sauce

≈

Chocolate fondant

Vanilla ice cream, raspberry variations