

TOUCH ADRIATIC

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SAMPLE MENU

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Fathia is a talented and versatile Yacht Chef with over eight years of experience in luxury culinary services, including work on yachts, in private villas, chalets, and households. A skilled French chef, she is known for creating exceptional dining experiences tailored to diverse dietary preferences, including gluten-free, vegan, paleo, vegetarian, and ketogenic diets. Calm under pressure, Fathia excels in managing high-volume operations, kitchen management, and budgetary controls while maintaining the highest standards of food hygiene and safety. With a diverse background in international cuisines, she is highly regarded for her reliability and excellent culinary skills. Fathia's recent roles include working at an exclusive wellness villa in Zurich, as well as providing gourmet meals on superyachts across the globe. Outside of the kitchen, she enjoys cooking, volleyball, water sports, traveling, learning new languages, and motorbiking.

Chef FATHIA KHENISSA

Nationality French

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BREAKFAST

Selection of fresh baked pastries
Fresh fruit platter
Cheese platter
Meat platter

DAY 1 / MENU OPTION 1

BREAKFAST SPECIAL

Eggs Florentine

LUNCH

Salad of roasted pears, Roquefort cheese, toast pecans, over arugula with warm sherry balsamic dressing

Grilled Mahi-Mahi (or seasonal fish) with mango salsa, lemon basmati rice and mushroom

Watermelon with feta and mint

DINNER

Smoke Salmon blini with dill and cream cheese

Filet mignon with a port wine sauce, mashed potatoes and roasted aspergus

Fondant au chocolat

DAY 2 / MENU OPTION 1

BREAKFAST SPECIAL

Poach Eggs and avocado

LUNCH

Tomato, Arugula and baby spinach salad with toasted pine nuts and Parmesan shavings

Grilled lemon chicken. Rosemary Potatoes and steamed green vegetables

Crêpes Suzette

DINNER

Mini mango ceviche, hummus, carrot and cucumber bites

Seared scallops with lemon over green salad

Rack of lamb with macadamia nut crust, honey and red wine vinegar sauce, roasted baby potatoes, and carrot purée with cumino

Lemon cheesecake

DAY 3 / MENU OPTION 1

BREAKFAST SPECIAL

Eggs Royale

LUNCH

Lightly crispy battered shrimp, with lemon Dijon mustard sauce

Linguini alfredo with roasted vegetables

Vanilla Gelato

DINNER

Beef Carpaccio/Teriyaki Salmon bites

Lobster with fried onions rings, and mixed garden salad

Crème brûlée

DAY 4 / MENU OPTION 1

BREAKFAST SPECIAL

Make your omelet

LUNCH

Penne pasta salad with fresh vegetables

Grilled sea bass with roasted lemon

Flambée bananas with rum and chocolate ice-cream

DINNER

Italian sausage with pineapple/ cranberry and Brie crostini

Orange salad with fennel and celery; Wagyu beef New-York Strip

Gnocchi with tomato marinara

Iced Lemon Mousse

DAY 5 / MENU OPTION 1

BREAKFAST SPECIAL

Vegetable frittata

LUNCH

Veal scalloping

Arugula salad with Parmesan cheese, Steam broccoli and green beans

Roasted potatoes with rosemary

Watermelon sorbet

DINNER

Grilled mushroom salad with lemon and Parmesan cheese, with french vinaigrette

Roast rouget, with roasted vegetable, baby potatoes

Strawberry short cake

DAY 6 / MENU OPTION 1

BREAKFAST SPECIAL

French toast

LUNCH

Mozzarella, avocado, tomato and basil salad

Lobster cakes with fresh tartar sauce; Roasted peach and goat cheese over arugula and spinach with roasted almonds

Fusilli pasta salad with lemon and chili sauce

Fresh fruits

DINNER

Roasted butternut squash summer salad

Pasta Alfredo; steamed green vegetables

Caramelized orange with honey

DAY 7 / MENU OPTION 1

BREAKFAST SPECIAL

Cheese, avocado and smoke salmon toast

LUNCH

Cheese and meat platters

Rouget with fresh spring rolls with peanut sauce

Brownie with Macadamia ice cream

DINNER

Crab mini tarts, Devil eggs

Lightly crispy battered shrimp with lemon Dijon mustard sauce

Roasted vegetables with tagliatelle

Berries crumble

DAY 1 / MENU OPTION 2

BREAKFAST SPECIAL

Quiche Lorraine

LUNCH

Terrine of roasted peppers, spinach and mozzarella cheese with Balsamic Glaze

Grilled chicken kebabs with orange and tomato sauce, rice salad

French Apple tarte with vanilla Ice-cream

DINNER

Mozzarella and tomato bites/ cheese platter

Grilled asparagus, roast tomato and buffalo mozzarella salad

Grilled tiger prawns served on lemon and rocket risotto and dressed leaves

Chocolate cake

DAY 2 / MENU OPTION 2

BREAKFAST SPECIAL

Cocotte eggs

LUNCH

Caesar salad with Parmesan crouton, and white anchovy

Roast fillet of beef(fish option) with roasted root vegetables, steamed tender-stem broccoli

Passion fruit panna cotta

DINNER

Creamed leek and smoked salmon tartlets

Beef tenderloin with cherry balsamic reduction and sweet potatoes

Key lime

DAY 3 / MENU OPTION 2

BREAKFAST SPECIAL

Blueberries pancakes

LUNCH

Gazpacho with melon and basil

Indian spiced chicken kebabs served with hummus, taboulet, tzatziki, mixed salad and pita pockets

Chia coconut pudding

DINNER

Caesar salad in filo cups with white anchovy/ watermelon and feta bite

Rack of lamb with rosemary roast new potatoes, sautéed yellow squash and mint salsa

Fresh chocolate mousse

DAY 4 / MENU OPTION 2

BREAKFAST SPECIAL

Fried Eggs

LUNCH

Roasted lamb shank (fish option) with white bean puree, grilled asparagus, slow roasted tomatoes and aioli

Steamed spinach, roasted peppers and portobello mushrooms with tomato basil and coriander seed vinaigrette

Lemon cheesecake with lime on top

DINNER

Greek salad with fresh feta cheese, cherry tomatoes and lemon, black pepper vinaigrette

Eggplant mousakaa with yogurt sauce on side

Homemade profiterole with chocolate sauce on top

DAY 5 / MENU OPTION 2

BREAKFAST SPECIAL

Benedicts with hollandaise sauce

LUNCH

Mozzarella salad with berries glaze balsamic vinaigrette

Chicken Parmesan fried and baked with fresh tomato sauce

Oreo Tiramisu

DINNER

Niçoise salad with fresh sardine and butter tartines whole grain

Fresh mussels cook in white wine, onions and crème fraîche

Apple Crumble with homemade caramel sauce

DAY 6 / MENU OPTION 2

BREAKFAST SPECIAL

French toast with baguette

LUNCH

Avocado and crabs tartare with fresh papaya and zest of fruits

Pasta tagliatelle with Salmon and crème fraîche. (Red and green Pesto in option)

Fresh seasonal fruits

DINNER

Quinoa Salad with grilled tuna

Shakshoukhaa (spicy in option) with fresh Mediterranean veggies and peas

Pecan pie with caramelized nuts

DAY 7 / MENU OPTION 2

BREAKFAST SPECIAL

Açaï bowl

LUNCH

Salad with corn and mix veggies

Quich with Salmon, thym, crème fraîche, and vegetable

Caramel flan

DINNER

Vegetable rolls with Soja and sweet chili sauce on side

Chicken panang , red curry and lemon grass with basmati rice and mushroom

Vanille crème brûlée

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We invite you to discover fascinating Croatia with us!