

MENU SAMPLE

MSY Omnia
2023





CHEF PETAR VLAK

After finishing culinary school, Petar honed his skills in some of the most well-known restaurants in the region before deciding to combine his passions for the sea and cooking to pursue a career in the yachting industry. Petar describes his cooking style as modern traditional, best compared to the French Bistro scene which emphasises simple dishes that highlight the original flavours of the ingredients. As he puts it “Mediterranean cuisine is more than food, it’s a lifestyle, and I love showcasing the best of our local, fresh products and cuisine to my guests.” Petar is an ambitious and professional chef with a creative flair, and a friendly attitude. As a chef, Petar is always looking for new ways to develop his craft, in 2022, he completed two courses in Mediterranean Culinary Arts, ‘The Best of Alain Ducasse’. Petar enjoys the freedom of creating unique menus and engaging with guests to create a bespoke gastronomy experience – something he believes is the greatest joy of working in the yachting industry. Petar is fluent in English, and he spends his spare time in nature, cooking, and volunteering in the Chef’s Association where he teaches culinary workshops for kids and amateurs. Petar is looking forward to delighting guests aboard OMNIA this season.

MENU

DAY 1

White asparagus with quail eggs and bottarga

Macaroons with basil pesto and confit chicken thigh, chicken skin crumble

Seared seabass fillet, almond and herb crumble, carrot, and almond milk foam

Homemade ice cream with Hvar prosecco syrup and chocolate soil





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DAY 2

Eggplant, parmesan, rosemary, and tomato relish tart

Prosciutto and forest mushroom cappellacci in truffle sauce

Octopus in a parmesan and bread crumb crust, Edamame bean cream, soya sauce

Tiramisu éclair with strawberries

MENU

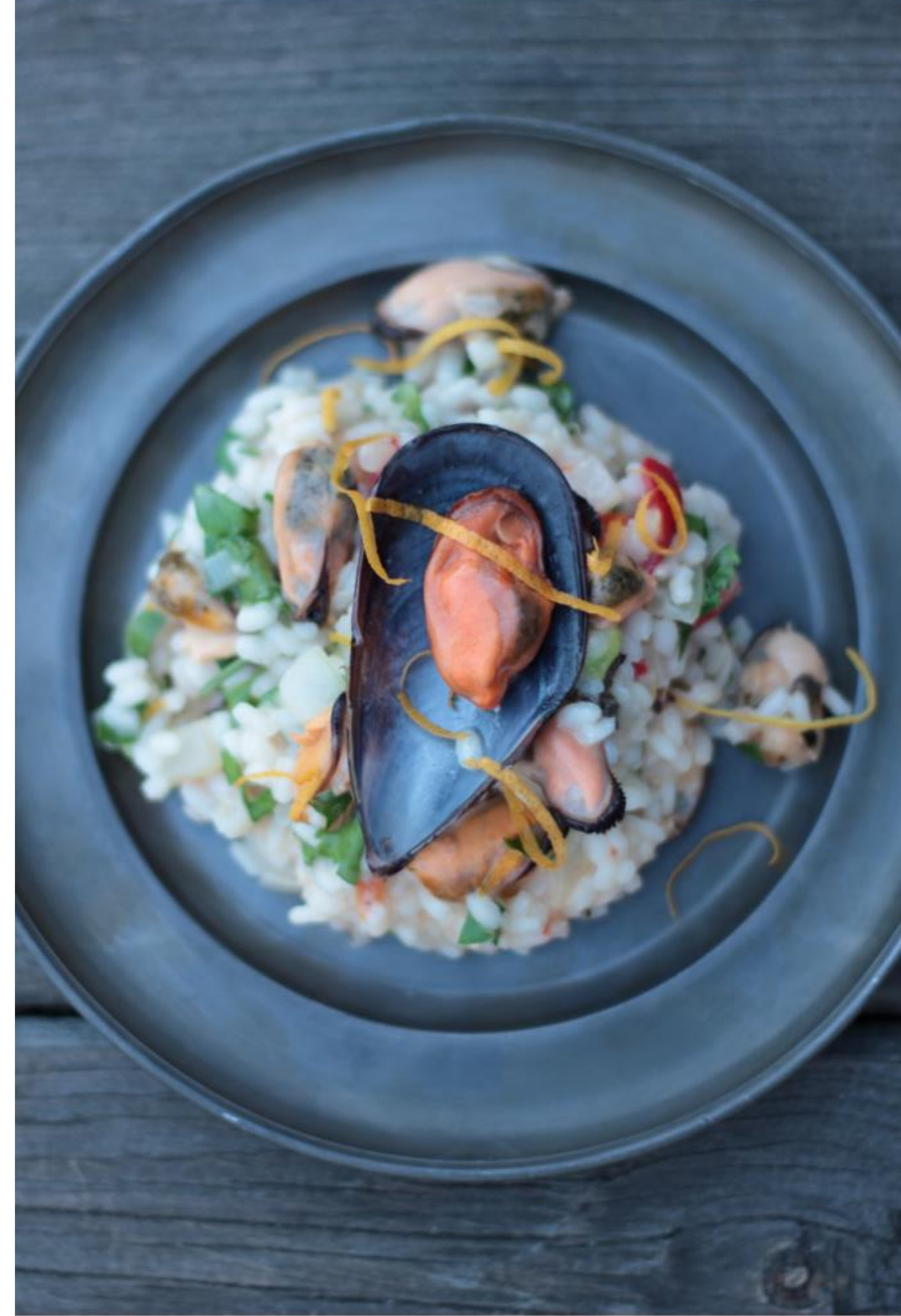
DAY 3

Peach and tomato salad with almond crumble

Smoked mussels and sun-dried tomato risotto, seared cubes of Skripavac cheese, and caper powder

Slow-roasted leg of lamb, mixed salad with edamame bean, Hollandaise sauce, lamb jus

Almond pie with zabaglione and cognac





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DAY 4

Cucumber with smoked yogurt and mustard and cucumber caviar

Beetroot risotto with goat cheese ice cream, almond pesto

Duck breast in orange sauce, sautéed green beans, celery puree, fermented garlic

Lemon cake with strawberry and coconut

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DAY 5

Scallop and red-orange sauce ceviche

Smoked salmon ravioli, seasonal vegetable cream, funghi carpaccio

Buttered ossobuco with lentils, baby carrots, potato cream, demiglace

Pistachio sponge with raspberry cream





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DAY 6

Baked radish, blue cheese, and pine nuts salad

Seafood risotto with citrus foam and caper powder

Deconstructed Beef Wellington

Chocolate and hazelnut éclair

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DAY 7

White fish carpaccio with olive oil cream and citrus gel



Homemade lasagna with ox tail ragu, parmesan chips, cheese cream



Poached hake with swiss chard and dill cream, Lemon crumble



Blueberry, cream cheese, and white chocolate tart





Looking forward to welcoming you onboard!