



MEET THE CHEF ANTONIA TOMIĆ

Antonia began her career as a Chief Stewardess and Chief Purser but found her true passion in the kitchen. Encouraged by her husband Mate, she became the chef aboard their yacht Korab in 2011, quickly earning acclaim for her Mediterranean-inspired fine dining. Antonia pursued formal culinary training to hone her skills and worked alongside renowned chefs during the off-season. Her dishes, crafted from fresh, local ingredients, are as visually stunning as they are flavourful. Always prioritizing her guests' preferences, Antonia creates memorable dining experiences aboard Son de Mar, pairing artistry with heartfelt hospitality



Seafood Risotto

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Gregada

(Fish cooked in wine, garlic, and parsley sauce with potatoes)

≈

Healthy Cake in a Glass

Squid Carpaccio

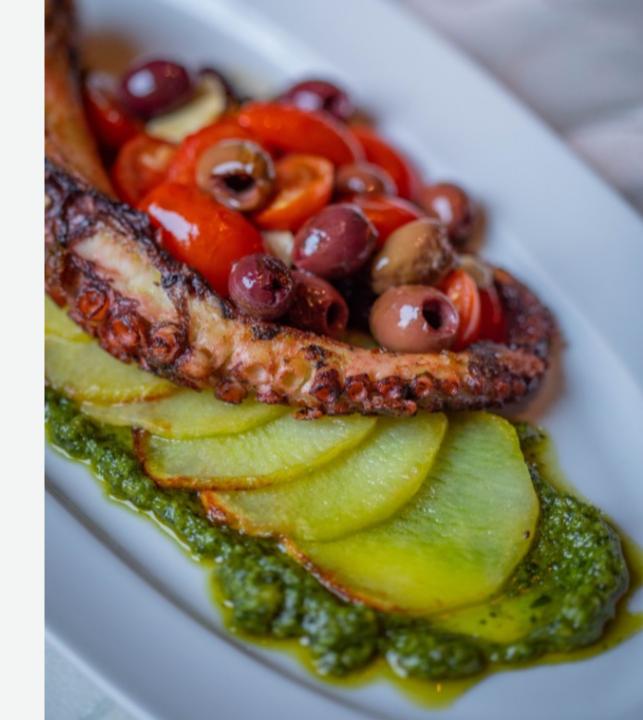
(Sliced and drizzled with orange juice, olive oil, and spices)

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Roasted Octopus with Potatoes

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Pana Cotta with Figs





Beef Tartare

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Grilled Beefsteak with Vegetables

Ξ

Baked Figs and Plumbs with Mascarpone Cream

Caesar Salad

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Stuffed Peppers

(with beef, tomato sauce, and mashed potatoes)

 \approx

Apple strudel





Black Risotto

Ξ

Roasted Lamb with Potatoes and Vegetables

Ξ

Cheesecake

Oysters

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Grilled Fish and Seafood

≈

Semifreddo





Prawn and Ricotta Ravioli in Seafood Broth

Ξ

Lamb Cooked with Beans, Onion, Garlic, and Prosecco

(Served with Mashed Potatoes)

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Tiramisu











