

A photograph of a restaurant table set with various dishes. In the foreground, there is a plate of sliced green figs, a plate of mixed berries (strawberries, blueberries, raspberries), and a plate of fried items. A glass of red wine is also visible. The text "Son de Mar" is overlaid in the center of the image.

Son de Mar

MENU SAMPLE



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

DAY 1

Seafood Risotto

≈

Gregada

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

≈

Healthy Cake in a Glass



DAY 2

Squid Carpaccio

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

≈

Roasted Octopus with Potatoes

≈

Pana Cotta with Figs





DAY 3

Beef Tartare

≈

Grilled Beefsteak with Vegetables

≈

Baked Figs and Plumbs with Mascarpone
Cream

DAY 4

Caesar Salad

≈

Stuffed Peppers

(with beef, tomato sauce, and mashed potatoes)

≈

Apple strudel





Son de Mar

MENU SAMPLE

DAY 5

Black Risotto

≈

Roasted Lamb with Potatoes and Vegetables

≈

Cheesecake

DAY 6

Oysters

≈

Grilled Fish and Seafood

≈

Semifreddo





Son de Mar

MENU SAMPLE

DAY 7

Prawn and Ricotta Ravioli in Seafood Broth

≈

Lamb Cooked with Beans, Onion, Garlic, and
Prosecco

(Served with Mashed Potatoes)

≈

Tiramisu

