

# ALUMINIA TOO

CHEF SAMPLE MENU







# CHEF BIO

IVANA PETROVIC

Ivana, born and raised in Belgrade, Serbia, discovered her culinary passion in her family's restaurant. She graduated in Gastronomy from the College of Hotel Management in Belgrade, and her European experiences, including summer spent in Croatia by the sea, shaped her unique culinary style.

With a wealth of knowledge, Ivana approaches each task with passion, taking guests on an artistic gastronomic journey.

## MORNING TABLE

Freshly baked croissants, Danish pastries, pain au chocolat, toast, bagels, etc.

Various fresh fruit juices

Plain and fruit yogurt

Spreads, honey, and jams

Different fruit platters

Cold cuts, cheeses, smoked salmon

Sandwiches, pies, salmon bagels

Pancakes, crepes, French toast

Chia pudding, porridge, overnight oats, etc.

All egg varieties upon guest request





## LUNCH

Lunches are usually family style, platters of food.  
Trying to keep it light, summer, fresh and colorful.

Different dips (hummus, guacamole, tzatziki, bigilla, etc.)

Various salad mixtures

At least one or more proteins on the table

Different pastas

Various styles of prepared vegetables



## DINNER

Dinner is more formal, typically consisting of 3 or more courses. We offer Mediterranean, Italian, Asian, Indian, Chinese, etc. cuisine.

Good olive oil and balsamic vinegar are essential. Onboard ALUMINIA TOO, we have 5 different premium Croatian olive oils, and we pair them with the region they come from when we visit those islands.

Herb-infused butter with warm bread





## STARTER

### Lobster Thermidor

a French dish of lobster meat cooked in a rich wine sauce, stuffed back into a lobster shell, and browned, served with a sauce based on eggs and wine or brandy.



## MAIN

Ossetra Caviar Baked Turbot  
served on marinated asparagus, cucumber beurre blanc, and  
Ossetra caviar.



## DESSERT

Vanilla Baked Cheesecake  
Homemade almond/coconut crumble,  
topped with passion fruit cream.











