



Menu Samples

Examples of dinner on board OMNIA

Dinner

Sample menus



Day One

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



Day Two

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, soy sauce

Tiramisu éclair with strawberries



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Day Three

Peach and tomato salad with almond crumble

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

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

Almond pie with zabaglione and cognac



Day Four

Cucumber with smoked yogurt and mustard and cucumber caviar

Beetroot risotto with goat cheese ice cream, almond pesto

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

Lemon cake with strawberry and coconut

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Day Five

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



Day Six

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 Seven

White fish carpaccio with olive oil cream and citrus gel

Homemade lasagne with oxtail ragu, parmesan chips, cheese cream

Poached hake with Swiss chard and dill cream, Lemon crumble

Blueberry, cream cheese and white chocolate tart