



# Omnia

MENU SAMPLE



## MEET THE CHEF

### **ANTE BASIC**

Ante grew up with an intuitive love for food. His mother and grandmother recognized that his interest in cooking was something much more than just a child's curiosity, so they guided him and supported him in his first steps in the culinary world. Ante continued cooking, learning, and exploring for years to come. After he finished culinary training and obtained a professional chef's certificate in 2012, Ante's talent, passion, enthusiasm, and devotion has been noticed from a very early stage of his career. The list of the restaurants where Ante has worked is impressive. He worked his way to get the opportunity to thrive under the mentorship of the most prominent names in the Croatian cooking scene. Determined and in touch with clients, Ante is looking forward to providing OMNIA's guests the ultimate gourmet experience: the opportunity to create his menus according to previously gathered preferences of charter guests he finds completely liberating.



DAY 1

Shrimp tartar

≈

Sea bass with Swiss chard and artichoke

≈

Crème Brulee

DAY 2

Beef tartar

≈

Veal file with asparagus

≈

Lava cake





DAY 3

Sea bass carpaccio with olive oil and honey  
emulsion

≈

Red mullet with broccoli

≈

Homemade cheese souffle

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DAY 4

Tuna tartar with horse radish and avocado

≈

Venison steak with pear and forest mushrooms  
pate

≈

Apple and raspberry tart





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DAY 5

Amberjack sashimi

≈

Kobe beef with glazed carrot and fava beans  
cream

≈

Chocolate mousse

DAY 6

Beetroot risotto with shrimp

≈

Dalmatian pasticada

≈

White chocolate parfait with honey and caramel  
sauce







DAY 7

Foie gras with scallops, demi-glace, and fresh herbs

≈

Lamb file with carrot and celery cream

≈

Vanilla and mascarpone cream with red currant ice cream