



**PACHIA**  
*menu*

# Day one

## *Dinner*

Fish Pate en Croute with Marinated Sardine  
Bruschetta & Fresh Local Tomato and Lettuce Salad

Gratinated Scallops

Filled Local Squid with Creamed Broccoli and Vegetable Tempura

Chocolate Gateaux with White Chocolate Mousse



# Day two



## *Lunch*

Cream of Pumpkin & Carrot Soup

Seared Sliced Tenderloin & Chicken Breast Topped with Rucula,  
Grana Padano and Aged Balsamic

Fresh Summer Fruit Salad with Local Honey and Toasted Almonds



## *Dinner*

Traditional Prawn Salad

Filets of Sea Bream with Noisette of Vegetables and Onion Foam

Triple Fruit Parfait



# Day three

## *Lunch*

Cream of Broccoli and Potato Soup

Filled Rump Steak with Mozzarella, Rucula & Prosciutto and served with a Vegetable Julienne Stir fry and Beetroot Puree

Tiramisu



## *Dinner*

Chicken Salad

Roulade of Turkey & Chicken Filled with French Brie and Wrapped in Pancetta and served with a Carrot Puree

White Chocolate & Mint Muffins



# Day four

## *Lunch*

Fresh Local Mussels “BUZARA” Croatian Style With Pasta  
Seared Tuna Steak served with Jerusalem Artichokes and Spinach  
Individual Cheesecake with Wild Berry Coulis and Mint



## *Dinner*

Quiche with Leek & Pancetta  
Honey & Sage Glazed Lamb Chops with Couscous, Feta, Sun Dried  
Tomato and Fresh Mint  
Apple & Marmalade Roses with Biscuit Sponge Base



# Day five

## *Lunch*

Tortillas with Chili con Carne & Parmesan

Duck Breast served on a Puree of Apple with Marinated Zucchini  
and a Orange Foam

Elderberry & Raspberry Pannacotta



## *Dinner*

Crepes with Squid Ink and Filled with Smoked Salmon

Grilled Salmon served with Saffron Sauce and a Prawn Risotto

Chocolate Truffles with Chili & Cherry Brandy



# Day SIX

## *Lunch*

Black Cuttlefish Risotto with  
Home Made Tartar Sauce and Parmesan Crepes

Filet of John Dory with Beetroot Puree  
served with Broccoli and Potato

Crepes with Sour Cherry Coulis and Ice Cream



## *Dinner*

Bruschetta alla Italiano (with XV Olive Oil – Tomato – Mozzarella)  
and Bruschetta Paesana (with Salsa – Onion – Pancetta – Gauda)

Pork Filet Filled with Prosecco Marinated Apricots and served with  
Blanched Broccoli and a Buerre Blanc Sauce

Orange & Chili Infused Chocolate Mousse



# Day seven

## *Lunch*

Beef Carpaccio with Rucola

Veal Tenderloin with Thin Dumpling in a Truffle Sauce

Chocolate & Ginger Gateaux



## *Dinner (2 Menus)*

Scampi Risotto

Octopus Salad

Lobster

Brodetto of Monk Fish, Shells,  
Scampi, Prawns and Sea Bream)

Strawberry Flambé  
with Vanilla Ice Cream

Fried Ice Cream

