

Spinnaker Gourmet Stage



10.09.2026.

Chef
Marko Turković
Vina
Saints Hills

KOKTEL DOBRODOŠLICE BY PEACHES & CREAM
na bazi St. Heels Gold 2025 /

WELCOME COCKTAIL BY PEACHES & CREAM
based on St. Heels Gold 2025

AMUSE-BOUCHE
TUNA CANNOLO

SIROVA TUNA, GRILANI POMIDORI, TREŠNJE, DASHI OD POMIDORA /
Raw Tuna, Grilled Tomatoes, Cherries, Tomato Dashi
Mala Nevina 2025

TONNO VITELLATO S VOLKOM /
Tonno Vitellato with Whelk
Le Chiffre 2024

LAZANJE, PASTA OD BLITVE, RAGU OD ODLEŽANE TUNE /
Lasagne, Swiss Chard Pasta, Dry-Aged Tuna Ragù
Pape 2023

TUNA STEAK, PATLIDŽAN, BORDELAISE OD KOSTIJU TUNE /
Tuna Steak, Eggplant, Tuna Bone Bordelaise
Sv. Roko 2019

KEKS OD MASLINOVOG ULJA, SLADOLED OD PEČENOG MLIJEKA,
SORBET OD PEČENIH TREŠANJA /
Olive Oil Biscuit, Roasted Milk Ice Cream, Roasted Cherry Sorbet
Saints Port by Black 2023

Menu

90,00 EUR PO OSOBI / per person

Wine pairing

40,00 EUR PO OSOBI / per person



SAINTS HILLS



VALAMAR