

GULET LOTUS

SAMPLE MENU

CHEF
MARIN
BULIC



Marin grew up with intuitive love for food. His parents recognized that his interest in cooking is something much more than just a child's curiosity, so they guided him and supported in his first steps in the culinary world. Already during high school summer breaks Marin was gathering experience working as assistant to chefs in local restaurants. Upon finishing 4 years of formal education, this focused and diligent young professional chef had no trouble finding and creating opportunities for himself; before joining Lotus, Marin worked as a chef in very popular local restaurants in Split and on island Solta, including fine-dining restaurant of Martinis – Marchi heritage resort on island Solta. Decision to continue his career on board of Lotus came from Marin's wish to be able to present all his knowledge, passion and creativity to a smaller group of "I can't wait to find about guest's preferences and go from there, having same group of guests for more than just one meal is proper motivation to show my best".



CHOCO-STRAWBERRY CAKE



DALMATIAN PROSCUITTO



SEA BASS FILET



SALATA CAPRESE



CUTTLEFISH RISOTTO



GLUTEN FREE PANCAKES



TRADITIONAL STARTERS



STUFFED VEAL