



LA PAUSA

CHEF OLIVA MELI – SAMPLE MENU

OLIVIA MELI – CHEF

AUSTRALIAN/FRENCH

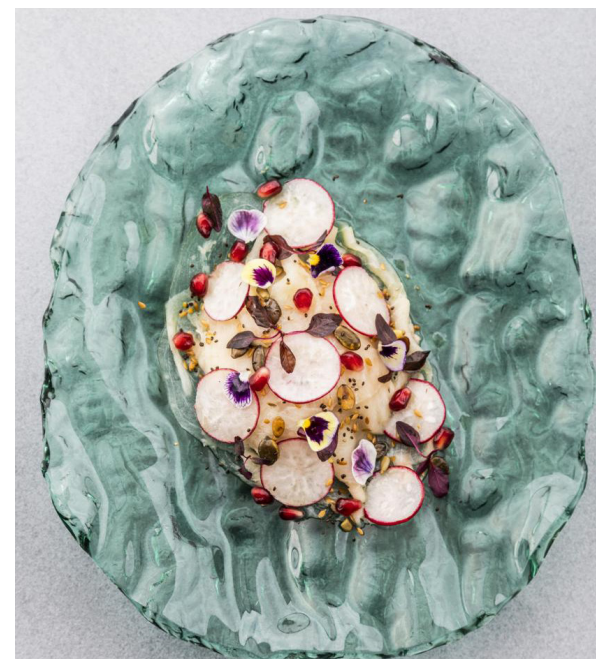
Languages: English, French, Serbian and Croatian

Olivia's career as a chef is shaped by her life's experiences, with each dish capturing cultures, flavours, aromas, and memories. Olivia has over 18 years' experience in high-end hospitality, and has worked in exclusive Michelin-starred restaurants, luxury boutique hotels, and in private dining.

Olivia has worked in Australia, France, French Polynesia, Monaco, and Montenegro, and feels each experience has helped form her identity as a chef. She loves to surprise guests with innovative and special dining experiences, whether it's a new spin on the faithful omelette or a six-course degustation menu.

Grounded in classical techniques, Olivia's dishes are rooted in balance and combine colour and texture with creativity. Keen to explore food as medicine as well as enjoyable cuisine, her next studies will see her learn about herbalism and expand her knowledge of wellness dining.

Cooking is Olivia's way of connecting with people, and she looks forward to meeting you.



DAY ONE

Snacks

Welcome Snacks:

Wild Garlic Croquetas
Chiogga & Beaufort Tartelette

Dinner

Trio of Oysters

—

Catch of the Day, Provencal Style
Ratatouille, Pommes Boulangère

—

Strawberry & Rhubarb Parfait





DAY TWO

Breakfast

Eggs Shakshuka,
Grilled Sourdough

Lunch

Rainbow Tomato Carpaccio,
Sumac & Chives

—

Local Seafood Platter
Fresh Oysters, Langoustines, Prawns, Vongole

—

Vanilla Poached Peaches,
Champagne Granita

DAY TWO

Snacks

Raspberry Rosé Paletas

Dinner

Hamachi Crudo, Yuzu Ponzu, Wakame

—
Wagyu, Sweetcorn Cream,
Sesame & Chilli Oil

—
"Miso, Milk & Honey"



DAY THREE

Breakfast

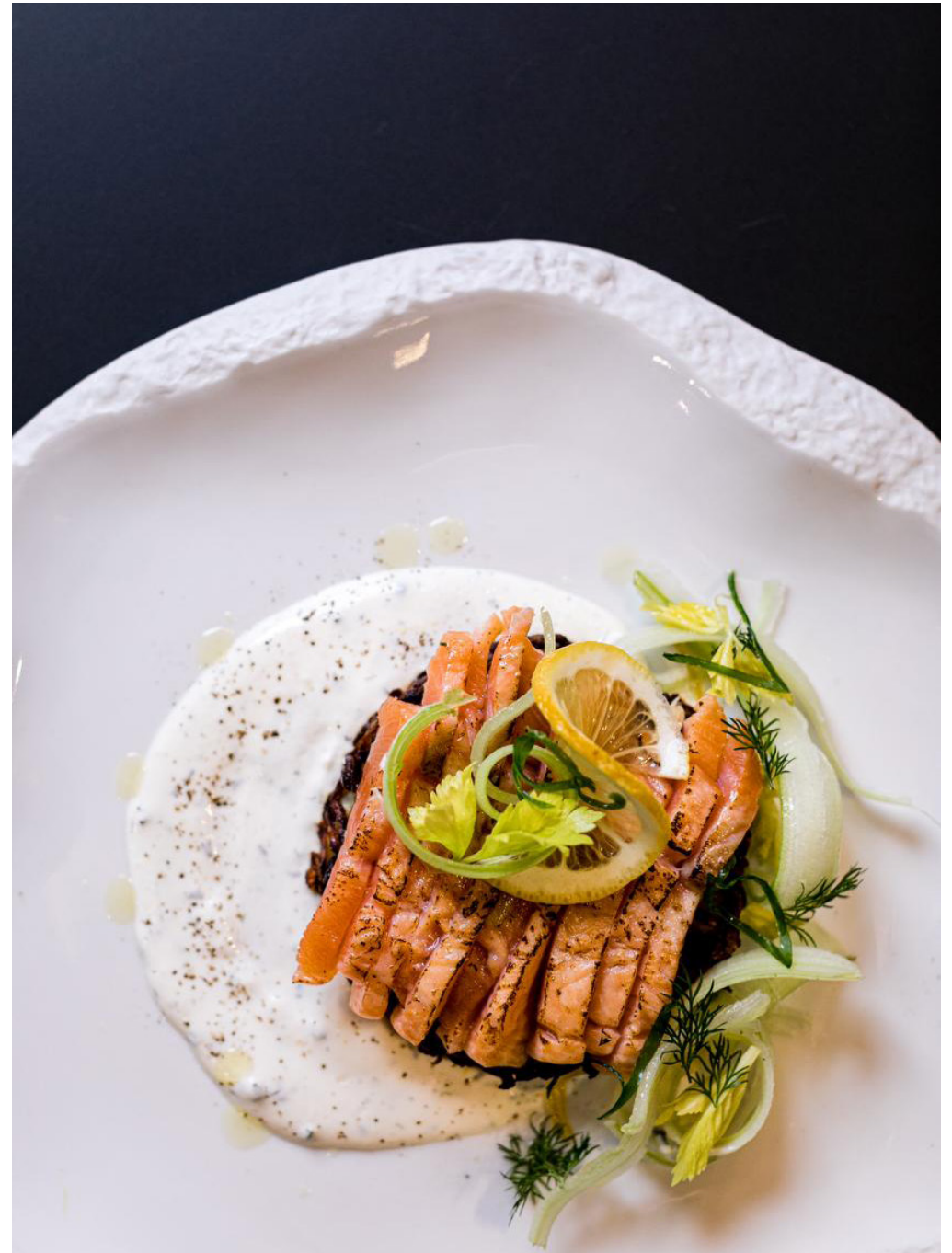
French Crepes, Cinnamon
Caramel Apples

Lunch

Ayran Asi
Lobster Tail & Grapefruit Salad

—
Pulled Pork & Pickled Onion Arepas
Quinoa, Avocado & Asparagus Salad

—
Summer Fruit Salad





DAY THREE

Snacks

Rainbow Trio of Dips
Crudités & Seed Crackers

Dinner

Prawn & Mango Vietnamese Spring Rolls

—

Poached Seabass Fillet,
Sesame Julienne Vegetables, Lemongrass Broth

—

Strawberry & Basil Millefeuille

DAY FOUR

Breakfast

Poached Egg,
Avocado on Toast, Beetroot Pickles

Snacks

Boozy Banana Bread

Lunch

Chef's Selection of Sushi

—

Matcha Panna Cotta, Mango,
Black Sesame Crisp

Dinner

Middle Eastern Inspired Mezze

—

Sumac & Rosemary Roaste Lamb Loin,
Lemon Yoghurt & Dukkah Carrots

—

Dark Chocolate, Rose & Pistachio Tartelette



DAY FIVE

Snacks

Local Charcuterie & Cheese Platter,
Homemade Pickles

Dinner

Amberjack Carpaccio, Summer Remoulade,
Pomegranate

—

Swordfish & la Nicoise, Polenta Parcels,
Wild Garlic Salsa Verde

—

Wattleseed Crème Brulée



DAY SIX

Breakfast

Potato Rosti, Nettle Creme Fraiche,
Smoked Salmon

Snacks

Pineapple, Turmeric
& Ginger Paletas

Lunch

Fish Carpaccio, Black Lime & Cucumber
Burrata, Grilled Peach, Prosciutto & Tomato
Green Spring Vegetable Socca
Roasted Chicken & Black Garlic Dosas

—
Red Berry Pavlova, Tonka Crème Chantilly

Dinner

Saint Jacques, Witlof, Seaweed Tartare

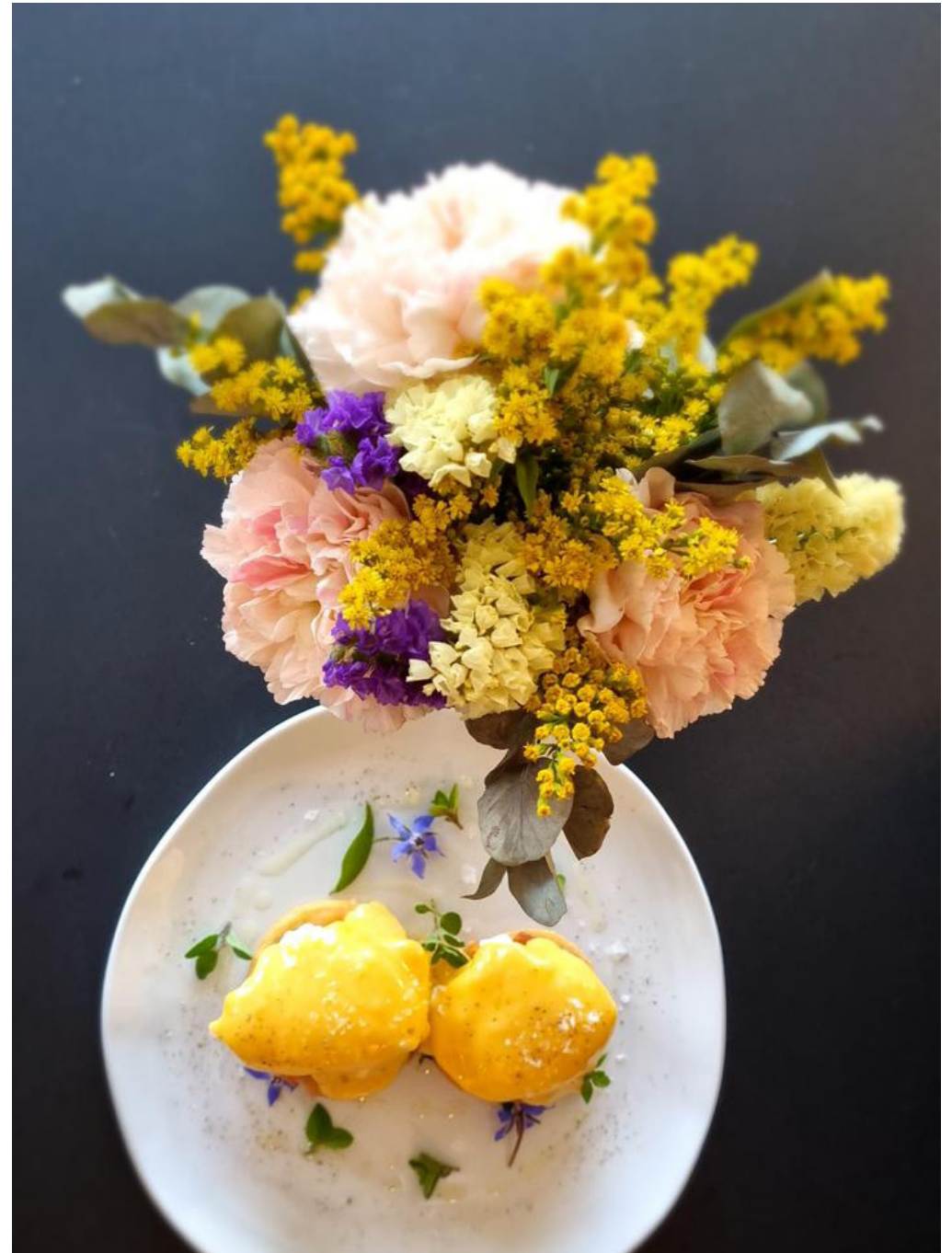
—
Monkfish Ballotine, Mussels,
St Germain Beurre Blanc, Spring Greens

—
Lemon & Lavender Meringue Tart

DAY SEVEN

Breakfast

Fluffy Pancakes,
Rum Bananas, Maple Syrup







LA PAUSA

26.22m (86') | Ferretti | 2010/2023