



CLASSIC
MOTOR
YACHT

IMAGINE

A black and white photograph of a chef's hands plating spaghetti. The chef is using a fork to lift a portion of spaghetti from a large metal bowl. The background is dark and out of focus, showing other kitchen elements.

SAMPLE MENU



Chef
Vanja Orban
Croatian

Born and raised in Croatia, Chef Vanja brings both passion and a deep understanding of Mediterranean and Croatian cuisine to the table. As a member of the Croatian National Culinary Team, he earned third place in Stuttgart, 2015, showcasing his mastery of culinary techniques and creativity on an international stage. With extensive experience working in renowned kitchens such as the prestigious Yscla Hotel in Ischgl and 360° in Dubrovnik, Vanja has developed a refined approach to blending the traditional with the innovative.

From his time as Head Chef at Black Pepper on the island of Hvar, where he designed menus inspired by the region's rich flavors, to his role as Chef de Partie in Michelin-starred restaurants, Vanja's expertise spans from luxury products to gourmet multi-course meals. His dedication to using fresh, locally sourced ingredients ensures that every dish is a true reflection of Croatian and Mediterranean culinary heritage, complemented by Italian touches.

Always striving for excellence, Vanja's creative flair and attention to detail make him the heart of the kitchen aboard our yacht, crafting unforgettable dining experiences with passion and precision.

Languages: English, German, Croatian



BREAKFAST

Start your day with energy and positivity

- Fresh Local Fruits
- Cheese and Cold Cuts
- Homemade Chia-Cacao Oatmeal
- Milk Pudding with Fruits
 - Variety of Eggs
 - Sweet Pastries
 - Granola & Cereals
 - Crepes
 - Pancakes
 - French Toast
 - Yogurts
- Fresh Orange Juice

DAY 1

Gourmet Spring Feast

- Beef Fillet Carpaccio on Mixed Spring Salad with Mustard and Orange Dressing
 - Gazpacho Soup with Crème Fraîche and Fresh Herbs
- Veal Frenched Rack with Wasabi, Mashed Potatoes, Vegetables, and Demi-Glace Sauce
 - Crème Brûlée

DAY 2

Mediterranean Delights

- Chicken Salad with Marinated Vegetables, Creamy Yogurt Dressing, and Croutons
 - Fried Meatballs with Quinoa, Vegetables, and Feta Cheese
 - Beef Ragù with Wild Mushrooms and Gnocchi
 - Fruit Tiramisu

DAY 3

Italian Indulgence

- Mozzarella Burrata with Arugula, Cherry Tomatoes, and Fresh Basil
 - Lamb Risotto
- Rib Eye Steak with Truffle Sauce and Mashed Potatoes
 - Cheesecake with Fruits

DAY 4

Croatian Rustic Comforts

- Classic Beef Tartare with Homemade Bread and Butter
 - Cold Pumpkin Soup with Crispy Bacon
- Slowly Cooked Lamb Shank with Vegetable Risotto and Dark Sauce
 - Panna Cotta with Wild Berries Sauce

DAY 5

Surf and Turf Extravaganza

- Roast Beef on Fresh Mixed Salads, Pickled Vegetables,
and Honey Mustard Sauce
- Crispy Turkey Sticks with Tartar Sauce
 - Surf and Turf
- (Beef Fillet, Lobster, Mashed Potatoes, Cherry Tomatoes,
Spring Onion, and Caper Salsa)
- Homemade Ice Cream

DAY 6

Italian Classics

- Vitello Tonnato
- Fresh Pasta with Chicken and Vegetables
- Roasted Lamb Rack with Gratinated Potatoes and Red Wine Sauce
- Mascarpone Cream Cup with Fruits

DAY 7

Farewell BBQ Bash

- BBQ Party
- Salad Bar
- Various Fine Cuts of Beef, Lamb, Chicken, Burgers, Side Dishes, and Sauces
- Fresh Cold Fruit Salad







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