

**Chef  
Vitalii  
Semenov**

**Signature  
Onboard  
Menu**



GIORGIO MONTE CARLO YACHTS 86



## Chef Vitalii – Exceptional Taste, Tailored for You

Step aboard and indulge in the culinary talents of Chef Vitalii, whose passion for food and over 15 years of experience ensure that every meal becomes a highlight of your charter.

After refining his skills in Europe's finest restaurants, Chef Vitalii has spent the past 8 years bringing gourmet excellence to luxury yachts. Based in Croatia, he creates menus that reflect the richness of the Mediterranean — crafted with the freshest local ingredients and always tailored to your personal tastes and dietary needs.

A master of the grill, Chef Vitalii prepares vibrant, health-conscious dishes over open flame, enhancing the natural flavors of fresh seafood, meats, and seasonal vegetables. From elegant alfresco lunches to sunset barbecues on deck, every bite is thoughtfully composed and beautifully presented.

His passion also extends to artisanal baking — with warm, homemade breads and delicate pastries served daily, adding comfort and charm to each morning or afternoon tea.

With his warm personality, attention to detail, and unwavering commitment to guest satisfaction, Chef Vitalii is more than your private chef — he is a key part of your unforgettable yachting experience.

With Chef Vitalii on board, every meal is designed with you in mind — fresh, refined, and always memorable.

Chef **VITALII SEMENOV**

Nationality Ukrainian

## DAILY BREAKFAST OPTIONS

Fresh bread, jam, honey, yogurt, butter, fresh juice or smoothie, fruits — A classic continental breakfast with natural, vitamin-rich ingredients.

Potato waffles with poached egg and avocado mousse — Crispy waffles topped with a soft egg and creamy avocado.

Shakshuka Lebanese-style (with fried capers) — Eggs in a spiced tomato sauce with Middle Eastern flair.

Omelet with crab meat — Fluffy omelet enriched with delicate crab flavor.

Syrniki, pancakes, crêpes (with sour cream, maple syrup) — A sweet morning selection of Eastern European and American favorites.

Eggs Benedict — Poached eggs on English muffin with hollandaise sauce.

Chia pudding with Greek yogurt and honeydew melon — A light and healthy breakfast bowl.

Éclairs with red caviar — Savory éclairs filled with luxury and contrast.

Salmon cured in sea salt with lime zest — Fresh and lightly citrus-cured salmon slices.

Vegetable waffles with hollandaise sauce — A gluten-free option with creamy citrus dressing.

## S O U P S

Butajiru (Japanese soup with veal and tofu) — Hearty broth with tender meat and Asian undertones.

Bouillabaisse with seafood, crispy croutons and rouille sauce — A rich French fish stew with Mediterranean depth.

Tom Yum — A spicy and tangy Thai soup with shrimp and coconut.

Asian ramen with egg noodles — Umami-rich broth with silky noodles and spices.

Gazpacho from farm tomatoes — Refreshing cold tomato soup with a hint of garlic and olive oil.

Forest mushroom cream soup — Velvety puree with deep, earthy mushroom flavor.



## SALADS

Niçoise with tuna and sun-dried olives — A Provence-style salad with a seafood twist.

Kimchi salad — Spicy, fermented Korean cabbage with chili and garlic.

Daikon and carrot salad with black sesame — Crunchy and refreshing with an Asian flair.

Greek salad — Tomatoes, feta, olives, cucumbers with oregano and olive oil.

Octopus salad with roasted potatoes and romesco sauce — Tender seafood with smoky, nutty pepper sauce.

Heirloom tomato carpaccio — Juicy slices dressed with olive oil and herbs

Baba ganoush with hummus and pomegranate — Smoky grilled eggplant puree served with chickpea spread and fresh accents .

Caesar with crispy chicken breast and garlic croutons — A hearty salad with creamy dressing and crunch.

## COLD STARTERS

Veal Tartare — Finely chopped tender veal with capers and chili mayo – bold and refined.

Langoustine Éclairs — Glazed in Thai sauce – a sweet-savory fusion in each bite.

Octopus Carpaccio — With Adriatic shrimp, local olives, rocket, tomato, and Parmigiano – delicate and fresh

## MEAT

Grill Platter — Chicken kebab, ribs, and veal served with homemade adjika – smoky, spicy, and satisfying.

Grilled Leg of Lamb — Accompanied by baby potatoes and tzatziki – a rustic Mediterranean favorite.

Lamb Rack with Truffle Mashed Potatoes — Elegant and aromatic, with luxurious truffle undertones.

Ribeye Steak with Peppercorn Sauce — Juicy and rich, paired with bold, punchy flavors.



## FISH AND SEAFOOD

Mussels 'Buzara-style' — Dalmatian-style mussels in white wine, garlic, olive oil, and parsley.

Mediterranean Dorado — Oven-roasted with olives and sun-dried tomatoes for a briny, bold profile.

Stuffed Sea Bass — Whole fish filled with savory herb stuffing.

Sea Bass Fillet with Sweet Potato Purée — Light, elegant, and perfectly balanced.

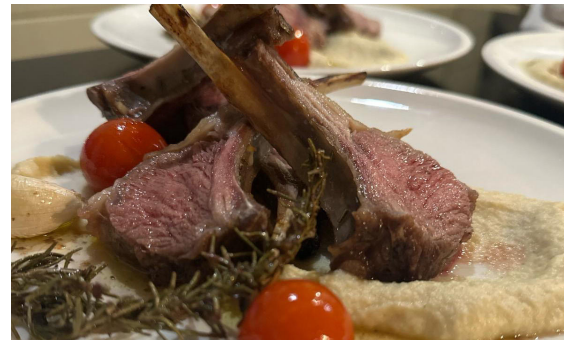
Saffron Risotto with Tiger Prawns — Creamy risotto enriched with floral saffron and white wine.

## DESSERTS

Chocolate Cake with Salted Caramel — Decadent layers finished with a sweet-salty contrast.

Tiramisu with Mint & Pistachio — Classic Italian dessert with a refreshing, nutty twist.

Forest Berry Soufflé — Light, airy, and bursting with vibrant berry flavor.





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*We invite you to discover fascinating Croatia with us!*