



LADY GITA



Petar Ivcevic

CHEF

Croatian

Petar was born in Karvina, Czech Republic, and lives in Split, Croatia. A graduate of the Zadar Vocational School, he began his maritime career in 1990, working as a waiter before becoming a Chef. He has served on major cruise lines such as Royal Caribbean, Festival Cruises, and Sun Cruises, where he refined his culinary skills and learned Italian alongside English. For the past seven years, Petar has been a Chef on deluxe yachts with Katarina-Line, earning the title Best Chef in the Fleet for three consecutive years and creating menus for top-category vessels. Passionate about healthy living, he enjoys running, yoga, and boxing, and is a non-smoker.

SATURDAY

DINNER

Shrimp carpacio with strawberries

Tuna steak, beluga lentils, capers, saffron sauce

Basilice cream with strawberries, pineapple

SUNDAY

LUNCH

Screamy pumpkin soup with croutons

Chicken ceasar salad anchovy dresing

Lavender panacota pistacio crumble apricots culie

DINNER

Tuna sashimi wasaby mayonnase pckled ginger

Sea bass with vegetables and potatoes from the oven

Basque cheesecake with cherries and almonds crumble

MONDAY

LUNCH

Burata with beets cream, toasted pine nuts and dehydrated olives

Adriatic prawns rizoto with parmesan ice cream

Marinated strawberries with mascarpone cream and balsamic pearl

DINNER

Eggplant canelony stuffed with goat cheese and pistacio

Chateaubriand beef with roman gnocchi and asparagus,
porcini mushrooms sauce

Caprese chocolate cake, vanilla icecream caramel sauce

TUESDAY

LUNCH

Leek soup with smoked mussels

Home made ravioli filled with cukini and ricota cheese,
brown buter and sage sauce

Tiramisu

DINNER

Mackerel pate, cucumber carpaccio, focacia bread

Roasted octopus on pumpkin cream, roasted cherry tomato, basil oil

Lemon crostata with raspberries

WEDNESDAY

LUNCH

Tomato tartare, avocado cream, toasted pine nuts, sesame chips

Aged rumpsteak tagliatelle, baked poratoes,
mushroom arugula winegar cream

White chocolate and lime mousse, raspberry pearl

DINNER

Babaganaush pate, roasted pepers, feta cheese

Lamb french rack in pistachio crust, sweet potato puree,
broad beans, red wine sauce

Watermelon sorbet with mint dressing

THURSDAY

LUNCH

Sea bream carpaccio, red orange fillet, lemon pearl, olive oil

Shells stew with linguine pasta

Nutella-mascarpone cake

DINNER

Wild salmon tartare, capers, horseradish cream, micro herbs

Bake sea bass filets with vegetables in baking paper

Carrot and walnut cake with creese and white chocolate cream

FRIDAY

LUNCH

Tomato and strawberry gazpacho

Swordfish fillet, roasted vegetables, lemon olive oil dressing, capers

Creme brulee with chantilly cream and berries

DINNER

Pan seared scallops on pea cream, pancetta crumble

Grilled lobster with flavored butter, cauliflower casserole with black truffles

Millefoglie with vanilla custard and raspberries

