



# Dream



## ARTEM CHEREDNICHENKO

CHEF

Croatian

Artem's culinary journey began in 2011 when he discovered his love for cooking. He honed his skills in prestigious restaurants and a five-star hotel in Moscow, specializing in Mediterranean, Middle Eastern, and Georgian cuisine. Over the years, he has excelled as a private chef on luxury yachts, creating bespoke culinary experiences for his clients.

## BREAKFAST

---

### SERVED AT THE TABLE

Fresh fruit juices

Yoghurts

Varius granola

Fresh fruits

Varius berries

Cold selection of hams and cheeses

Crepes

Homemade croissants

Fresh baked bread

Jams and toppings

### ALA CARTE

Cheese pancakes

Benedict eggs

Any egg dishes you wish

## MENU 1

---

### APPETIZERS

Fresh baked Onion focaccia

Beef Tartar with truffle mouse and crispy potatoes

Tomato gazpacho with strachatella and basil oil

### MAIN DISH

Homemade spagetti ala pesto

Baked local fish with vegetables, olives, garlic

### DESERTS

Strawberry sorbet

Panna cotta with lemon foam and caramel chips

### KIDS MENU

Strawberry sorbet

Varius pasta, meat balls, French fries, chicken wings, nuggets, pizza

## MENU 2

---

### APPETIZERS

Duck breast salad(rocket salad, pear, cranberry sauce)  
Sea Bass carppatio on lettuce with chef's orange dressing

### MAIN DISH

Risotto Milanese with scampi and green oil  
Filet Mignon sous vide with truffle sauce,  
rocket salad and grilled vegetables

### DESERTS

Coconut mousse  
Honey cake

## MENU 3

---

### APPETIZERS

Octopus salad (tomato, pickles, crispy potatoes)  
Shrimp carppatio with strawberry sauce

### MAIN DISH

Spinach and ricotta ravioli