



# Klobuk



CHEF

**Melany Poljski**

Croatian

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Melany is a passionate and experienced chef with a strong background in the hospitality industry. With a deep love for food, she takes great pride in ensuring that every guest enjoys the highest quality ingredients and a memorable dining experience. Primarily inspired by Mediterranean cuisine, while incorporating international influences, Melany complements the exceptional service onboard M/Y KLOBUK with refined and beautifully presented dishes that elevate every charter.

## DAY 1 Welcome Aboard

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### BREAKFAST

- Freshly baked croissants, pain au chocolat
- Soft scrambled free-range eggs, chives & creme fraiche
- Seasonal fruit platter

### LUNCH

- STARTER Andalusian Gazpacho
- MAIN Seared Tuna Nicoise ( Modern style),  
Confit cherry tomatoes, green beans,
- DESSERT Mango & Passion fruit sorbet

### DINNER

- AMUSE Citrus marinated olives, rosemary focaccia
- STARTER Burrata ice cream, heirloom tomatoes, basil oil
- MAIN Grilled Mediterranean Sea Bass / Fennel, orange & herb salad, beurre blanc
- DESSERT Lemon posset, shortbread crumble

## DAY 2 Coastal Mediterranean

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### BREAKFAST

- Eggs benedict (salmon or crispy bacon)
- Greek yoghurt, honey, walnuts

### LUNCH

- STARTER Avocado & crab salad
- MAIN Lobster linguine, Shellfish bisque reduction,  
cherry tomatoes, tarragon
- DESSERT Mascarpone Cream & berries

### DINNER

- STARTER Octopus salad, lemon, capers, olive oil
- MAIN Herb crusted rack of lamb / Potato gratin, roasted baby vegetables, red wine jus
- DESSERT Dark chocolate fondant, vanilla bean ice cream

## DAY 3 Light & Fresh

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### BREAKFAST

- Chia pudding, coconut milk, mango
- Avocado toast, feta, chilli oil

### LUNCH

- MAIN Grilled prawns, garlic & parsley / Burrata & peach salad / Truffle fries, parmesan
- DESSERT Grilled peaches & honey yoghurt

### DINNER

- STARTER Seared scallops, cauliflower puree, brown butter
- MAIN Sea bass, miso glaze / Pak chol, ginger beurre blanc
- DESSERT Passion fruit panna cotta, coconut crumble

## DAY 4 Modern European

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### BREAKFAST

- Lemon ricotta pancakes, berry compote
- Freshly squeezed natural juices and smoothies

### LUNCH

- STARTER Burrata & roasted peppers
- MAIN Wagyu Beef Burger, brioche bun, aged cheddar, caramelized onions
- DESSERT Strawberry carpaccio

### DINNER

- STARTER Beef carpaccio, parmesan, rocket, truffle oil
- PASTA Truffle ravioli, aged parmesan
- MAIN Veal or beef tenderloin / Pommes puree, seasonal vegetables, jus
- DESSERT Tiramisu, espresso dust

## DAY 5 Asian influence

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### BREAKFAST

- Omelette station, fine herbs
- Fresh fruit smoothies

### LUNCH

- MAIN Spicy tuna Poke Bowl / Sesame rice, avocado, soy-ginger dressing
- DESSERT Coconut Rice- Free Pudding

### DINNER

- STARTER Whitefish crudo, yuzu, jalapeno
- MAIN Teriyaki-glazed salmon / Jasmine rice / Asian greens
- DESSERT Matcha cheesecake, citrus compote

## DAY 6 Carribean / Summer Vibes

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### BREAKFAST

- Coconut French toast, pineapple, rum syrup
- Fresh tropical fruit

### LUNCH

- STARTER Mahi-mahi ceviche
- MAIN Grilled Lobster tails / Lime butter / Corn salad
- DESSERT Pineapple with lime and chilli

### DINNER

- STARTER Watermelon, feta, mint salad
- MAIN Grilled ribeye steak / Chimichurri / Roasted sweet potatoes
- DESSERT Dark chocolate mousse

## DAY 7 Farewell Brunch & Final Dinner

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### BREAKFAST

- Eggs Florentine
- Smoked salmon platter
- Pastries & fresh fruit

### LUNCH

- STARTER "Surprise tomato"
- MAIN Cesar chicken salad with aged parmesan
- DESSERT Mini pavlovas with berries

### DINNER

- STARTER Foie gras torchon, brioche, fig compote
- MAIN Roasted turbot / Potato fondant / Champagne beurre blanc
- DESSERT Lemon tart, italian meringue, basil or mint sorbet

