



Primus



KRISTIЈAN MILANOVIC

CHEF

Croatian

Originally from the coastal city of Pula, Croatia, Chef Kristijan brings over 12 years of experience from the dynamic and thriving Croatian restaurant scene. This talented Chef is creating his own menus and recipes, he is enthusiast in growing organic food and Kristijan's main cooking passion is the interpretation of the Mediterranean food. Having previously worked aboard another Sanlorenzo yacht for the past three years, Kristijan earned high praise from discerning guests for his talent, professionalism, and ability to elevate every dining experience. Proficient in English, he effortlessly communicates and caters to an international clientele, ensuring that each meal exceeds expectations. For Kristijan, cooking is not just a profession but a way of life—his greatest hobby is his craft: creating and savouring good food. Whether delighting guests with beautifully presented dishes or sharing his knowledge of Mediterranean flavours, Chef Kristijan's passion shines through, promising a truly memorable onboard culinary journey.

DAILY BREAKFAST OPTIONS

Coffe, tea, milk, yogurt, fruit yogurt

Orange, grape fruit juice

Mixed cereals, cornflakes

Butter, jams, marmelade, pate, fresh cheese, honey

Benedict eggs

Choice of eggs

Crispy roasted bacon

Sausages

French toast

Pancakes

Seasonal fresh fruits

Cherry tomato, avocado, Buffalo mozzarella

Selection of freshly baked pastries

Fresh fruit platter

Cheese platter

Meat platter

Different types of tea

Various types of cereals

**Breakfast is served daily with most foods, while eggs and other wishes are prepared according to your preference.*

DAY 1

BREAKFAST SPECIAL

Omelette with mushrooms

LUNCH

Calamari salad with fresh vegetables and lemon juice

Marinated chicken fillet with Mediterranean potatoes

Parfait

DINNER

Sea bass fillet with baby spinach and potatoes

Lamb chops with mashed potatoes and vegetables

Mix salad with feta cheese

Crêpes with chocolate and vanilla ice cream

DAY 2

BREAKFAST SPECIAL

Poached eggs with avocado cream on toast

LUNCH

Chicken strips with lettuce and cherry tomatoes (croutons)

Grilled calamari Dalmatian style with potatoes and spinach

Chocolate cake with strawberries

DINNER

Bruschetta with mozzarella and tomato with basil

Risotto with shrimp tails

Steak medallions, fried gnocchi with tomato sauce

Crème brûlée

DAY 3

BREAKFAST SPECIAL

Fried eggs

LUNCH

Grilled shrimp, fried potatoes, lemon emulsion

Sweet melon with prosciutto

Penne with mozzarella and pesto Genovese

Tiramisu

DINNER

Potato moussaka with cream and cheese sauce

Fried calamari with French fries and tartar sauce

Greek salad (Horiatiki salad)

Fruit salad with sweet cream

DAY 4

BREAKFAST SPECIAL

French toast (marmalade)

LUNCH

Caprese salad with black olives and basil cream

Tuna steak with summer vegetables and olive oil

Meat roll with chicken and bacon, coleslaw salad

Fried crepes with ice cream

DINNER

Oven-baked octopus with potatoes and vegetables

Risotto with zucchini and cheese

Veal in roast sauce and mashed potatoes with celery

Choice of ice cream (vanilla, chocolate, strawberry, hazel)

DAY 5

BREAKFAST SPECIAL

Omelette with cheese and tomato

LUNCH

Baked scallops with cheese and lemon

Marinated mushrooms with lentils and chickpeas

Green noodles with cream and noble cheese

Apple cake with poppy seeds

DINNER

Home pasta with shrimp bisque

Rice and vegetable dumplings on chickpea cream

Stuffed pork medallions with spinach, peppers and feta cheese

White chocolate truffle cream

DAY 6

BREAKFAST SPECIAL

Banana pancakes

LUNCH

Tortilla with tuna, salad and vegetables

Ćevapčići (grilled minced meat) with vegetable sofrito in a long roll

Chicken pâté with toasted bread

Coffe and strawberry mousse

DINNER

BBQ chicken wings with fried potatoes

Green carbonara with pine nuts

Mixed salad with salmon and orange

Melon sorbet with lime juice

DAY 7

BREAKFAST SPECIAL

Sausages in puff pastry

LUNCH

Marinated pork ribs, cabbage and bean salad

Fried vegetable rolls with sweet and sour sauce

Wok (chicken and vegetable, soy sauce)

Raspberry and yogurt cake

DINNER

Sea bass tris with arugula and olive oil

Paella with Adriatic fish and vegetables

Chicken breast with prosciutto, sage, red onion, and sweet potato

Bavarian cream with strawberries