



Morning Star



MARKO KRUNEŠ

CHEF

Croatian

„For me, cooking is about celebrating the flavours of the Mediterranean and the incredible ingredients found along the Adriatic coast. During my career I have had the privilege of working in renowned Michelin-starred kitchens, experiences that shaped my passion for refined yet authentic cuisine. On board, I enjoy creating fresh, seasonal menus inspired by local seafood, Mediterranean herbs and regional traditions. Each dish is designed to be light, elegant and full of flavour, allowing guests to truly taste the destination while enjoying a relaxed dining experience at sea.”

EVERYDAY

BREAKFAST

A selection of fresh pastries, breads

Cheese and meat platter (such as local cheese, prosciutto and other local dried meat)

Variety of yoghurts and homemade granola

Fresh and in-season fruit platter

Eggs(scrambled, fried, omellette, poached etc.) on request daily

Freshly squeezed orange juice

Coffee, tea, milk, cocoa etc.

Fruit smoothie on request daily

LUNCH

With lunch everyday available fresh season salad and fresh breads

DINNER

Wine pairing with every meal

With dinner everyday available fresh breads

DAY 1

BREAKFAST

Quiche with goat cheese and dried tomatoes

LUNCH

Home made pasta with smoked salmon and Croatian “ šalša “

DINNER

Quinoa with shrimp and avocado

Lamb french rack on peas and mint cream with young potatoes

Chocolate mousse

DAY 2

BREAKFAST

Pancakes with local jams, fruit, honey, whipped cream, nutella, chocolate, biscuits

LUNCH

Chicken supreme with mushrooms risotto and local vegetables

DINNER

Croatian octopus salad

Homemade ravioli stuffed with eggplant puree or cheese and spinach with shrimps in a shrimp sauce

Lemon tart with ice cream

DAY 3

BREAKFAST

Toasted ciabatta bread with poached egg and guacamole with slices of fried ham or smoked salmon

LUNCH

Traditional Croatian "brudet" (slow cooked fish stew in white wine and tomato sauce) with grilled polenta

DINNER

White fish ceviche with salsa verde

Grilled fillet mignon with a white truffle sauce and sweet potato puree

Pistachio cheesecake

DAY 4

BREAKFAST

Shakshuka with avocado slices

LUNCH

Saffron risotto with scampi sprinkled with pistachio

DINNER

Tuna tartar with cous-cous and dressing tomatho gazpacho

File monkfish in beurre blanc with local vegetables

Panna cotta with macarons

DAY 5

BREAKFAST

Waffles with maple syrup, berries, chocolate, cream, honey

LUNCH

Linguini with caponata and filet mignon tagliata

DINNER

Grilled scallops with arugula and granna padano cheese

Sea bass file with cauliflower pure and local vegetable

Apple crumble

DAY 6

BREAKFAST

"Pancake tacos" loaded with ham, eggs and cheese

LUNCH

Chicken curry with rice lemon and local vegetable
Kari with rice

DINNER

Gazpacho with crusty french bread
Tuna steak with tuscan-style roasted asparagus
Paradižot- traditional dalmatian dessert

DAY 7

BREAKFAST

Foccacia variations

LUNCH

Stuffed zucchini topped with parmesan cheese on a celery cream

DINNER

Mussels alla buzara
Lobster with tagliatelle pasta on Dalmatian way
Tiramisu with pistachio or classic

