



MIRAGE IV



Frane Blaskovic

CHEF

Croatian

Cooking has always been my greatest passion. I love creating new dishes, exploring flavors from around the world, and combining them with the best local and Mediterranean ingredients. My goal is always to provide guests with a unique and memorable culinary experience that reflects both creativity and authenticity.

Over the years, I've worked in various kitchens and on yachts, gaining experience in both fine dining and maritime hospitality. Life at sea has taught me adaptability and precision — whether I'm preparing a simple, elegant meal or a multi-course gourmet dinner. As a chef, I take pride in every detail, from sourcing fresh ingredients to perfecting presentation. My greatest satisfaction comes from seeing guests enjoy the food I create and knowing that each dish contributes to their unforgettable time on board.

MONDAY LUNCH

STARTER – FISH TRIO

Octopus Salad
Salted Cod Pâté
Marinated Anchovies

MAIN COURSE – GRILLED SQUID

Sweet Potato Purée
Sun-Dried Tomato
Thyme

DESSERT – MILLE-FEUILLE

(Layered puff pastry with cream)

MONDAY DINNER

STARTER – BEEF CARPACCIO

Served on a rocket (arugula) nest
With sous-vide pear

MAIN COURSE – GNOCCHI WITH PAŠTICADA

(Traditional Dalmatian beef stew in rich sauce)

DESSERT – CHOCOLATE SOUFFLÉ

Sour cherry sauce
Vanilla ice cream

TUESDAY LUNCH

STARTER – WILD MUSHROOM RISOTTO

Three types of forest mushrooms
Aged sheep cheese

MAIN COURSE – GRILLED BEEF TENDERLOIN

Cauliflower purée
Parsnip and baby carrots
Black truffle

DESSERT – TIRAMISU

(Classic Italian layered dessert with mascarpone and coffee)

TUESDAY DINNER

STARTER – TOMATO SALAD WITH BURRATA

(Fresh tomatoes paired with creamy Italian cheese)

MAIN COURSE – FAGOTTINI STUFFED WITH PRAWNS

Served in a rich shellfish bisque

DESSERT – HOMEMADE SEMIFREDDO WITH STRAWBERRIES

(Italian-style frozen mousse with fresh fruit)

WEDNESDAY LUNCH

STARTER – GNOCCHETTI WITH GENOVESE PESTO

(Small potato dumplings tossed in fresh basil pesto)

MAIN COURSE – SOUS-VIDE VEAL RACK

Served on hummus

Roasted red pepper and feta cream

DESSERT – CRÈME BRÛLÉE

(Classic French custard with a caramelized sugar crust)

WEDNESDAY DINNER

STARTER – LOBSTER SALAD

(Fresh lobster served chilled with seasonal greens and dressing)

MAIN COURSE – MONKFISH FILLET

Served on saffron and lemon risotto

DESSERT – ICE CREAM

(Selection of homemade or premium flavors)

THURSADY LUNCH

STARTER – CRISPY SALAD WITH DUCK BREAST

Raspberry cream
Pea shoots

MAIN COURSE – SOUS-VIDE LAMB RACK

Lentils
Onion marmalade

DESSERT – CHEESECAKE

(Classic creamy dessert, optionally served with fruit or coulis)

THURSADY DINNER

STARTER – TUNA TARTARE ON AVOCADO SALAD

(Freshly diced tuna served over creamy avocado and greens)

MAIN COURSE – TRADITIONAL FISH GREGADA

With roasted polenta
(Dalmatian-style fish stew with olive oil, garlic, and potatoes)

DESSERT – CANNOLI

(Crispy pastry filled with sweet ricotta cream)

FRIDAY LUNCH

STARTER – GAZPACHO SOUP

(Chilled tomato-based vegetable soup, Spanish-style)

MAIN COURSE – OPEN LASAGNA WITH OSSOBUCO AND GRANITA

(Layered pasta with slow-cooked veal shank,
served with a refreshing savory granita)

DESSERT – PANNA COTTA

(Silky Italian cream dessert, optionally served with fruit or coulis)

FRIDAY DINNER

STARTER – SEARED TUNA AND CHEESE

Served over quinoa salad

MAIN COURSE – GRILLED SEA BASS

Julienned vegetables
Cherry tomato ragout

DESSERT – ZABAGLIONE CREAM

(Classic Italian custard made with egg yolks, sugar, and sweet wine)

SATURDAY LUNCH

STARTER – CAESAR SALAD WITH ANCHOVIES

(Crisp romaine lettuce, parmesan, croutons,
and anchovy fillets in Caesar dressing)

MAIN COURSE – SOUS-VIDE CHICKEN ROULADE

Served on ratatouille
(Mediterranean vegetable medley with zucchini,
eggplant, peppers, and tomato)

DESSERT – LEMON TART

(Zesty citrus filling in a buttery pastry shell)

SATURDAY DINNER

STARTER – SCALLOPS ON PEA CREAM

With tapioca crisp

MAIN COURSE – BLACK TAGLIOLINI WITH MUSSELS AND SCAMPI

(Squid ink pasta served with shellfish in a light seafood sauce)

DESSERT – PAVLOVA

(Crispy meringue with soft center,
topped with whipped cream and fresh fruit)

SUNDAY LUNCH

STARTER – BEEF TARTARE

(Finely chopped raw beef seasoned and served with condiments)

MAIN COURSE – RIBEYE STEAK

Hash brown potato
Carrot and mint cream
Steamed broccoli

DESSERT – ROŽATA

(Traditional Dalmatian caramel custard, similar to crème caramel)

SUNDAY DINNER

STARTER – SCAMPI CARPACCIO

(Thinly sliced raw scampi, delicately seasoned and served chilled)

MAIN COURSE – SOUS-VIDE OCTOPUS

Chickpea croquettes
Roasted red pepper purée

DESSERT – CHOCOLATE CAKE

(Rich and moist, optionally served with cream or fruit coulis)