



Silent World



Ana Cukrov

CHEF

Croatian

Ana is an experienced Yacht Chef with over 10 years of professional experience in high end restaurants and on charter and private yachts up to 60m. She has worked as Head Chef, Executive Chef, and Sole Chef, delivering refined, seasonal cuisine tailored to guest preferences. Skilled in provisioning, budget control, and HACCP compliance, she consistently maintains high culinary and hygiene standards. STCW certified, organized, and detail oriented, Ana thrives in fast-paced yachting environments while providing exceptional service.

[7-Day Sample Menu Family Style pages 3 - 6](#)

[7-Day Sample Menu Fine Dining pages 7 - 10](#)

AMUSE-BOUCHE**Adriatic Coastal Amuse – Chef's Daily Inspiration**

A refined selection of bite-sized delicacies inspired by the morning's catch and local market treasures

STARTERS**Dalmatian Seafood Tasting Plate**

Hand-selected Adriatic delicacies: delicately salted sardines, house-marinated anchovies, lightly poached scampi, shaved bottarga, capers, and marinated olives, finished with first-press extra virgin olive oil

Buffalo Mozzarella & Heirloom Tomatoes

Creamy buffalo mozzarella paired with sun-ripened heirloom tomatoes, basil pesto, aged balsamic reduction, and cold-pressed olive oil

SALADS**Sailor's Salad**

Slow-braised beef, seasonal garden vegetables, and crisp greens, dressed in a light herb vinaigrette inspired by coastal traditions

Artisan Cold Pasta Salad

Handcrafted pasta tossed with sun-dried tomatoes, fresh basil pesto, and toasted pine nuts

MAIN COURSES**Slow-Roasted Lamb Ribs**

Tender lamb ribs slow-roasted with rosemary and garlic, served with a rich natural jus, roasted seasonal vegetables, and baby potatoes

Lobster & Handmade Pasta

Fresh handmade pasta folded with succulent lobster in a rich Dalmatian tomato and herb sauce, finished with parsley and olive oil

DESSERT**Vanilla Bean Panna Cotta with Adriatic Fig & Honey**

Silky panna cotta infused with real vanilla, served with fig compote and local honey

STARTERS**Yellowfin Tuna Carpaccio**

Thinly sliced premium tuna, topped with aged parmesan, wild arugula, and citrus-infused olive oil

Beef Carpaccio

Hand-sliced prime beef with parmesan shavings, tomato concassé, and white truffle oil

SALADS**Mediterranean Tuna Pasta Salad**

Al dente pasta with seared tuna, seasonal vegetables, fresh herbs, and olive oil

Classic Greek Salad

Ripe tomatoes, cucumber, Kalamata olives, and feta cheese, finished with oregano and olive oil

MAIN COURSES**Prime Beef Steak**

Char-grilled prime cut steak served with sautéed vegetables, chili-honey glaze, and rich demi-glaze

Pan-Seared Sea Bass

Crispy-skinned sea bass with seasonal vegetables and a delicate lemon emulsion

DESSERT**Classic Tiramisu**

Espresso-soaked ladyfingers layered with mascarpone cream and cocoa

DAY 3 – BALANCED & FRESH

SALADS

White Fish & Quinoa Salad

Flaked Adriatic white fish with quinoa, fresh vegetables, and bright citrus dressing

Ancient Grain Bowl (Vegan)

A nourishing bowl of grains, roasted vegetables, marinated tofu, and toasted seeds

STARTERS

Chickpea & Roasted Eggplant Spread

Silky chickpea purée with roasted eggplant, tahini, and olive oil, served with warm flatbread

Roast Beef & Arugula

Thin slices of roast beef with peppery arugula, olive oil, and sea salt

MAIN COURSES

Poached Salmon in Herb Broth

Gently poached salmon served in a fragrant herb broth with seasonal vegetables

Slow-Cooked Beef Stew

Traditional slow-braised beef with peas, potatoes, and a deep red wine reduction

DESSERT

House-Churned Gelato Trio

A selection of artisanal gelato—lavender, Adriatic fig, and dark chocolate

DAY 4 – ADRIATIC SIGNATURES

SALADS

Warm Salmon Salad

Seared salmon over roasted vegetables with a light vinaigrette

Couscous & Grain Salad

Fluffy couscous with herbs, vegetables, and citrus notes

STARTERS

Tuna Tartare

Finely diced tuna with avocado, citrus, and sesame

Beef Tartare (Prepared Tableside)

Hand-cut beef seasoned to preference with capers, mustard cream, and quail egg

MAIN COURSES

Scampi Buzara with Handmade Pasta

Adriatic scampi in a garlic, white wine, and tomato buzara sauce, served with fresh pasta

Stuffed Chicken Supreme

Free-range chicken filled with cheese, served with creamy mashed potatoes and velouté sauce

DESSERT

Chocolate Soufflé

Warm chocolate soufflé with a molten center, served with vanilla bean ice cream

DAY 5 – CONTINENTAL INFLUENCE

SALADS

Scampi & Avocado Salad

Tender scampi with creamy avocado, crisp greens, and citrus dressing

Green Beef Salad with Soft Egg

Slices of beef with fresh herbs and a perfectly cooked soft egg

STARTERS

Leek & Blue Cheese Tart

Flaky pastry filled with caramelized leeks and rich blue cheese

Seasonal Vegetable Carpaccio

Thinly sliced vegetables with microgreens and olive oil

MAIN COURSES

Wiener Schnitzel

Classic veal schnitzel, golden and crisp, served with butter rice and green peas

Grilled Adriatic Tuna Fillet

Perfectly grilled tuna with sautéed spinach and lemon

DESSERT

Crêpes Suzette

Delicate crêpes flambéed in orange and cognac sauce

DAY 6 – CLASSIC COMFORT, REFINED

SALADS

Adriatic Octopus Salad

Tender octopus with mixed greens, lemon, and olive oil

Mediterranean Herb Garden Salad

STARTERS

Wild Mushroom Risotto

Creamy risotto with forest mushrooms, parmesan, and truffle essence

Scampi-Filled Ravioli

Delicate ravioli filled with scampi in a white wine cream sauce

MAIN COURSES

New York Strip Steak

Grilled striploin served with baked potatoes and herb butter

Tempura Adriatic Fish & Chips

Lightly battered local fish with tartar sauce and lemon

DESSERT

Seasonal Fresh Fruit Selection

Served with citrus syrup, fresh mint, and a hint of local liqueur

SALADS

Adriatic Seafood Salad

A medley of fresh seafood with olive oil and herbs

Classic Creamy Coleslaw

STARTERS

Vitello Tonnato

Tender veal with a silky tuna-caper sauce and olive oil

MAIN COURSES

Traditional Pašticada with Hand-Rolled Gnocchi

Slow-braised beef in a rich, aromatic sauce, served with handmade gnocchi

White Fish Brudet with Polenta

Classic Dalmatian fish stew simmered in tomato, wine, and herbs, served with creamy polenta

DESSERT

Dark Chocolate Mousse with Sea Salt & Olive Oil

Intense chocolate mousse finished with Adriatic sea salt and premium olive oil

NOTES

All dishes are prepared fresh onboard using seasonal, locally sourced Adriatic ingredients

Daily catch and market specials may enhance the menu

Vegetarian, vegan, and dietary-specific menus available upon request

Artisan bread selection baked fresh daily onboard

DAY 1 – ELEGANT BEGINNING

COUVER

Gorgonzola Mousse

Airy gorgonzola cream, delicately whipped to a velvety texture, paired with slow-cooked pear jam and caramelized candied walnuts

COLD APPETIZER

Adriatic Shrimp Tartare

Hand-cut sweet shrimp, enhanced with fresh pomelo pearls, citrus zest, and a refined lemon emulsion

HOT APPETIZER

Handcrafted Basil & Cheese Ravioli

Delicate handmade ravioli filled with fresh herbs and soft cheese, gently folded in a light, slow-simmered tomato sauce finished with basil oil

MAIN COURSE

Seared Filet Mignon

Premium beef tenderloin, perfectly seared and rested, served with a silky parmesan–mustard cream, glazed seasonal vegetables, and natural jus

DESSERT

Molten Chocolate Fondant

Warm chocolate cake with a flowing center, accompanied by house-made caramel and small-batch artisan ice cream

DAY 2 – DALMATIAN TRADITION

COUVER

Gratinated Green Asparagus

Oven-roasted asparagus finished with aged cheese and golden crust, drizzled with Dalmatian olive oil

COLD APPETIZER

Dalmatian Heritage Selection

Hand-sliced prosciutto, aged island cheese, and delicately cured pancetta, showcasing local craftsmanship

HOT APPETIZER

Traditional Fish “Brudet”

Aromatic Adriatic fish stew, slowly simmered with tomatoes, white wine, garlic, and Mediterranean herbs

MAIN COURSE

Adriatic Scampi “Buzara”

Fresh scampi gently cooked in a classic buzara sauce—your choice of white wine, garlic, and parsley or light tomato—served with warm artisan bread for dipping

DESSERT

“Fritule” with Citrus & Vanilla

Soft, golden mini doughnuts infused with citrus zest and raisins, finished with powdered sugar and a hint of vanilla

DAY 3 – LIGHT & REFINED

COUVER

Onion Mousse Tartlet

Silky caramelized onion mousse set in a delicate buttery shortcrust shell

COLD APPETIZER

Citrus-Marinated Sea Bass

Thinly sliced sea bass cured in its own juices with fennel, citrus, and extra virgin olive oil

HOT APPETIZER

Baked Spiced Polenta

Creamy polenta enriched with subtle spices, paired with a smooth garlic velouté and fresh garden sprouts

MAIN COURSE

Zucchini-Wrapped Adriatic Hake

Tender hake fillet wrapped in delicate zucchini ribbons, served in a clear, aromatic herb broth with young seasonal vegetables

DESSERT

Tiramisu in a Glass

Layers of airy mascarpone cream and espresso-soaked sponge, finished with fine cocoa

DAY 4 – GOURMET INDULGENCE

COUVER

Silky Tuna Pâté

Refined tuna pâté with olive oil, citrus notes, and herbs

COLD APPETIZER

Seasonal Vegetable Carpaccio

Paper-thin slices of market vegetables, elevated with olive oil caviar and micro herbs

HOT APPETIZER

Fresh Pasta with Black Truffles

Handmade pasta coated in cultured butter and aged cheese, finished with freshly shaved black truffles

MAIN COURSE

Roasted Duck Breast

Crispy-skinned duck breast with tender pink interior, served with velvety potato cream and a glossy orange reduction

DESSERT

Vanilla Semifreddo with Caramel Glass

Light frozen parfait with delicate caramel shard and toasted nut crumble

DAY 5 – MODERN FUSION

COUVER

Seed Crackers with Pea & Burrata Cream

House-made seed crisps served with vibrant pea purée and creamy burrata

COLD APPETIZER

Vegetable Tataki

Lightly seared seasonal vegetables with pumpkin purée, mango accents, and citrus notes

HOT APPETIZER

Curried Butternut Squash Velouté

Silky squash soup infused with warm spices, finished with a cream swirl and aromatic oil

MAIN COURSE

Soy & Honey Glazed Chicken Breast

Perfectly cooked chicken breast glazed in a delicate soy-honey reduction, served with refined garnishes

DESSERT

Spiced Pumpkin Cake

Moist pumpkin cake layered with light cream and subtle spice infusion

DAY 6 – CLASSIC REFINED

COUVER

Baked Artichoke with Melted Brie

Tender artichoke heart baked with creamy brie and finished until golden

COLD APPETIZER

Chilled Scampi Cocktail

Succulent scampi served with a silky aurora sauce, enhanced with a touch of aged cognac

HOT APPETIZER

Goat Cheese Soufflé

Light, airy soufflé with delicate goat cheese, baked to perfection

MAIN COURSE

Slow-Roasted Lamb Ribs

Rich, fall-off-the-bone lamb ribs glazed in their own reduction, served with soft semolina and deep, aromatic jus

DESSERT

Meringue with Seasonal Fruits

Crisp meringue with fresh fruits and lightly whipped cream

DAY 7 – GRAND FINALE

COUVER

Stuffed Quail Eggs with Balsamic Pearls

Delicately filled eggs finished with aged balsamic pearls

COLD APPETIZER

Green Apple & Fennel Gazpacho with Scampi

Chilled, vibrant gazpacho with crisp acidity, complemented by tender scampi

HOT APPETIZER

Velouté of Adriatic Fish

Silky fish soup enriched with delicate aromatics and finished with parsley oil emulsion

MAIN COURSE

Pan-Seared White Fish Fillet

Perfectly cooked fillet served with a crisp lentil croquette and refined tomato reduction

DESSERT

Sweet Potato Mousse with Salted Caramel

Smooth, lightly spiced mousse paired with house-made salted caramel

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