TOUCH ADRIATIC



Silent World

PRIMADONNA SERIE



Angelche Arsovski

CHEF

Macedonian

Chef Angelche brings nearly 20 years of international culinary experience from luxury yachts, Michelin-starred restaurants, and renowned fine-dining establishments across Europe. Specializing in Mediterranean and contemporary European cuisine, he creates refined, bespoke menus tailored to each guest's preferences, combining exceptional flavors with elegant presentation. Known for his creativity, attention to detail, and warm approach to hospitality, he is equally comfortable preparing relaxed family-style meals or sophisticated multi-course dining experiences. His passion for fresh ingredients and commitment to excellence ensure every meal on board becomes a memorable part of the charter experience.

Day One

BREAKFAST

Poached eggs, guacamole, toasted bread, sausage, cherry tomatoes, jam, Nutella, honey, fruits, bacon, croissant, prosciutto, ham, cheese, butter, smoked salmon...

LUNCH

Wild fish fillets, fresh Adriatic tuna, mashed potatoes with chard, asparagus, fresh salads, homemade bread, broccoli, baked paprika with goat cheese, zucchini

DINNER

Amuse-bouche
Grilled shrimp, smoked cheese, green oil, black olives
Grilled octopus, lemon chickpea purée, fermented radish, green oil
Mango cheesecake with lime

Day Two

BREAKFAST

Scrambled eggs, bacon, spinach, mushrooms, cheese, prosciutto, ham, croissant, Nutella, jam, butter, homemade bread, tomatoes...

LUNCH

Tomato soup
Wagyu A5 (Japan), potato saffron purée, cauliflower, asparagus, fresh salads, homemade bread

DINNER

Amuse-bouche
Confit cherry tomatoes, mozzarella, wild fruits
Traditional black risotto with cuttlefish, saffron emulsion
Homemade tiramisu

Day Three

BREAKFAST

Fried eggs, scrambled eggs with feta cheese, ham, bacon, croissant, fruits...

LUNCH

Grilled shrimps, salmon, asparagus, broccoli, baked potatoes, homemade bread, fresh salads

DINNER

Amuse-bouche
Tuna tartare, avocado, toasted bread
Scallops, broccoli purée, lemon pearls, green oil
Lemon tart

Day Four

BREAKFAST

Scrambled eggs with spring onion, homemade bread, ham, prosciutto, cheese, fruits...

LUNCH

Beef tenderloin, potatoes, beans, romanesco, seasonal salads, homemade bread, rich demi-glace sauce

DINNER

Amuse-bouche
Mezze paccheri with shrimp and cherry tomatoes
Wild fish fillet, grilled vegetables, chimichurri sauce
Chocolate mousse

Day Five

BREAKFAST

French toast, fried eggs, fruits, prosciutto, ham, cheese, tomatoes, smoked salmon, Nutella, butter, honey...

LUNCH

Asparagus soup...
Baked wild fish, grilled vegetables, potatoes, fresh salads...
Fruits

DINNER

Amuse-bouche
Burrata, cherry tomatoes, arugula, green oil, olives
Braised beef, potato purée, vegetables, fermented radish
Fruit cheesecake

Day Six

BREAKFAST

Egg omelette, cheese, ham, homemade bread, yogurt, granola with fruits...

LUNCH

Ribeye steaks, potatoes, fresh salads, asparagus, grilled vegetables

DINNER

Amuse-bouche
Elegant fish pâté served with fermented vegetables and homemade bread
Grilled lobster tail, potatoes, carrots, velouté sauce
Ice cream

Day Seven

BREAKFAST

Poached eggs, toasted bread, tomatoes, avocado, fruits...

LUNCH

Grilled salmon, sweet potatoes, grilled vegetables, fresh salads

DINNER

Amuse-bouche
Tuna tataki, teriyaki, strawberry
Monkfish, potatoes, vegetables, Hollandaise sauce
Carrot cake

Wishing You a Memorable Dining Experience