



# 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

**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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