



# Conte Alberti



## MILIVOJ GRGANTOV

CHEF

Croatian

I am chef Milivoj. I was born in Split, where I finished high school, after which I soon began my culinary adventure working in the best fish a la carte restaurants. After that, I continue my journey at the heritage hotel Martinis Marchi on the island of Šolta, which offered me new culinary challenges. In 2008, I was offered a unique opportunity to go to Dubai for training, where I honed my culinary skills and broadened my horizons by working with the world's best chefs. In 2019, I have started my culinary journey on luxury yachts where I work as a chef. Through out my career, I have tried to provide my guests with unforgettable tastes of the Mediterranean and Dalmatia and help them discover a unique experience.

## DAILY BREAKFAST OPTIONS

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Coffe, tea, milk, yogurt, fruit yogurt

Orange, grape fruit juice

Mixed cereals, cornflakes

Butter, jams, marmelade, pate, fresh cheese, honey

Benedict eggs

Choice of eggs

Crispy roasted bacon

Sausages

French toast

Pancakes

Seasonal fresh fruits

Cherry tomato, avocado, Buffalo mozzarella

*\*Breakfast is served daily with most foods, while eggs and other wishes are prepared according to your preference.*

## DAY 1

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### LUNCH

Smoked mussels pasta with cheese ice cream

Sea bass fillet on a bed of couscous, enchanted with seasonal vegetables, topped with a creamy white fish and chives sauce

### DINNER

Smoked fish tartare with orange & avocado

Dry aged beef steak with potato cream and marinated vegetables

Crostata with lemon curd sauce

## DAY 2

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### LUNCH

Cucumber gazpacho with greek yoghurt enchanted with fresh black truffle

Lamb chops on cold grilled vegetables marinated in garlic, parsley, and extra virgin olive oil

### DINNER

Chickpea soup with prawns enriched with truffles

Baked lamb rack with potatoes and sauteed zucchini with mint salsa

Traditional chocolate cake with dried figs and candied oranges

## DAY 3

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### LUNCH

Buffalo mozzarella salad with tomato and cucumber chutney, dressed with basil dressing

White fish baked in sea salt crust served with a side of assorted steamed vegetables

### DINNER

Smoked tuna carpaccio and burrata with fermented pear and black olive ash

Sous vide white fish fillet with flavored polenta espuma and caper powder

White chocolate mousse with forrest fruit sauce

## DAY 4

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### LUNCH

Homemade pasta with homemade pesto and a poached egg on top

Beef tenderloin fillet with a side of roasted potatoes flavored with mediterranean herbs and pea cream

### DINNER

Seabass ceviche

Scorpion fish with swisschard (Dalmatian style)

Lemon sorbetto with forrest fruit sauce

## DAY 5

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### LUNCH

Foie gras pate with blueberry jam,  
flavored butter and integral toast

Free-range duck breast with celery puree  
and authentic croatian dessert wine sauce

### DINNER

Smoked yellowfin tuna prosciutto

Turbot fish al forno with  
vegetables and potatoes

Sacher cake

## DAY 6

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### LUNCH

Marinated shrimp tails in lemon and lime juice and  
extra virgin olive oil on a bed of arugula salad

Authentic dalmatian fish brodetto  
with mixed seafood

### DINNER

Octopus carpaccio

Pasta with lobster – dalmatian style

Choco cake

## DAY 7

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### LUNCH

Dalmatian-style octopus salad

Grilled tuna fillet with a side of young spinach  
mixed nuts and shrimp butter

### DINNER

Anchovies in lemon sauce

Black risotto

Light cheese cake with citrus  
fruit and dalmatian honey

