



Morning Star

BARTUL KACIC

CHEF

Croatian

With over ten years of experience in fine dining, luxury hospitality, and private yachting, I bring a passion for great food and thoughtful detail to the galley of M/Y Morning Star. My cooking style is refined yet relaxed, focusing on beautiful presentation, balanced flavors, and creating meals that guests truly enjoy. I love working with Mediterranean, Italian, Asian, and Croatian cuisine, always using fresh, seasonal ingredients. Every menu is personally tailored to your tastes and dietary preferences, whether you're in the mood for something light and simple or an elevated dining experience. Before yachting, I worked in some of Croatia's leading kitchens and later as a private chef in luxury villas across South Dalmatia, creating bespoke menus for guests who appreciate quality and creativity. Calm, well-organized, and always guest-focused, I take pride in delivering memorable dining moments at sea and being part of what makes your time on M/Y Morning Star special.

MONDAY

LUNCH

Adriatic tuna tartare

Poached sea bass fillet with celeriac purée and oil pearls

Semifreddo with sabayon and dried figs

DINNER

Cold fish platter (anchovies, capers, pâté, focaccia)

Shrimp risotto with truffles, sea urchin, and parmesan cream

Raspberry soufflé with raspberry liqueur

TUESDAY

LUNCH

Cold meat platter with focaccia, sun-dried tomatoes...

Beef Bourguignon with potato espuma

Panna cotta with blueberries and mint

DINNER

Cauliflower cream soup with truffles

Lamb ribs with sweet potato purée and sautéed baby cabbages

Lava cake with cinnamon and vanilla ice cream

WEDNESDAY

LUNCH

Spicy butternut squash soup

Grilled swordfish with aromatic potatoes and wild arugula

Crostata with lemon curd and pistachios

DINNER

Greek salad with toasted bread and basil oil

Beef tenderloin with saffron rice and demi-glace sauce

Open cheesecake with forest fruit glaze

THURSDAY

LUNCH

Tuna carpaccio with lemon, honey, anise, and caviar

Adriatic scampi “buzara-style” with bavette pasta

Chocolate cake

DINNER

Sea bass taco with guacamole and pickled onions

Sea bass “al cartoccio” with carrots, red onions, wine, and lemon

Crème caramel with brittle and bourbon

FRIDAY

LUNCH

Burrata with tomato salsa and pesto

Ribeye tagliata with cherry tomatoes,
parmesan, and balsamic vinegar

Apple crumble with oats and vanilla ice cream

DINNER

Shrimp soup with saffron aroma

Black risotto with shrimp tartare and truffle shavings

American pancakes with yogurt, pineapple, agave

SATURDAY

LUNCH

Octopus salad

Stuffed squid with aromatic roasted potatoes

Filled choux pastries

DINNER

Tomato cream soup with mozzarella

Korčula-style macaroni with beef tenderloin

Apple strudel with bourbon vanilla ice cream

SUNDAY

LUNCH

Beef tartare with egg yolk and wild greens

Ricotta ravioli with butter, parmesan, and almonds

Chocolate mousse with coarse salt and olive oil

DINNER

Basil pesto pasta rolls with burrata

Beef Wellington with mashed potatoes and butter-glazed asparagus

Tiramisu in a glass with chocolate biscuits