



# CHEF

## Srećko Ilić

Srećko Ilić, a skilled and experienced chef with 15+ years in yachts, luxury hotels, and restaurants.

Specializes in VIP guest service, diverse cuisines, and top-quality dishes with exceptional presentation.

Passionate, creative, and an excellent team player.



## Cassieopia Sample Menu

Healthy and delicious always fresh cuisine, with the smell of the mediteranean and the freshness of sea



## Breakfast or Brunch

Various breads pastries, fresh fruits and salads. Smoothies, shakes, corn flakes cold cuts eggs of the chois



## Lunch Time

Lighten up your midday with a satisfying yet refresing meals.

Variis fresh seafood or meat ,salad ,cold soups griled fish ,smoked or in sal-crustad you choose .



- fresh fish ceviche & tartar
- scallops & prawns
- grill gamberi&chili rise
- codfish pate&garlic bread
- dalmatian cold variations
- beef tatare& bruchetta
- numerous salads&adverbs



## Diner Time

Make every bite count with dinner thet 's

boath satisfying and fulfiling



- Variation of dalmatian fish dishes
- Grill,brudeto & buzara
- Cuts of first class Croatian organic meat
- Fresh,marinate or mature
- Pasta&risotto
- Handmade pasta and gnocchi
- Cognac ,truffles phytoplankton
- Fresh corner
- Numerous salads & adverbs

