



Chef Jerko is a highly skilled culinary professional with over 15 years of experience in fine dining and luxury hospitality, including prestigious restaurants and luxury motor yachts. His expertise lies in managing kitchens, creating bespoke menus tailored to guest preferences, and leading teams to deliver exceptional dining experiences for VIP clients. His extensive yachting experience has earned him a reputation for culinary excellence and impeccable service, making him a valued asset onboard the APNA yacht. With over 15 years of solid experience in the catering, culinary, and hospitality industry, Chef Jerko has also specialized in Japanese cuisine for 2 years, gaining hands-on experience aboard a Japanese cruiser. Additionally, he spent 3 years as a butcher shop manager, further honing his skills in the art of butchery and meat preparation. Renowned for his creativity, dedication to quality, and adherence to safety standards, Chef Jerko consistently exceeds expectations.

Chef JERKO ROSO

Nationality Croatian

LUNCH

CREAM SOUP WITH VEGETABLES

SPINACH LASAGNA

SLICED FRUIT

DINNER

CHEESE SELECTION

FISH SOUP

SEA BASS FILLET, JULIENNE VEGETABLES IN BUTTER, SESAME OIL

CHOCOLATE MOUSSE

LUNCH

GAZPACHO TOMATO AND FRESH CUCUMBER SOUP

BEEFSTEAK WITH CELERY CREAM, MARINATED POTATOES, ROASTED RED PEPPER MOUSSE

SLICED FRUIT

DINNER

CHEESE SELECTION

PASTA WITH SALMON, DRIED TOMATOES AND CAPERS

TUNA TATAKI, FISH JUICE, BLACK LENTILS, CARROT CREAM

CHOCOLATE BALL, CREAM CHEESE AND LIME

LUNCH

CHICKEN SOUP

ROLLED CHICKEN STUFFED WITH VEGETABLES

SLICED FRUIT

DINNER

CHEESE SELECTION

MUSHROOM SOUP WITH CROUTONS

RIBEYE STEAK ON ALMOND AND POTATO CREAM, CRANBERRY SAUCE

FRUIT TART, VANILLA CREAM

LUNCH

VEGETABLE RISOTTO, CHEESE ICE CREAM

CHICKEN FROM SCRAP WITH VEGETABLES, MUSHROOM SAUCE

SLICED FRUIT

DINNER

CHEESE SELECTION

BROCCOLI SOUP

DUCK DRUMSTICK AND THIGH ON SWEET POTATO CREAM, DEMI GLACE SAUCE WITH ROSEMARY AROMA

PANNA COTTA WITH FOREST FRUITS

LUNCH

TUNA TARTARE WITH WASABI EMULSION

SEA BREAM STUFFED WITH RICE AND VEGETABLES, GARLIC SAUCE

SLICED FRUIT

DINNER

CHEESE SELECTION

RAVIOLI STUFFED WITH SPINACH, TOMATO SAUCE

MARINATED BEEF SKEWERS WITH YOGURT AND PISTACHIO SAUCE

CHOCOLATE CAKE

LUNCH

PASTA WITH TRUFFLES AND BEEF PROSCIUTTO

DUCK BREAST WITH ROOSTER SAUCE, GRILLED VEGETABLES

SLICED FRUIT

DINNER

CHEESE SELECTION

PUMPKIN SOUP WITH PUMPKIN SEEDS

VEAL RACK WITH CAROLINA SAUCE, MARINATED POTATOES

CREME BRULEE

FRUIT SALAD

LUNCH

CHEESE PLATTER

STRAWBERRY GAZPACHO SOUP

MARINATED RIBEYE STEAK GRATIN POTATOES GREEN PAPER SAUCE

SALAD MIX

DINNER

CREAMY ASPARAGUS RISOTTO

LOBSTER ON SQUID BASAMEL MARINATED IN LOBSTER OIL

WHITE CHOCOLATE MOUSSE FILLED WITH CARAMELIZED APPLE AND CINNAMON













