



MENU SAMPLE

MSY SCORPIOS

2023

A portrait of Chef Bruno Luka Simic, a man with a beard and short dark hair, wearing a dark grey chef's jacket. He is standing with his arms crossed, looking slightly to the right of the camera. The background is a plain, light-colored wall.

CHEF

BRUNO LUKA SIMIC

Bruno is a young and ambitious chef who already has 11 seasons aboard yachts under his belt. His career at sea began quite 'by accident', but he quickly fell in love with the freedom it gave him compared to restaurants. Now, Bruno is excited to develop his career and push his cuisine even further. Bruno is all about playing with the best local ingredients; he loves to give traditional dishes a modern twist, so guests experience the local cuisine. Bruno follows instinct rather than a cookbook, and his creative and inspiring approach never fails to surprise and delight guests. Bruno has a positive attitude and playful nature that promotes team spirit and morale. Bruno enjoys everything related to creativity and art; this creativity combined with a passion for food and people shines through in every dish Bruno prepares. His goal is to ensure that after each meal, his guests are not only happy, healthy, and satisfied, but also that they remember their charter as an unforgettable gourmet experience. Bruno is excited to join a team that shares his passion for creativity and the guest experience, and he looks forward to serving you aboard SY Scorpions.

MENU

DAY 1

Sea bass carpaccio, yuzu and olive oil emulsion, mango, sprouts



Octopus legs, smoked celery, lemongrass sauce, polenta



Olive ice cream, tangerine sponge cake, white chocolate



MENU

DAY 2

Beef stuffed gyoza, roasted eggplant cream, ponzo reduction



Rack of lamb, herb crust, caramelized baby vegetables, charcoal leek cream, vanilla jus

Sweet potato crême brûlée, coffee and pear gel

MENU

DAY 3

Scallops, parsnip soup, pickled parsnip

Cod fillet sous vide, miso-sesame spinach, thick potato cream

Ricotta cheese mousse, fig, hibiscus





MENU

DAY 4

Tuna tartar, coriander mayo, cracker

Sea bass fillet, cauliflower cream, pea and apple salad, sheep's cheese foam

Coconut panna cotta, fig caviar, almond sponge, confi kumquat



MENU

DAY 5

Skradin risotto arancini, parmesan cream, tomato jam

Black pig fillet, black lentil cream, caramelized pak choi in citrus butter

Rozata/palm sugar/coconut





MENU

DAY 6

Roasted beetroot and sheep's cheese salad, beetroot gel and balsamic vinegar

Adriatic prawns and herbs creamy risotto, green tomato jam

Warm white chocolate lavender cake, lavender gel, strawberry ice cream



MENU

DAY 7

Thick crab soup, fillet rub, garlic oil

Smoked monkfish, dalmatian kale, potatoes and olive oil mousse

White chocolate mousse, strawberry gel, cardamom

