



PHANTOM





Duje Ivancev

CHEF

Croatian

Duje is young but already experienced chef with lots of experience in haute cuisine at high standard hotels and yachts. In his work, he always strives for a balance between the wishes of guests and great culinary dishes he can offer. Duje speaks English very well, he is very polite and discrete person, yet a very open for discussing any gastromomic ideas. During his studies, he attended practical classes at the famous Split restaurants Caper and Movi where he later took his first mandate as a chef. He participated in numerous competitions, won many and finally graduated as MASTER CHEF at Croatian Chamber of Crafts. Since being a child, Duje felt a passion for cooking and knew he will become a chef in the future. For the last seven years, that is his passion and profession. He spent all his time on the Adriatic islands and fall in love with the sea and seafood. His specialty is the Mediterranean cuisine but later on, he learnt a lot about several major regions, including Asian cuisine that he outstandingly combines with the Mediterranean one. During your stay on PHANTOM you will enjoy in his magnificent food.



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SAMPLE MENU PHANTOM Italversil

DAY 1

LUNCH

White fish ceviche

Poached fish fillet in beurre blanc sauce

Crème brûlée

DINNER

Bulgur and tiger prawn salad

Sous-vide octopus

Lemon cake

DAY 2

LUNCH

Veggie quinoa salad

Sardine fillet in tempura

Panna cotta with forest fruit sauce

DINNER

Vitello tonnato

Pancetta-wrapped monkfish, corn purée

Lemon and white chocolate soufflé



DAY 3

LUNCH

Burrata and fig bruschetta

Shrimp risotto with Parmesan foam

Pavlova cake with strawberries

DINNER

Beef carpaccio

Veal steak, new potatoes, and celery cream

Dried fig and vanilla dessert

DAY 4

LUNCH

Vanilla-marinated shrimp

Sea bass baked in salt

Mojito cheesecake

DINNER

Peppers stuffed with goat cheese

Tuna tataki

Vanilla and strawberry tart



DAY 5

LUNCH

Celery cappuccino soup

Steak tagliata

White chocolate mousse

DINNER

Chickpea falafel

Lamb French rack, baby carrots, red wine sauce

Praline choux

DAY 6

LUNCH

Tuna tartare

Brudet (traditional Croatian fish stew)

Matcha soufflé

DINNER

Stuffed fried ravioli

Turbot fillet, asparagus, pea cream

Tiramisu



DAY 7

LUNCH

Vegan tartare, yellow pepper cream

Tortellini stuffed with porcini mushrooms, Parmesan foam

Sachertorte

DINNER

Baked scallops

Scorpion fish fillet with lemon and pear risotto

Carrot cake



KIDS MENU

Mac and cheese

Chicken nuggets

Mini hamburger

Pancakes

American pancakes

Tacos

Mini pizza

Banana bread

Every kind of pasta

Fish and chips

Choco muffin

Grilled chicken sandwiches

Crispy bread fish sticks

Breaded pork chops



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