

Head Chef Luka Labrović

In his 20 year's career as a Chef, both onshore and onboard yachts, Luka has been working in five star hotels and high-end restaurants around Croatia, Austria and Germany, joining CLASE AZUL from his most recent position on a 60m motor yacht KATINA in Qatar during the World Cup charters. Doing a lot of sports in his youth, Luka developed a strong self-discipline and leader skills, always ready to help and being an excellent team player at the same time. Maintaining and improving his work environment to the highest standards has always been one of Luka's priorities as a Chef. Exploring new cuisines and techniques on his travels, Luka likes to expand his knowledge and skill, while proudly preserving the traditional Balkan recipes and serving his guests the best of the local cuisine. He will make sure that every day onboard CLASE AZUL is a new and exciting culinary journey for the guests.



SAMPLE MENU-1

Breakfast

Continental breakfast with variation of eggs and smoothies Focaccia selection Strawberries tart

Lunch

Slow cooked oysters with miso ice cream Vegetables orzotto with Adriatic squid tartar Cuttlefish with potato and prosciutto foam Orange creme brûlée

Dinner

Tuna cubes tartar with salsa selection
Adriatic squid cooked in confit with Swiss chard
Monkfish and tomato stew with creamy polenta
Lime cake with candied fruit













SAMPLE MENU-2

Breakfast

Continental breakfast with variation of eggs and smoothies Sepia focaccia and salty anchovies French pancakes with fresh ricotta and forest fruits

Lunch

Celery white fish terrine
Ravioli stuffed with foie gras and baked pear puree
Tuna filet baked in wild herbs and lemon mayonnaise
Baked figs with champagne foam

Dinner

Zucchini carpaccio with pistachio yogurt pasta Fish velouté soup Slow cooked Monkfish with lardo and young onion Vanilla parfait stuffed with baked truffle and dark chocolate sauce







