



# 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 side. 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 creme 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

