



# CHEF

Srećko Ilić

Srećko Ilić, a skilled and experienced chef with 15+ years in yachts, luxury hotels, and restaurants.

Specializes in VIP guest service, diverse cuisines, and top-quality dishes with exceptional presentation.

Passionate, creative, and an excellent team player.



## Cassieopia Sample Menu

Healthy and delicious always fresh cuisine, with the smell of the mediterranean and the freshness of sea



## Breakfast or Brunch

Various breads pastries, fresh fruits and salads. Smoothies, shakes, corn flakes cold cuts eggs of the chois



## Lunch Time

Lighten up your midday with a satisfying yet refresing meals.

Variuos fresh seafood or meat ,salad ,cold soups griled fish ,smoked or in sal-crusted you choose .



fresh fish ceviche & tartar  
scallops & prawns  
grill gamberi&chili rise  
codfish pate&garlic bread  
dalmatian cold variations  
beef tatare& bruchetta  
numerous salads&adverbs



## Diner Time

Make every bite count with dinner thet 's both satisfying and fulfilling



Variation of dalmatian fish dishes  
Grill,brudeto & buzara  
Cuts of first class Croatian organic meat  
Fresh,marinate or mature  
Pasta&risotto  
Handmade pasta and gnocchi  
Cognac ,truffles phytoplankton  
Fresh corner  
Numerous salads & adverbs

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