



SAMPLE MENU

O V E R T H E M O O N ~ M O O N 6 0 P O W E R



I am chef Milivoj. I was born in Split, where I finished high school, after which I soon began my culinary adventure working in the best fish a la carte restaurants. After that, I continue my journey at the heritage hotel Martinis Marchi on the island of Šolta, which offered me new culinary challenges. In 2008, I was offered a unique opportunity to go to Dubai for training, where I honed my culinary skills and broadened my horizons by working with the world's best chefs. In 2019, I have started my culinary journey on luxury yachts where I work as a chef. Throughout my career, I have tried to provide my guests with unforgettable tastes of the Mediterranean and Dalmatia and help them discover a unique experience.

Chef MILIVOJ GRGANTOV

Nationality Croatian

DAILY BREAKFAST OPTIONS

Coffee, tea, milk, yogurt, fruit yogurt
Orange, grape fruit juice
Mixed cereals, cornflakes
Butter, jams, marmelade, pate, fresh cheese, honey
Benedict eggs
Choice of eggs
Crispy roasted bacon
Sausages
French toast
Pancakes
Seasonal fresh fruits
Cherry tomato, avocado, Buffalo mozzarella

**Breakfast is served daily with most foods, while eggs and other wishes are prepared according to your preference.*

DAY 1

LUNCH

SMOKED MUSSELS PASTA WITH CHEESE ICE CREAM

SEA BASS FILLET ON A BED OF COUSCOUS,
ENCHANTED WITH SEASONAL VEGETABLES, TOPPED
WITH A CREAMY WHITE FISH AND CHIVES SAUCE

DINNER

SMOKED FISH TARTARE WITH ORANGE & AVOCADO

DRY AGED BEEF STEAK WITH POTATO CREAM AND
MARINATED VEGETABLES

CROSTATA WITH LEMON CURD SAUCE

DAY 2

LUNCH

CUCUMBER GAZPACHO WITH GREEK YOGHURT
ENCHANCED WITH FRESH BLACK TRUFFLE

LAMB CHOPS ON COLD GRILLED VEGETABLES MARINATED
IN GARLIC,PARSLY,AND EXTRA VIRGIN OLIVE OIL

DINNER

CHICKPEA SOUP WITH PRAWNS
ENRICHED WITH TRUFFLES

BAKED LAMB RACK WITH POTATOES AND
SAUTEED ZUCCHINI WITH MINT SALSA

TRADITIONAL CHOCOLATE CAKE WITH DRIED FIGS
AND CANDIED ORANGES

DAY 3

LUNCH

BUFFALO MOZZARELA SALAD WITH TOMATO AND
CUCUMBER CHUTNEY, DRESSED WITH BASIL DRESSING

WHITE FISH BAKED IN SEA SALT CRUST SERVED WITH A
SIDE OF ASSORTED STEAMED VEGETABLES

DINNER

SMOKED TUNA CARPACCIO AND BURRATA WITH
FERMENTED PEAR AND BLACK OLIVE ASH

SOUS VIDE WHITE FISH FILLET
WITH FLAVORED POLENTA ESPUMA AND CAPER POWDER

WHITE CHOCOLATE MOUSSE
WITH FORREST FRUIT SAUCE

DAY 4

LUNCH

HOMEMADE PASTA WITH HOMEMADE PESTO
AND A POACHED EGG ON TOP

BEEF TENDERLOIN FILLET WITH A SIDE OF ROASTED
POTATOS FLAVORED WITH MEDITERRANEAN HERBS
AND PEA CREAM

DINNER

SEABASS CEVICHE

SCORPION FISH WITH SWISSCHARD (DALMATIAN STYLE)

LEMON SORBETTO WITH FORREST FRUITE SAUCE

DAY 5

LUNCH

FOIE GRAS PATE WITH BLUEBERRY JAM,
FLAVORED BUTTER AND INTEGRAL TOAST

FREE-RANGE DUCK BREAST WITH CELERY PUREE
AND AUTHENTIC CROATIAN DESSERT WINE SAUCE

DINNER

SMOKED YELLOWFIN TUNA PROSCIUTTO

TURBOT FISH AL FORNO WITH VEGETABLES AND POTATOES

SACHER CAKE

DAY 6

LUNCH

MARINATED SHRIMP TAILS IN LEMON AND LIME JUICE
AND EXTRA VIRGIN OLIVE OIL ON A BED OF ARUGULA SALAD

AUTHENTIC DALMATIAN FISH BRODETTO WITH MIXED SEAFOOD

DINNER

OCTOPUS CARPACCIO

PASTA WITH LOBSTER – DALMATIAN STYLE

CHOCO CAKE

DAY 7

LUNCH

DALMATIAN-STYLE OCTOPUS SALAD

GRILLED TUNA FILLET WITH A SIDE OF YOUNG SPINACH
MIXED NUTS AND SHRIMP BUTTER

DINNER

ANCHOVIES IN LEMON SAUCE

BLACK RISOTTO

LIGHT CHEESE CAKE WITH CITRUS FRUIT AND DALMATIAN HONEY



OVER THE MOON ~ MOON 60 POWER



We invite you to discover fascinating Croatia with us!