SAMPLE MENU

DREAM ~ CYRUS YACHT

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Artem's culinary journey began in 2011 when he discovered his love for cooking. He honed his skills in prestigious restaurants and a five-star hotel in Moscow, specializing in Mediterranean, Middle Eastern, and Georgian cuisine. Over the years, he has excelled as a private chef on luxury yachts, creating bespoke culinary experiences for his clients.

Chef ARTEM CHEREDNICHENKO

Nationality Russian

BREAKFAST

SERVED AT THE TABLE

Fresh fruit juices Yoghurts Varius granola Fresh fruits Varius berries Cold selection of hams and cheeses Crepes Homemade croissants Fresh baked bread Jams and toppings

A LA CARTE

Cheese pancakes Benedict eggs Any egg dishes you wish

MENU 1

APPETIZERS

Frash baked Onion focaccia Beef Tartar with truffle mouse and crispy potatoes Tomato gazpacho with strachatella and basil oil

MAIN DISH

Homemade spagetti ala pesto Baked local fish with vegetables, olives, garlic

DESERTS

Strawberry sorbet Panna cotta with lemon foam and caramel chips

KIDS MENU

Varius pasta, meat balls, French fries, chicken wings, nuggets, pizza

MENU 2

APPETIZERS

Duck breast salad(rocket salad, pear, cranberry sauce) Sea Bass carppatio on lettuce with chef's orange dressing

MAIN DISH

Risotto Milanese with scampi and green oil Filet Mignon sous vide with truffle sauce, rocket salad and grilled vegetables

DESERTS

Coconut mousse Honey cake

MENU 3

APPETIZERS

Octopus salad (tomato, pickles, crispy potatoes) Shrimp carppatio with strawberry sauce

MAIN DISH

Spinach and ricotta ravioli

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We invite you to discover fascinating Croatia with u