



Grace



Ivan Borovac

CHEF

Croatian

Chef Ivan is a talented chef with the last two years spent creating delicious meals on motor yachts. Ivan not only keeps the kitchen spotless and safe but also makes sure every dish is made with the freshest ingredients. He's great at creating menus that fit the dietary needs and tastes of his guests. Before his yacht adventures, Ivan worked in various hotels and restaurants, where he sharpened his skills. He's especially proud of his Mediterranean, Continental, Vegetarian, and Vegan dishes, and he loves making pastries. When he's not cooking, you'll find him swimming or riding his bike, which keeps him energized and ready for his next culinary creation.

BREAKFAST

Selection of fresh baked pastries, pancakes, muffins

Fresh local and in-season fruit platter

Cheese platter

Fresh squeezed juice and smoothie

Eggs (Fried, Scrambled, Poached, Frittata etc.)

Variety of healthy snacks, fresh & light canapés

DAY 1

LUNCH

Butternut pumpkin soup with toasted pumpkin seeds

Rib-eye steak, mozzarella croquette, coleslaw salad

Pina colada dessert, pineapple, white chocolate, cookies, malibu

DINNER

Foie gras pate, pistacchio butter

Turkey filet in sage sauce with rice croquette

Cheesecake, cherry sauce

DAY 2

LUNCH

Swordfish tartar, butter, toasted bread

Cream tomato soup, sour cream, basil, croutones

Squid filet with polenta sticks and gremoulade sauce

DINNER

Prawn pate with capers and virgin olive oil

Tuna steak, black sesame, mangold and potato

Semi freddo with pistachio and walnuts, caramel sauce

DAY 3

LUNCH

Black cod croquete, aioli sauce, lemon powder

Seabass fillet, green onion sauce, saffron rice

Blueberry and white chocolate mirror glaze cake

DINNER

Beef tartar, butter, focaccia with olives and tomatoes

Veal shank confit, demi glace, carrot cream, crumble

Lemon tart

DAY 4

LUNCH

Beef carpaccio on rocket salad with parmegiano

Veal file, mashed potato, cheese tempura

Panna cotta with wild fruit

DINNER

Fish pate, tuna tartar

Black cuttlefish risotto with parmegiano croquet

John Dory file, capers sauce, aromatized polenta

DAY 5

LUNCH

Octopus carpaccio with capers on rocket salad

White fish cream soup, parsley gel

Monk fish fillet in black truffle sauce

DINNER

Salted and marinated anchovies

Prawn risotto with salmon fillet, goat cheese tempura

Creme brulee

DAY 6

LUNCH

Homemade ravioli with fresh cheese in turmeric sauce

Duck confit, peas puree and demi glace sauce

Chocolate lava cake

DINNER

Spinach and beetroot soup

Homemade gnocchi with vegetables, parmegiano and basil sauce

Beefsteak, celery puree, safron sauce

DAY 7

LUNCH

Sauteed scallops, rosemary, lemon, garlic

Baked octopus, potatoes, vine reduction

Apple pie, walnuts, caramel sauce

DINNER

Pasta carbonara, grana padano, bacon, basil oil

Beefweligton, butternut cream, cherry confit

Chocolate mousse, raspberry, candied orange

