



SAMPLE MENU

GIORGIO ~ MONTE CARLO 86

About Chef

Chef Vitalii boasts 14 years of culinary expertise, with the last 8 years dedicated to creating exquisite dishes on yachts ranging from 26 to 47 meters. He specializes in Mediterranean, Japanese, Chinese, and Russian cuisines, bringing a diverse and refined palate to the dining table. Chef Vitalii is punctual and responsible, committed to excellence and attention to detail, making him an invaluable team member on board GIORGIO.

Chef Vitalii Semenov

Nationality Ukrainian

DAY 1

LUNCH

Vichyssoise soup
Fresh vegetables
Homemade chicken roulade with spicy-sweet sauce
Seafood pasta/risotto

DINNER

Tuna tartar
Mediterranean salad (rocket, basil, mozzarella)
Grilled sea bass with asparagus
Apple strudel with ice-cream

DAY 2

LUNCH

Japanese Ramen soup
Octopus carpaccio
Grissini with local herbs
Assorted sashimi

DINNER

Grilled eggplant (turkish style)
Greek salad with feta cheese
Lamb chops with mashed potatoes
Chocolate cake

DAY 3

LUNCH

- Dalmatian meatballs with white creamy sauce
- Fresh vegetables
- Chicken wings

DINNER

- Marinated anchovies
 - Nicoise salad
 - Sea bass in salt (Croatian style)
 - Sorbet "prosecco"
-

DAY 4

LUNCH

John Dory ceviche
Grilled cheese with spicy jam
Assortment of bruschettas

DINNER

Vitello tonnato
Marinated vegetables salad
Duck fillet in wine sauce with gratin
Grilled mellon

DAY 5

LUNCH

Cream soup
Marinated seafood
Vegetables
Grilled fish

DINNER

Foie gras with fig jam
Classic Ceasar salad
Squid in lemon dressing with rice
Coconut cake

DAY 6

LUNCH

Bouillabaisse soup

Prawns spring rolls

Vegetables

Thai wok

DINNER

Grilled eggplant (Dalmatian style)

Rocket salad with blue cheese

Classic carbonara pasta

Peach dessert

DAY 7

CHEF'S DAY

Full day open air kitchen on the fly deck

GIORGIO ~ MONTE CARLO 86



We invite you to discover fascinating Croatia with us!