

About Chef

Chef Vitalii boasts 12 years of culinary expertise, with the last 6 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

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

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

LUNCH

Dalmatian meatballs with white creamy sauce
 Fresh vegetables
 Chicken wings

DINNER

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

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

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

LUNCH

Bouillabaisse soup

Prawns spring rolls

Vegetables

Thai wok

DINNER

Grilled eggplant (Dalmatian style)
Rocket salad with blue cheese
Classic carbonara pasta
Peach dessert

CHEF'S DAY

Full day open air kitchen on the fly deck

