



Orlando L



Branislav Joksic

CHEF

Croatian

Branislav began his culinary journey in a restaurant in Belgrade, which served as a stepping stone for his progression toward top hotels and restaurants. After spending several years in Belgrade, he decided to elevate his career by pursuing opportunities abroad. Eager to expand his knowledge and experience, he continued his culinary development in a renowned Parisian restaurant. Alongside his industry experience, he further honed his culinary skills by competing in international competitions in Luxembourg and Stuttgart, where he won two bronze medals as captain of the junior culinary team. Branislav is an ambitious and hardworking individual, driven by the desire for continuous growth and improvement within the fields of hospitality and gastronomy. His life and culinary philosophy are grounded in discipline and dedication, which he applies both in his kitchen and work environment. He values teamwork and enjoys being surrounded by enthusiastic, young individuals who share his passion for food, while also appreciating the wisdom and experience passed down from older, seasoned professionals. With a deep love for classic French cuisine, Branislav also has a strong interest in Asian culinary traditions. His culinary mission is simple yet powerful: to create food that brings happiness and satisfaction to those who experience it.

DAY 1

BREAKFAST

Buffet + a la cart eggs + breads / croissants + fruit plate + desert

LUNCH

Langustines on red buzara sauce / aya olio paste / asparagus a la parma / mix greens / tomato with cheese / salsa verde / fokaca bread

DINNER

Veal / Vitelo tonnato / crunchy capper / rocket salad
Rissoto / truffle / celer / parmezan / chives
Beef steak / mash potato / bordoles sauce / kelj chips
Dessert

DAY 2

BREAKFAST

Buffet + a la cart eggs + breads / croissants + fruit plate + desert

LUNCH

Hole fish / Ratatuj / Orzo paste / Grilled zucchini with garlic and mint / mix greens / tomato / homemade bread

DINNER

Salmoreho soup / Hot bread / Prosciuto
Prawn spring rolls / bao bans with langust rests / homemade chilly sauce / spring onion sauce
Langust / sphageti with tomato sauce
Dessert

DAY 3

BREAKFAST

Buffet + a la cart eggs + breads / croissants + fruit plate + desert

LUNCH

Buttermilk chicken / Chicken breast drums / coconut rice / grilled cheese with spaniard / pomegranate mango chatni / yoghurt sauce / mix salads / nann bread

DINNER

Gravlax / cucumber spaghetti / yoghurt with mint sauce / green oil
Rafenata / mix salad / peeled parmesan
Fish filet / Pea puree / French style peas / baked paper
Dessert

DAY 4

BREAKFAST

Buffet + a la cart eggs + breads / croissants + fruit plate + desert

LUNCH

Sea plate / octopus / prawns / squid / shells / french fries / provencal sauce / bean ragu with grilled peppers and chorizo / mix greens with yoghurt mustard dressing / green beans with garlic / homemade bread

DINNER

Burata / confit cherry tomato / crutons / basil
Tortellini with prawns / edamame / bacon / tomato essence sauce
Steak / pepper sauce / french fries
Dessert

DAY 5

BREAKFAST

Buffet + a la cart eggs + breads / croissants + fruit plate + desert

LUNCH

Beef cheek ragu / palenta gnocchi / fried broccoly with indian nuts/
asparagus with green godes dresing and bacon / mix green salad /
capreze salad / homemade bread

DINNER

Octopus salad / esency of red pepers / basil leaves and oil /
fry chorizo / halapenjo

Rissoto / pesto genovese / pistachio / strachatela

Seabass / Griled asparagus / butters auce or burreblanc

Dessert

DAY 6

BREAKFAST

Buffet + a la cart eggs + breads / croissants + fruit plate + desert

LUNCH

Mullet in bacon / buttermilk prawns / potato salad / rice with tomatos
and mocarela / gribish sauce / chilly sauce / mix greens salad /
cucumber yoghurt salad

DINNER

Beef carpacio / rocket salad / dresing / crutons

Specl with mushroom ragu / green chiliy sauce / sausage sauce

Veal under sač / mash potato / griled carrots / veal juice

Dessert

DAY 7

BREAKFAST

Buffet + a la cart eggs + breads / croissants + fruit plate + desert

LUNCH

Lamb sholder / kus-kus / vichy carrots / sour fennel / red paper with garlic / mix greans / yoghurt lime menta sauce / bread

DINNER

Peruvian seviche / salsa / basil oil / halapenjo

Sea skwer / roasted cherry tomato / basil leaves

Turbot / ratatuj ragu / crispy caper / lemon shafron sauce

Dessert

SAMPLE MENU ORLANDO L Ferretti 780

