



Dream



ARTEM CHEREDNICHENKO

CHEF

Croatian

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.

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

ALA CARTE

Cheese pancakes

Benedict eggs

Any egg dishes you wish

MENU 1

APPETIZERS

Fresh baked Onion focaccia

Beef Tartar with truffle mouse and crispy potatoes

Tomato gazpacho with strachatella and basil oil

MAIN DISH

Homemade spaghetti ala pesto

Baked local fish with vegetables, olives, garlic

DESERTS

Strawberry sorbet

Panna cotta with lemon foam and caramel chips

KIDS MENU

Strawberry sorbet

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