



DAWO

SAMPLE MENU



MEET CHEF MARIJETA PLENČA

Born in Šibenik, Croatia, Marijeta developed a love for food, the sea, and travel early on. After completing her studies in chemical engineering in Split, she entered the yachting industry at just seventeen, beginning as a hostess on smaller yachts where she discovered her passion for cooking.

That early experience inspired her to pursue a culinary path at sea, blending her enjoyment of hospitality with a life spent around boats.

Over the years, she has worked as a sole chef on several yachts gaining strong charter and private service experience. Marijeta brings a calm, reliable, and optimistic presence to the galley, combining creativity with a deep understanding of nutrition, food intolerances, and allergies thanks to her background in chemistry.

Outside of work, she enjoys hiking, sports, and music, having played the clarinet for more than a decade. Known for her creativity and guest-focused approach, she looks forward to bringing her skills and warm personality to DAWO.



SAMPLE MENU

DAY 1

BREAKFAST

Warm Pistachio Croissants, Bordier butter, Rose petal jam
 Soft scrambled eggs with Black Truffle, Brioche soldiers and Chive blossoms
 Greek Yogurt Parfait layered with Thyme Honey, Caramelised Figs
 and Toasted Almonds
 Iberico Ham Plate accompanied by Pan con Tomate and Arbequina olive oil
 Seasonal berry dusted in Basil sugar

LUNCH

Bluefin Tuna Crudo, Blood Orange Pearls, Silky Avocado and Shiso oil
 Herb-crusted turbot with Artichoke barigoule and Saffron nage
 Lemon Verbena Pavlova, Yuzu curd and Olive oil Ice cream

AFTERNOON SNACK

Mini Lobster Brioche Rolls with citrus mayonnaise
 Raspberry Pâte de Fruit
 Fresh Coconut Water infused with Lime leaf

DINNER

Parmesan air and aged balsamic pearls
 Red prawn carpaccio, Bergamot gel
 White Asparagus Velouté with Almond foam
 Veal tenderloin, morel cream and pommes Anna
 Strawberry millefeuille, vanilla Diplomat and wild strawberry sorbet



SAMPLE MENU

DAY 2

BREAKFAST

Vanilla brioche feuilletée served with apricot preserve

Soft omelette aux fines herbes and comté shavings

Smoked trout plate, pickled cucumber ribbons

Exotic fruit salad with passion fruit syrup

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LUNCH

Langoustine tartare dressed with green apple brunoise

Roasted John Dory set on cauliflower mousseline, brown butter and capers

Dark chocolate crémeux, Cocoa nib crumble, Espresso Ice cream

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AFTERNOON SNACK

Gougères with Aged Gruyère

Mango Macarons

Fresh pressed Pineapple juice

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DINNER

Tomato water jelly with Basil seeds

Foie gras torchon, Sauternes gel and Brioche

Cep mushroom consommé with Ravioli

Roasted Lamb saddle, Smoked Aubergine Purée

Peach Melba reinterpretation with Raspberry gel



SAMPLE MENU **DAY 3**

BREAKFAST

Japanese milk bread accompanied by Yuzu butter
 Tamago omelette, nori dust
 Miso-glazed eggplant with Toasted Sesame
 Fresh melon with shiso

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LUNCH

Hamachi sashimi, ponzu pearls, daikon threads
 Miso-glazed black cod, pickled cucumber, dashi beurre blanc
 Matcha Opera Cake with White chocolate cream

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AFTERNOON SNACK

Wagyu katsu sandos
 Yuzu Mochi
 Iced Genmaicha Tea

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DINNER

Seaweed tartlet with Wasabi cream
 Scallop usuzukuri with Sudachi
 Chawanmushi with King Crab
 A5 Wagyu Striploin, Truffle Ponzu, Grilled baby Leeks
 Black Sesame Parfait, Honey tuile



SAMPLE MENU **DAY 4**

BREAKFAST

Almond croissant knots, orange blossom honey
Shakshouka eggs with Feta snow
Labneh with Pistachio Dukkah
Fresh Citrus platter

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LUNCH

Octopus carpaccio with Preserved lemon
Mediterranean red mullet, Tomato Confit and Basil oil
Rosewater Panna Cotta, Lychee Gel

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AFTERNOON SNACK

Mini Falafel Cones, Tahini air
Pistachio baklava bites
Fresh mint lemonade

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DINNER

Olive oil caviar with Whipped Feta
Burrata cloud, heirloom tomato essence
Saffron-infused Seafood broth
Slow-braised short rib, date glaze, parsnip purée
Fig and Honey tart with Mascarpone Ice cream



SAMPLE MENU

DAY 5

BREAKFAST

Cinnamon brioche rolls, maple glaze
Poached eggs Florentine with spinach velouté
Smoked duck breast, cherry compote
Seasonal Berry Smoothie bowl

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LUNCH

King Crab salad with Avocado and Lime
Butter-poached lobster tail, corn purée
Coconut dome with pineapple heart

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AFTERNOON SNACK

Mini lobster tacos
Chocolate truffles
Fresh Watermelon juice

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DINNER

Sweetcorn espuma, popcorn dust
Beetroot-cured salmon, horseradish snow
Truffled potato velouté
Pigeon breast, blackberry jus, celeriac fondant
Caramel soufflé, vanilla bean ice cream



SAMPLE MENU

DAY 6

BREAKFAST

Lemon ricotta pancakes with Blueberry compote

Herb frittata and pecorino

Prosciutto with Melon pearls

Tropical fruit skewers

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LUNCH

Sea bream ceviche with tiger's milk

Herb-roasted chicken supreme with truffle jus

Vanilla flan, citrus caramel

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AFTERNOON SNACKS

Chicken bao buns

Passion fruit éclairs

Fresh Ginger Lemonade

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DINNER

Parmesan custard, black truffle

Tuna tataki with toasted sesame

Wild mushroom risotto

Ibérico pork presa with Apple purée

Chocolate and hazelnut sphere with praline core



SAMPLE MENU

DAY 7

BREAKFAST

Saffron buns, vanilla butter
Eggs Royale topped with caviar
Nordic smoked Salmon selection
Fresh berry medley

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LUNCH

Lobster and mango salad finished with chili oil
Dover sole meunière, spinach emulsion
Champagne jelly with elderflower sorbet

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AFTERNOON SNACK

Mini croque monsieur
Lemon Madeleines
Fresh Peach Iced Tea

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DINNER

Caviar blini, crème fraîche
Kingfish carpaccio, citrus pearls
Lobster cappuccino with Shellfish foam
Beef Rossini with Foie gras and Truffle jus
Grand dessert – selection of petit fours



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