



GREEN RAY

MENU SAMPLE



MEET THE CHEF

SREĆKO ILIC

Srećko is a professional yacht chef with over 13 years of culinary experience in high-end hospitality and charter environments.

He is trained as a Master Chef with a specialization in Croatian and Mediterranean cuisine and has worked in fine dining restaurants, private villas, and on luxury yacht charters including Queen of Adriatic and M/Y My Way. His experience includes menu planning, provisioning, and adapting cuisine to guest preferences and dietary requirements. Srećko speaks fluent English and has conversational knowledge of German.

On board, Srećko is skilled in preparing refined, well-balanced menus ranging from traditional regional dishes to contemporary vegan, gluten-free, and pastry options. He is organized, flexible, and experienced in delivering consistent quality throughout multi-day charters. As a certified diver and e-foil instructor, he can also support water-based guest activities when requested.



DAY 1

Burrata di bufala DOP, heirloom tomatoes, basil
pesto, extra virgin olive oil, Maldon sea salt

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Free-range chicken supreme, potato gratin
dauphinois, glazed baby carrots, thyme &
rosemary jus

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New York-style cheesecake, vanilla cream, forest
berry coulis

DAY 2

Adriatic tuna ceviche, citrus segments, capers,
shallots, olive oil, micro herbs

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Grilled beef steak, truffle mashed potatoes, grilled
asparagus, red wine demi-glace

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Warm chocolate soufflé, vanilla bean ice cream





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DAY 3

Vongole in white wine, garlic, parsley, extra virgin olive oil

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Scampi buzara (traditional Adriatic style), white wine, garlic, parsley, tomato essence, homemade sourdough bread

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Classic tiramisu, mascarpone cream, espresso syrup, cocoa powder

DAY 4

Fresh handmade pasta with black truffles, butter
emulsion, Parmigiano Reggiano

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Adriatic fish baked in sea salt crust, crushed
potatoes with olive oil, seasonal Mediterranean
vegetables

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Vanilla panna cotta, citrus gel, almond crumble





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DAY 5

Greek-style feta cheese, Kalamata olives, oregano,
olive oil, cucumber & tomato

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Grilled Adriatic fish "na žaru", Swiss chard with
potatoes, lemon & olive oil emulsion

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Cannoli filled with ricotta cream, pistachio
crumble, strawberry sorbet

DAY 6

Shrimp buzara (light), white wine, garlic, parsley,
chili flakes

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Slow-cooked lamb, rosemary polenta, confit
seasonal vegetables, lamb

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Rich chocolate cake, dark chocolate glaze





DAY 7

Tempura selection of seasonal vegetables and
prawns, crispy batter, citrus soy dip

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Octopus tris:

grilled octopus tentacle

octopus carpaccio with olive oil & lemon

slow-cooked octopus

served with chickpea purée, babsepotatoes.
Mediterranean herbs

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Chef's dessert selection