

FLAVORS OF THE ADRIATIC

MEET
THE CHEF

anthea

LUXURY CHARTER



INTERVIEW WITH THE CHEF

On board M/Y Anthea, every meal is a journey. Executive Chef Branko Rebac transforms the freshest ingredients from the yacht's own garden and the Adriatic's daily catch into a culinary experience that is as authentic as it is unforgettable. We sat down with Chef Branko to discover the inspiration, passion, and artistry behind Anthea's signature cuisine.

Branko, could you tell us more about your culinary background?

I've been passionate about cooking from an early age, which led me to pursue culinary school. My real education began during seasonal work in restaurants while I was still studying, where I honed my skills. Later, I moved into fine dining, drawn by creativity and precision. I've always felt a strong connection to the sea and yachting. A yacht chef must be a complete professional from baking and pastry to seafood, meat, and sauces. Once I felt ready, I joined commercial yachts hosting up to 50 guests. For the past two years, I've proudly served as Head Chef aboard Anthea.

How do you adapt your cooking to guest preferences?

A few days before each charter, we receive a detailed preference sheet. That's my first introduction to the guests, their habits, wishes, dietary requirements, or allergies. It allows me to create a fully personalized culinary experience. For me, this is essential in delivering true luxury.

Anthea is known for its garden-to-table philosophy. Can you tell us more about that?

Absolutely. Our garden-to-table concept is at the heart of what we do. Just a short distance from the coast, we have a private organic garden where seasonal vegetables, herbs, and fruits are grown exclusively for our guests. Every morning, baskets of freshly picked produce arrive on board, tomatoes still warm from the sun, fragrant herbs, crisp greens, ripe figs. The menu evolves naturally with the season, guided by what the garden offers that day. It's a beautiful connection between the land, the season, and the plate.

And what about the sea-to-table experience?

That's something guests truly shouldn't miss. One of the highlights of Anthea is our catch of the day. Local fishermen deliver fresh fish directly to the yacht, often just hours after it's caught. We prepare Mediterranean specialties using the finest sea bass, dentex, or gilt-head bream, always respecting the ingredients and letting their natural flavors shine. Enjoying freshly grilled fish while anchored in a quiet bay is a true taste of the Adriatic.

What's the key to running a top-tier yacht kitchen?

Organization, dedication, and passion. Everything must function perfectly, especially in a limited space. When discipline meets creativity and premium ingredients, that's when magic happens.

Do you have a signature culinary style?

I come from Split, so Dalmatian cuisine is very close to my heart. I love taking traditional flavors and presenting them in a modern, refined way. It's how I honor heritage while creating something new.

If you were a guest, what would you most look forward to?

The catch of the day. Fresh fish, prepared, enjoyed with a glass of wine as the sun sets over the Adriatic. I look forward to welcoming every guest aboard, where dining is not just a meal. It's a journey from garden to table, from sea to plate.

THE INGREDIENTS SOURCED DIRECTLY FROM ANTHEA'S GARDEN



BREAKFAST

___BUFFET STYLE___

Country ham, cheese, turkey, salami, quinoa, wild smoked salmon
Crisp bread, toast, freshly baked sourdough bread
Vegetables selection (carrot, cucumber sticks, olives, charry tomatos---)

Freshly squeeed juice, smoothies,
Croissants, marmelande, butter, honey,
Fruit salads, fresh berries, Greek yoghurt, nuts and seeds muesli, granola, flakes
Viennoiserie selection
Crapes

___A LA CARTE___

Eggs Benedict
Eggs Florentine
Open omelette, any style
Farm bacon and sausages
Oatmeal
Avocado toast

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Coffees & teas
Fair-trade & organic beverages of your choice

Anthea's cuisine is characterized by passion, attention to detail, imagination, good taste and genuine top quality ingredients.
Chef Branko Rebac for preparing your meal will use ingredients sourced directly from their garden, to fully savor its authenticity and taste.

DAY 01

LUNCH

STARTER

Fresh oysters & Champagne

MAIN COURSE

Grilled sea bass fillet, celery purée, mussels, enoki mushrooms, and lentil salad

DESSERT

Refreshing lemon tart

DINNER

STARTER

Buratta salad with basil oil

MAIN COURSE

Wagyu beef steak, carrot purée infused with black tea, couscous and red pepper

DESSERT

Chocolate mousse filled with forest fruit gel on crunchy biscuit



DAY 02

LUNCH

STARTER

Tuna tartare

MAIN COURSE

Sea shells made on dalmatian „Buzara“ way and pasta, John Dory fish fillet baked with pistacio, swiss chard rissoto, avocado salad

DESSERT

Apple tart with madagascar vanilla home made ice cream

DINNER

STARTER

Coquilles St Jacques

MAIN COURSE

Baked octopus with potatoes, octopus black sauce, baby carrots, fennel gel and watercress salad

DESSERT

Strawberry Pavlova

DAY 03

LUNCH

STARTER

Prawn and sea anemone risotto

MAIN COURSE

Grilled marrows, fish baked in salt, parsnip purée

DESSERT

Semifreddo

DINNER

STARTER

Gligora cheese espuma, marinated cherry tomatoes and bruschetta with salted anchovies

MAIN COURSE

Grilled rack of lamb, green peas and mint purée, brussel sprouts, spicy potato, mixed greens salad

DESSERT

Pears in reduced red wine sauce

DAY 04

LUNCH

STARTER

Fish mosaic with kefir

MAIN COURSE

Turbot fish fillet and smoked risotto, parsley gel, avocado salad

DESSERT

Cheesecake with berries and maraschino liqueur

DINNER

STARTER

Foie gras torchon and caramelised onion

MAIN COURSE

Beef cheeks in dark sauce, home-made ricotta gnocchi, baby spinach and beetroot salad

DESSERT

Irish cream tiramisu on cacao crisp

DAY 05

LUNCH

STARTER

Sepia ink black risotto

MAIN COURSE

Monkfish and shrimps made on Dalmatian „Brodet" way, ricotta polenta, pickled samphire salad

DESSERT

Raw raspberry vegan cake

DINNER

STARTER

Tomato tartare

MAIN COURSE

Dry aged Angus beef steak with sesame seeds, demiglace, broccoli purée, argula chips, crispy bacon strips and red radish salad

DESSERT

Champagne sorbet

DAY 06

LUNCH

STARTER

Spinach gnocchi stuffed with shrimps and prosciutto ham, bisque sauce and bean cream

MAIN COURSE

Grouper fish „Gregada”

DESSERT

White chocolate with fruit tart

DINNER

STARTER

Slowly cooked „Skradin” risotto

MAIN COURSE

Lamb leg in „Babić” red wine sauce, sweet potato purée, shallot gel, spring onion and chick pea salad

DESSERT

Orange cream Cannoli



DAY 07

LUNCH

STARTER

Tuna Carpaccio with citrus dressing

MAIN COURSE

Marinated sea bream fillet, mashed potato and leek, parsley gel, clams, shimeji mushrooms, soft cheese salad

DESSERT

Creme brulee

DINNER

BUFFET STYLE

Selection of Croatian best delicacies and specialities

Prepared with love by your Chef Branko Rebac

A JOURNEY FROM GARDEN TO TABLE AT SEA

ORGANIC
GARDEN

anthea

LUXURY CHARTER

A JOURNEY FROM GARDEN TO TABLE AT SEA

In the world of luxury yachting, M/V Anthea stands out with its unique and exclusive "garden-to-table" experience. This 52-metre Croatian gem redefines contemporary luxury, not only through elegant design and sparkling seas, but through a commitment to authenticity, sustainability, and experiences that nourish both body and soul.

Just a short distance from the Adriatic coast, Anthea's private organic garden thrives under the Mediterranean sun. This lush space, carefully tended by a team of expert gardeners with years of experience, is more than decorative. It is a functional ecosystem producing seasonal vegetables, fruits, and herbs exclusively for the yacht's guests.

From juicy tomatoes and fresh greens to aromatic herbs, handpicked citrus, and sun-ripened cherries, every harvest tells a story of purity and respect for nature.

Anthea offers a seamless connection between the soil, the season, and the table, ensuring guests an exceptionally privileged experience. On board, this vision comes to life under the guidance of Executive Chef Branko Rebac and Sous Chef Dean Eterovic. The journey begins with baskets of fresh produce sourced directly from the garden. The menu evolves daily, inspired not by trends, but by what the land generously provides. Imagine lounging on Anthea's sun-drenched deck as the Adriatic stretches endlessly before you.

A dish arrives: a succulent, freshly grilled sea bass with a fragrant wild herb risotto, subtly infused with rosemary picked just hours earlier. Or a vibrant summer salad, a riot of colors and flavors, adorned with edible flowers, paired with figs ripened under the Croatian sun.

This is more than dining, it is storytelling through flavour, a unique journey from earth to sea, from seed to plate, that will leave you feeling intrigued and connected.



A JOURNEY FROM GARDEN TO TABLE AT SEA



FROM SEA TO TABLE EXPERIENCE

While cruising through the Adriatic, M/Y Anthea offers an authentic sea-to-table experience rooted in local tradition and seasonal freshness. Fish and seafood are sourced directly from fishermen operating in the waters of the Vis Archipelago, an area known for its rich marine life and long fishing heritage.

One of the most special moments is when a local fisherman approaches the yacht in his small boat, delivering the day's catch by hand, from Adriatic sea bass and dentex to scorpionfish and prized local lobsters.

This direct connection eliminates intermediaries, allowing the ingredients to reach the kitchen at their peak. It is a rare and genuine experience that reflects the true spirit of the Adriatic and the centuries-old relationship between people and the sea.

On board, the philosophy is simple: respect the ingredient. Fresh fish and lobster are prepared with care, using Mediterranean herbs, local olive oil, and seasonal accompaniments, allowing natural flavors to shine.

Served while anchored in a quiet bay, the catch of the day becomes more than a meal; it becomes a moment of authentic Adriatic living, refined, honest, and unforgettable.

