



SEAGULL II
MENU SAMPLE

Meet the *Chef*



IVAN PUĆO

Ivan graduated from culinary academy and has since gained extensive experience working in several luxury hotels, where he honed his skills in international cuisine, with a particular focus on Mediterranean dishes, especially seafood. He has further expanded his expertise in pastry, dessert making, as well as preparing vegetarian, gluten-free, and lactose-free meals.

Ivan began his yachting career in 2013 and has since worked aboard SEAGULL II in 2022 and 2024. Each summer, he delights guests with his culinary creations on board, and during the off-season, he serves as head chef at both Hotel Marmont and Hotel Dioklecijan in Split.

Speaks English, German and Croatian.

STARTERS

- 1 Zucchini rolls with smoked salmon spread and asparagus
- 2 Quinoa salad with beetroot, carrots, arugula, and balsamic pearls
- 3 Homemade pasta with wild mushroom and truffle pesto
- 4 Mozzarella with sour cream cream, basil emulsion, bell pepper cubes, and cherry tomatoes
- 5 Marinated octopus with capers, sun-dried tomatoes, and sea salt flakes
- 6 Baked peaches with honey and young goat cheese
- 7 Gnocchi with Adriatic cuttlefish
- 8 Shrimp carpaccio with lemon gel and olive oil
- 9 Salmon with avocado, butter, and crackers
- 10 Dalmatian prosciutto with melon and pomegranate





MAIN COURSES

- 1 Filet mignon with pepper and almond cream, duchess potatoes, and Grana Padano
- 2 Monkfish in sparkling wine sauce with aromatic polenta
- 3 Lamb chops with Dalmatian spices, pea and mint purée, and caramelized onions
- 4 White fish fillet with turmeric-infused celery, zucchini, and carrot dumplings
- 5 Pink sauce pasta with vodka
- 6 Baked lobster with butter and chili, dehydrated garlic pesto, lemon zest, and parsley
- 7 Duck breast with cranberry, bell pepper, and orange coulis
- 8 Veal roulade with dried figs, leeks, and Brie cheese
- 9 Steamed salmon with asparagus and lemon cream topped with caviar
- 10 Wagyu beef with celery mousse, pickled apples, toasted almonds, and a black wine and honey reduction





DESSERTS

- 1 Blueberry cheesecake with lemon candied peel
- 2 Dark chocolate and cognac mousse with whipped cream
- 3 Lemon tiramisu with limoncello
- 4 Pears in aromatic red wine
- 5 Raffaello cake
- 6 Dalmatian rožata* with caramel syrup
- 7 Panna cotta
- 8 Chocolate cake
- 9 Fruit salad with maraschino
- 10 Wild berry tart

** Rožata is a traditional medieval dessert halfway between creme brulee and flan. It is widespread around the Adriatic Sea and comes from the city of Dubrovnik in Croatia. Its main ingredients are large quantities of eggs, sugar, and milk. It is slowly baked in a bain-marie. Then, it is topped with caramel sauce before being served. Sometimes, it is also accompanied by fruits.*





Locally Sourced and Prepared to Perfection

with Passion

Treat yourself to exceptional dining experiences meticulously crafted by our renowned chefs using only the finest ingredients.

Menus are customized to accommodate distinguished guests' unique preferences, dietary needs, and tastes. Whether you desire lavish gourmet dishes or prefer health-conscious alternatives, the chef aboard Seagull II ensures that every dining experience is a personalized delight.

Bon Appetit!