

VALINOR

A Culinary Journey at Sea.

BY MELANY POLJSKI.



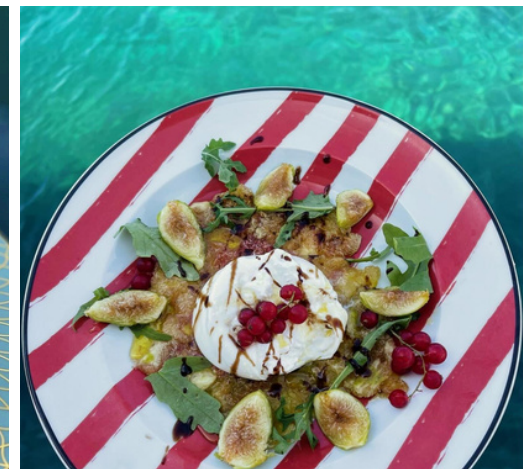
MELANY POLJSKI

Melany is a vibrant and skilled yacht chef whose passion for gastronomy and hospitality has taken her aboard yachts up to 85 meters throughout the Mediterranean and Caribbean.

With more than five years of experience in luxury yachting, she has mastered the art of balancing fine dining with a relaxed, personal touch.

Trained in culinary presentation, provisioning, and wine pairing, Melany brings creativity to every menu she designs, whether Mediterranean classics, fusion dishes, or light wellness cuisine.

Fluent in five languages (English, German, Italian, Spanish, and Croatian), Melany connects effortlessly with international guests, creating a refined yet welcoming atmosphere onboard Valinor.





BREAKFAST SPECIALS

GOAT CHEESE QUICHE

TRADITIONAL ENGLISH BREAKFAST

SHAKSHUKA WITH CHORIZO

EGGS BENEDICT

SWEET AND SAVOURY BAGELS

SWEET FRENCH TOAST

STARTER

WHITE FISH CEVICHE

BEEF OR TUNA
CARPACCIO

GRILLED ST. JACOBS SCALLOPS

GOAT CHEESE STUFFED SWEET
FIGS

CROATIAN OCTOPUS SALAD

CLASSIC GAZPACHO



MAIN COURSES

LUNCH

BEEF CHEESEBURGER

TERIYAKI CHICKEN

VEAL MILANESSE WITH
RATATOUILLE

LOCAL FISH FILLETS

STUFFED ZUCCHINI

CHICKEN OR BEEF BURRITOS

SAFFRON RISOTTO WITH SCAMPI

DINNER

HANDMADE LOBSTER PASTA

SLOW ROASTED BBQ PORK RIBS

FILET MIGNON WITH TRUFFLE SAUCE

VITELLO TONNATO WITH BABY POTATOES
AND FRESH PESTO

SLOW COOKED VEAL CHEEKS WITH
HOMEMADE GNOCCHI

GRILLED SQUID WITH
COUS COUS



DESSERTS

PANNA COTTA

VARIATIONS ON TIRAMISU

WHITE CHOCOLATE CAKE

MANGO AND CHOCOLATE MOUSSE

COCONUT CHEESECAKE

CHOCOLATE PISTACHIO TARTE