





GOURMENT CRUISE

This unique cruise is connecting sailing on catamarans, sailing into harbors, anchoring into the most beautiful Adriatic bays and ports set in an idyllic environment, as well as infinite delights at the table. It will be daily garnished with the best of what Croatian gastronomy has to offer – both on land and sea, from very exclusive restaurants to authentic fishermen's cottage inns where you will be served sea food collected the same day, *fine dining together with wine pairing* to feasts in the houses of local fishermen where the best traditional meals are prepared. Sailing upon a catamaran is already a comfortable pleasure, which, a few hours after the morning coffee with croissants and small snacks, will be topped in a gourmet sense with a nutritionally rich branch based on local ingredients.

As a grand *gourmet* finale, carefully chosen dinner meals will be offered to combine all these elements: the most beautiful beaches and coves for relaxation, the sailing, the most prominent historical sites Croatia has to offer, the most exclusive gastronomy make this cruise a unique mission with one goal: to leave everyone with unforgettable memories.

CHEF TVRTKO ŠAKOTA

The chef Tvrtko Šakota fell in love with cooking and cuisine while working at various London restaurants. He was the Chef at the *Nova* restaurant in Zagreb. During that period he published three books: *Soups, Seitan, and The Chef's Suggestions*. He gained experience in various British and American restaurants. In addition, he graduated from the Sushi Institute with the prominent sushi master Andy Matsuda. He established the concept of *Mundoaka* restaurant creating the street food concept in Croatia. Together with a partner, he opens the first gourmet butcher shop – *Santoku, Tacos and Burger Barr*, introducing tacos on the Croatian gastro scene, as well as *Xato* restaurant leaning on his authorial expression. In 2018 he establishes *The Brokenships Bistro* in Zagreb. At the beginning of 2019, he opens his own restaurant called Nav. He applies his main guidelines: the organic, the bio, and the microseasonal. In *Nav* he approaches Croatian cuisine most innovatively, soon transforming it into a sanctuary for true food appreciators. He has been nominated three times as the best national cook by the Association of Croatian Chefs. *Nav* was elected best restaurant twice. His latest projects are *Salo* – an organic bakery and *Bekal* – a restaurant based on open-fire cooking. For this Gourment cruise, Chef Tvrtko Šakota prepares *the most progressive cuisine in Croatia*, which is based exclusively on Croatian terroir and ingredients.





> FROM KREMIK TOWARDS THE NORTH*

- 01 **Kaprije island** (Medoš bay)
- 02 **Kornati islands** (Strižnja bay)
- 03 **Zverinac island**MON / 28 Nm
- 04 **Dugi otok** (Pantera bay)
- 05 **Murter island** (Hramina port)
- 06 **Zlarin island**
- 07 **Kremik** (marina)

> FROM KREMIK

TO THE SOUTH*

- 01 **Veli Drvenik island** (the bay of Krknjaši) SAT / 15 Nm
- 02 **Brač island** (Bobovišća harbour)
- 03 **Hvar island** (Stari Grad harbour)
- 04 **Vis island** (port of Vis)
- 05 **Vis island** (Komiža harbour)
- 06 **Šolta island** (Jorja bay)
- 07 **Kremik** (marina)

*These routes can be changed at the guests' request.

PRICE INCLUDES:

- chef Tvrtko Šakota (every day 2 meals of your choice, breakfast + lunch/breakfast + dinner)
- catamaran (Saba 51/Lagoon 50)
- skipper and hostess
- fuel

• marine

- food and drink on board
- wifi
- final cleaning
- dingy with outboard engine

PRICE DOES NOT INCLUDES:

- transportation from the airport to the marina
- dinners in restaurants
- visits to wineries, museums...

PRICE: 33000€

