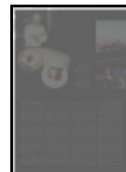




TEXT Hrvke Bulešić
PHOTOS Damir Kalogjera, Ivan Brčić, Cap Aureo,
Agli Amici, Lošinj Hotels & Villas, Krug & LD Restaurant





Chef Jeffrey Vella u restoranu Cap Aureo pomiče granice fine-dininga stavljajući povrće u prvi plan uz prekrasan pogled na Rovinj

Chef Jeffrey Vella at Cap Aureo pushes the boundaries of fine dining by placing the accent on vegetables, on the gorgeous backdrop of Rovinj

Putovanje novim XPENG-om G9 prema Michelinovim restoranima nalik je plovidbi. Emocionalno, strastveno i duboko povezano s trenutkom. Poput boravka na jahti, svako se iskustvo prilagođava okruženju, lokalnim namirnicama i kreativnosti chefova.

Dolazak renomiranih vodiča poput Michelin i Gault & Millau u Hrvatsku postavio je nova mjerila u hrvatskoj gastronomiji. Od istarskih krajolika do dalmatinskih otoka, chefovi žele ponuditi autentičnost našeg podneblja kroz emotivno gastronomsko iskustvo. Kako se do većine tih restorana može doći i brodom, ideja ljetnog broja Yachtsa je bila gastro-ruta od Rovinja do Korčule u društvu XPENG-a G9 kroz šest restorana, koji ukupno imaju sedam zvjezdica.

Rovinj se nametnuo kao epicentar luksuznog turizma, a usporedno s time i kao predvodnik fine dininga. Unutar svega nekoliko stotina metara zračne linije,

u marini i hotelu Grand Park, susreću se dva konceptualno različita, a tehnički jednako briljantna pristupa.

Kao jedini hrvatski restoran nagrađen s dva Michelin, Agli Amici s potpisom obitelji Scarello i chefa Simonea de Lucce, ove godine kroz degustacijske menije 'Rovinj' i 'Istarska tkanja' želi predstaviti Istru onakvu kakva jest, podijeljena između mora i šume, između soli i zemlje. Meni 'Rovinj' je čista oda moru kroz škampe s jabukom i komoračem, rižoto s dagnjama, limunom i šafranom te gofa s tikvicama i kumkvatom. 'Istarska tkanja' usmjerena su prema unutrašnjosti regije, istražujući šumovite predjele i tišinu motovunskog zaleđa. Kroz namirnice poput gljiva, crnog tartufa i Marsale te grilanu prepelicu s maslinama, ovaj se meni odmiče od morske dinamike prema sporijem ritmu i naglašenim, zemljanim okusima.

Na petom katu hotela Grand

A journey in the new XPENG G9 between Michelin-starred restaurants feels much like a voyage at sea. Emotional, immersive and deeply connected to the moment. Much like life on a yacht, each experience is shaped by its surroundings, the finest local ingredients and the creativity of the chefs behind every dish.

Renowned guides such as Michelin and Gault & Millau covering Croatia means new standards for the country's culinary scene. From Istria's hills to Dalmatian islands, chefs want to offer an authentic, emotional dining experience shaped by the environment. Since most of these restaurants are easily accessible by sea, the premise for this year's summer issue of Yachts was to chart a gastro-route from Rovinj to Korčula, accompanied by the XPENG G9, visiting six establishments that boast a total of seven Michelin stars.

Rovinj has emerged as Croatia's top luxury destination, as well as a

leader in fine dining. Two conceptually distinct yet equally brilliant approaches to cuisine are located within just a few hundred meters of each other, one in the marina and the other at Hotel Grand Park.

As Croatia's only two-Michelin-starred restaurant, Agli Amici presents Istria's two sides, sea and forests and salt and earth through two tasting menus: 'Rovinj' and 'Istrian Weaves.' The restaurant bears the signature of the Scarello family and chef Simone de Lucca. 'Rovinj' is a pure ode to the sea: prawns with apple and fennel, risotto with mussels, lemon and saffron, amberjack with zucchini and kumquat. 'Istrian Weaves' honors the inland part of Istria, exploring forests and the quiet Motovun countryside. Through ingredients such as mushrooms, black truffle and Marsala, or grilled quail with olives, this menu shifts away from the coastal flavor profile toward a slower rhythm and bold, earthy flavors.

Situated on the fifth floor of Ho-

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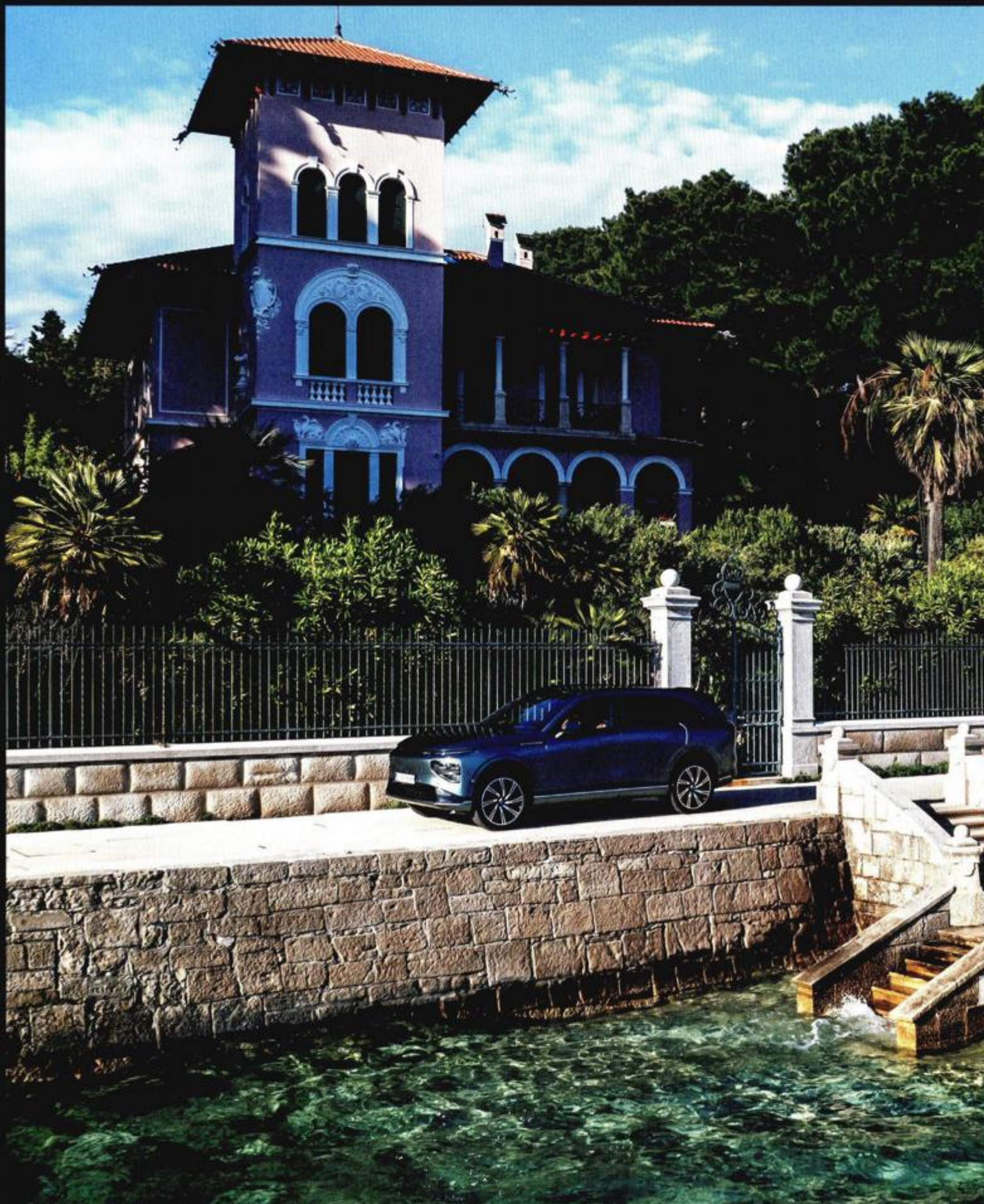
EDITOR'S CHOICE

Chef Emanuele Scarello u restoranu Agli Amici u Rovinju povezuje dvije strane Jadrana, spajajući talijanski senzibilitet i istarske namirnice

At Agli Amici in Rovinj, chef Emanuele Scarello bridges the two sides of the Adriatic, seamlessly blending Italian culinary sensibility with authentic Istrian ingredients



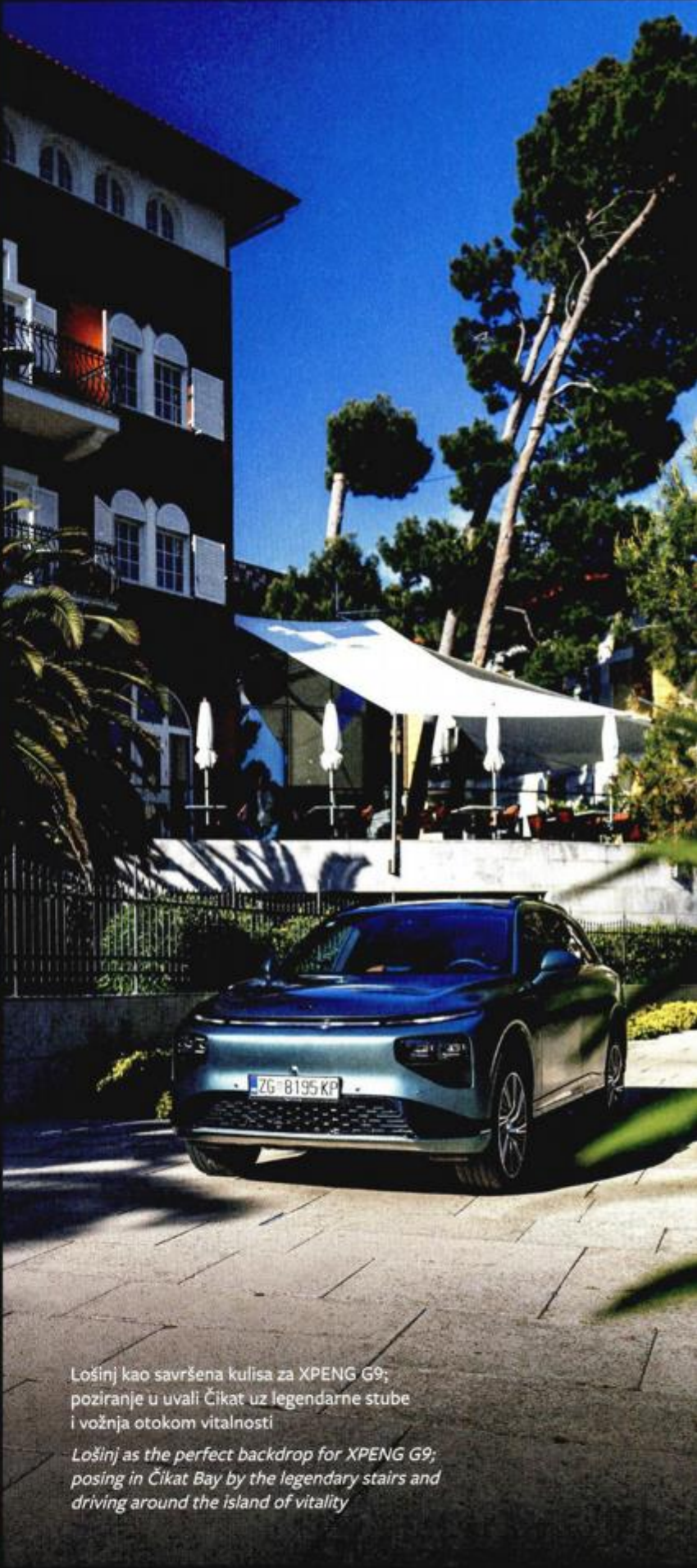
EDITOR'S CHOICE



Park, Cap Aureo predstavlja odmak od klasičnih fine dining konvencija. Chef Jeffrey Vella fokus je prebacio na povrće, tretirajući ga s poštovanjem i kompleksnošću koja je nekada bila rezervirana isključivo za ribu i meso. Cap Aureo ove sezone ide još dublje u ono što Istra i Jadran nude u određenom trenutku godine. Foraging, suradnja s lokalnim proizvođačima, gotovo zaboravljene namirnice vraćene u suvremeni kontekst. Tri degustacijska menija postavlja-

tel Grand Park, Cap Aureo breaks away from classical fine dining traditions. Chef Jeffrey Vella has made vegetables the star of the menu, treated with the reverence and complexity once reserved only for fish and meat. This season, Cap Aureo ventures even deeper into what Istria and the Adriatic have to offer throughout the year: foraging, close collaboration with local producers, and near-forgotten ingredients brought back into a contemporary context. The coor-

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Lošinj kao savršena kulisa za XPENG G9;
poziranje u uvali Čikat uz legendarne stube
i vožnja otokom vitalnosti
*Lošinj as the perfect backdrop for XPENG G9;
posing in Čikat Bay by the legendary stairs and
driving around the island of vitality*

XPENG G9 Specifications
Međuosovinski razmak *Wheelbase* **2998 mm** / Duljina x širina x visina *Lenght x width x height* **4891 x 1937 x 1680 mm**
Pogon *Drive Type* **AWD** / Snaga *Power* **423 kW** / Ubrzanje 0-100 km/h *Acceleration 0-100 km/h* **4,2 s**
WLTP domet vožnje *WLTP driving range* **540 km** / Vrijeme DC punjenja (10-80%) *DC charging time (10-80%)* **12 min**



ju koordinate: 'Moja Istra' prati namirnice unutar pedeset kilometara i mijenja se kako sezona odmiče, 'Putovanje od 2019.' vraća se najznačajnijim jelima od otvorenja, a 'Razmišljajući zelenije' stavlja povrće u glavnu ulogu.

Na iduću stanicu naše gastronomske rute odveo nas je put prema Malom Lošinj, gdje je nedavno uživao John Malkovich. Upravo ta atmosfera opuštenog luksuza bila je savršen ambijent za fotosesiju XPENG-ove 'kopnene jahte'. Kao jedno od pravih jahting odredišta na Jadranu, uvala Čikat nudi spoj intime i elegancije, čineći je idealnom kulisom za restoran Alfred Keller.

Ove sezone restoran otvara novo poglavlje. Nakon Michaela Gollenza, koji je donio prvu Michelinovu zvjezdicu na Lošinj, na čelo kuhinje stigao je Daniel Skokić, chef koji je prije preuzimanja Kellera radio u vilama u uvali Čikat te na luksuznim jahtama. Meni je osmišljen kao putovanje od kopna preko mora do Lošinja. Skokić ga opisuje kao 'autentični Michelin', koncept utemeljen na kvalitetnim lokalnim namirnicama poput kvarnerskog škampa i

creske janjetine, oplemenjen samoniklim biljem po kojem je otok nadaleko poznat. Ono što ovaj pristup čini posebnim svakako je i iznimna posvećenost detaljima koja seže dalje od večernjeg servisa. Skokić s ponosom ističe da istim tim koji potpisuje fine dining iskustvo aktivno sudjeluje i u kreiranju doručka. U svemu što Keller radi prepoznaje se isti rukopis.

Niti jedna ozbiljna rasprava o hrvatskoj visokoj gastronomiji ne može zaobići Rudolfa Štefana i njegov Pelegrini, smješten nasuprot šibenske katedrale sv. Jakova, na jednom od najljepših trgova na jadranskoj obali. Pelegrini nije samo restoran sa zvjezdicom, već institucija koja je redefinirala moderni kulinarški identitet Dalmacije.

Štefanov pristup je duboko evolucijski. On uzima bazična, povijesna jela dalmatinske sirotinjske i građanske kuhinje, rastavlja ih na bazične okuse i ponovno sastavlja u tehnički savršene forme. Ključna riječ u Pelegriniju je lokalno, ali u najstrožem smislu. Štefan godinama gradi mrežu malih proizvođača, od ribara do uzgajivača autohtonog povrća u zaleđu.

dinates are set with three tasting menus: 'My Istria' follows ingredients sourced within fifty kilometers and evolves as the season progresses; 'A Journey Since 2019' revisits the most significant dishes since opening, and 'Thinking Greener' focuses on vegetables.

Our next stop on this gastronomic journey took us to Mali Lošinj, a destination recently enjoyed by John Malkovich. That same atmosphere of understated luxury provided the perfect setting for a photo-shoot with XPENG's 'land yacht'. As one of the Adriatic's premier yachting destinations, Čikat Bay combines privacy and elegance, making it a fitting backdrop for the Alfred Keller restaurant.

This season will mark a new chapter for the restaurant. After Michael Gollenz brought the first Michelin star to Lošinj, the kitchen is now led by chef Daniel Skokić, who worked at the Čikat Bay villas and aboard luxury yachts before taking the helm at Keller. The menu is conceived as a journey crossing the sea from the mainland to Lošinj. Skokić describes it as 'authentic Michelin,' a philosophy based on quality local produce, including Kvarner prawns and Cres

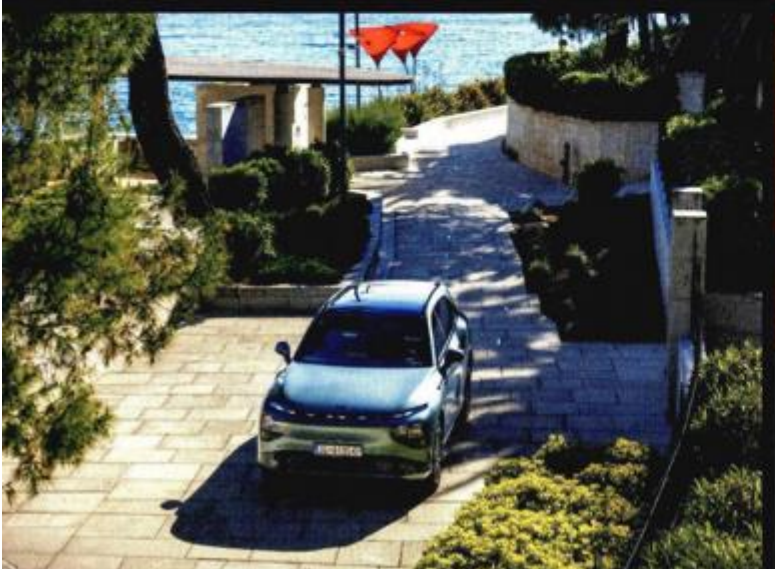
lamb, elevated by the wild herbs that the island is widely known for. What makes this approach unique is an exceptional attention to detail that extends well beyond dinner service. Skokić takes pride in the fact that the team behind the fine dining experience also takes part in creating breakfast. The same applies to everything Keller does.

No serious conversation discussing Croatian haute cuisine can leave out Rudolf Štefan and his Pelegrini. One of the most beautiful squares on the Adriatic coast divides this restaurant and Šibenik's Cathedral of St. James. Pelegrini is not just a Michelin-star restaurant, but an institution that has redefined Dalmatia's contemporary culinary identity. Štefan's approach is deeply evolutionary. He takes basic, historic dishes from all social levels and deconstructs them to their elemental flavors, rebuilding them into technically impeccable forms afterwards. The guiding principle at Pelegrini is local, in a very narrow sense of the word. Štefan has spent years cultivating a network of small producers, from fishermen to farmers from the hinterlands producing their own vegetables.



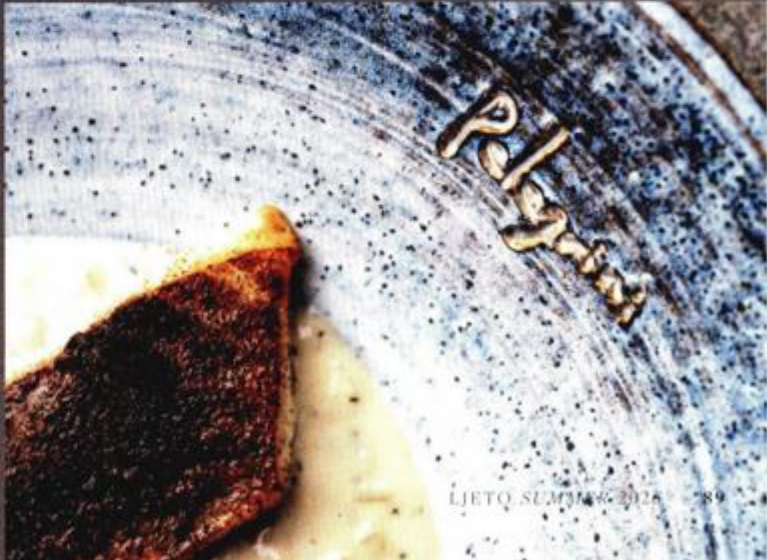
Od ove sezone kuhinju Alfreda Kellera u Boutique hotelu Alhambra preuzeo je Daniel Skokić

As of this season, Alfred Keller's kitchen at Boutique Hotel Alhambra has been taken over by chef Daniel Skokić





Kroz restoran Pelegrini chef Rudi Štefan njeguje beskompromisnu posvećenost šibenskom terroiru i dalmatinskoj kuhinji
In Pelegrini, chef Rudi Štefan cultivates uncompromising dedication to the Šibenik terroir and Dalmatian cuisine





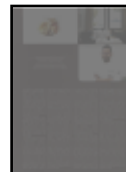
EDITOR'S CHOICE



Identitet restorana Krug definira pult s dvanaest sjedećih mjesta; uklanjanjem barijere između kuhinje i gosta fokus se u potpunosti prebacuje na personalizirani gastronomski doživljaj

The identity of Krug restaurant is defined by a counter with twelve seats; by removing the barrier between the kitchen and the guest, the focus shifts entirely to a customized gastronomic experience





Chef Marko Gajski u LD Restaurantu interpretira korčulanski terroir kroz jela koja su jednako impresivna kao i pogled na arhipelag

Chef Marko Gajski of LD Restaurant offers his interpretation of the Korčula terroir through dishes that are as impressive as the view of the archipelago



Od pozdrava iz kuhinje koji su fokusirani na balans između kiselosti, masnoće i soli, preko dalmatinske marende koja je zamišljena kao jelo za podijeliti do efektne kombinacije orade i pidoče, školjke čiji se poseban okus razvija upravo u spoju mora i rijeke Krke, Pelegrini uspijeva postići ono najteže u visokoj gastronomiji: izazvati kod gosta duboku emociju.

Iskustvo u Pelegriniju ne završava za stolom, već je moguće sa Štefanom otisnuti se na more, kada brodska paluba postaje produžetak kuhinje, a šibenski arhipelag začini uz koji je svako jelo ukusnije. Dalmatinska filozofija života, kulise otoka i predivna hrana.

A na palubi jahte rodila se ideja o prvom splitskom restoranu s Michelinovom zvjezdicom, smještenom tek nekoliko koraka od Rive. S dvanaest stolica oko šanka koji okružuje otvorenu kuhinju, Krug funkcionira kao intimni kulinarski teatar, čiji je koncept mladi splitski chef Karlo Kaleb počeo smišljati dok je radio na velikim jahtama. Svakom jelo prezentiraju sami kuhari, govoreći o podrijetlu i inspiraciji iza njega. Meso odležava u

otvorenim hladnjacima vidljivim iz sale. Riba je isključivo divlja, jadranska, a voće i povrće uzgaja se na maloj farmi na Marjanu. Gosti mogu birati između manjeg menija od pet ili velikog od devet sljedova. Ono što ovo iskustvo čini još autentičnijim jest potpuna posvećenost vlastitoj proizvodnji: sve što se nađe na stolu, od maslaca i kruha do svih fermentacija, ukiseljenih namirnica te bezalkoholnih pića na bazi vodenog kefir, soda ili kombuche, u Krugu rade sami.

Na kraju rute, Korčula te kuhinja izgrađena oko putovanja Marka Pola i hrane, vina i ljudi koji žive i stvaraju na ovom otoku. Unutar zidova Lešić Dimitri Palacea, biskupske palače iz osamnaestog stoljeća u starogradskoj jezgri, chef Marko Gajski kuha precizno i emotivno s jasnom idejom: biti bolji nego prošle godine. Za njega je gastronomija trenutak u kojem sva osjetila prepuštamo savršenom spletu okusa, mirisa i atmosfere. Taj se trenutak u LD-u manifestira kroz dva menija od šest sljedova, klasični i vegetarijanski, a vinsku kartu potpisuje Dinko Lozica, dobitnik Michelinove nagrade za najboljeg sommeliera u Hrvatskoj.

From the kitchen's amuse-bouches, balancing acidity, fat and salt, to the Dalmatian 'marenda' (early lunch), which is conceived as a dish to share, to the striking pairing of sea bream and mussels that develop their distinctive flavor at the confluence of the sea and the River Krka, Pelegrini achieves what is perhaps the hardest thing in haute cuisine: making guests feel genuine emotions. The Pelegrini experience doesn't need to end at the table. Guests can head out to sea with Štefan himself, with the deck becoming an extension of the kitchen and the Šibenik archipelago a seasoning that makes every dish taste better. The Dalmatian way of life, framed by islands and exquisite food.

The idea for Split's first Michelin-starred restaurant, located steps from the Riva waterfront, appeared on the deck of a yacht. With twelve seats arranged around a counter encircling an open kitchen, Krug operates as an intimate culinary theatre. This concept came to young Split chef Karlo Kaleb while working aboard superyachts. Every dish is presented by the chefs, who speak about the origins and inspiration behind each one. Meat ages in open refrigerators visible from the dining room. Exclusively wild-caught

fish from the Adriatic is used, while fruit and vegetables are grown on a small farm on Marjan hill. Guests can choose between a shorter five-course or a longer nine-course menu. What makes the experience even more authentic is Krug's total commitment to in-house production. Everything that reaches the table, from butter and bread to all ferments, pickled ingredients, and non-alcoholic drinks based on water kefir, sodas or kombucha, is made by Krug employees.

As we reach the end of the route, we come to Korčula. Here, cuisine is built around the travels of Marco Polo, and the food, wine and people who live and create on this island. Within the walls of Lešić Dimitri Palace, which is an 18th-century bishop's palace at the heart of the old town, chef Marko Gajski cooks with precision and emotion, guided by a clear ambition: besting his last year's self. According to him, gastronomy is the moment in which we surrender all our senses to a perfect mix of flavors, aromas and ambience. At LD, that moment unfolds across two six-course menus, with a classic and a vegetarian option, and a wine list curated by Dinko Lozica, recipient of the Michelin Sommelier Award in Croatia.