



Chef Dale Talde

Dalmatian Culinary & Cultural Yacht Voyage from Split to
Dubrovnik, May 9-19, 2026



Croatia 2026: A Culinary & Cultural Voyage

featuring Chef Dale Talde

Aboard your private yacht, savor bespoke dining experiences, wine tastings, and cooking demonstrations led by Chef Dale. Each day unveils new indulgences and rare encounters—from a private oyster and fish

picnic with a live tuna show on a secluded island, to tastings of Croatia's renowned olive oils and coastal wines, and much more.

Your voyage includes excursions to some of Dalmatia's most breathtaking destinations. You'll start in Split and view Diocletian's Palace, explore the islands of Brač, Hvar, and Korčula, visit secluded islands, and swim in the Adriatic while cruising on a luxury yacht.

From golden sunsets on deck to immersive encounters with local heritage keepers, this journey is crafted for discerning travelers who seek more than a vacation. It is a rare chance to **experience Croatia through its flavors, stories, and unforgettable coastal beauty**—anchored by the culinary mastery of **Chef Dale Talde**.



Split to Dubrovnik

And experiences along the way

- **Day 1-2: Split.** Arrival and city tours. Immersion begins at the 5-star Cornaro Hotel. Explore Diocletian's Palace before boarding the luxury yacht *Aretha*.
- **Day 3: Brač.** Morning swim stops in the turquoise bays of Bol. Afternoon olive oil and wine tastings featuring local Brač varietals.
- **Day 4: Hvar.** Explore charming old streets, St. Stephen's Square, and sunset at the Spanish Fortress for the ultimate panoramic view.

- **Day 5: Korčula.** A swim stop, cooking demonstration on board, and dinner at Maha Ranch. Witness traditional *Peka* (iron dome) cooking in a rustic stone estate—heritage flavor at its core.
- **Day 6: Banja.** Board a boat to the secluded Island of Banja for a gourmet seafood lunch. Chef Dale Talde, live-fire cooking, bold menus, and total seclusion.
- **Day 7: Mljet.** Explore the saltwater lakes of Croatia's most forested island before the Captain's Farewell Dinner on board Aretha.
- **Day 8-11: Dubrovnik.** Disembark and finish your Croatian journey with 2 nights at the **Rixos Premium**. Private tours of the "King's Landing" walls and a traditional Bosnian feast at the legendary Taj Mahal. Your trip will end with private transfers to the airport.



Chef Dale Talde

A chef and TV personality known for his bold, unapologetic approach to Asian American Cooking. His Westchester restaurant, [Goosefeather](#), is a modern Cantonese restaurant that earned a spot on Esquire's "Best New Restaurants in America" list and a James Beard nomination. His latest project, [Tigress](#), in Naples, FL, brings Cantonese flavors into the steakhouse format.

He is a three-time cheftestant on Bravo's Emmy Award-winning culinary series, "Top Chef," and one of the show's most popular cast members. He later returned as a guest judge on two shows. Dale has also competed and judged on Food Network's "Tournament of Champions," "Chopped," "Iron Chef America," and "Beat Bobby Flay," as well as Esquire's "Knife Fight."



Luxury Yacht Aretha

Aretha is a spacious luxury cruiser yacht with 15 cabins, accommodating up to 30 guests in style as she sails the stunning coastline of Croatia and the Adriatic Sea. Fresh from a complete cabin refit in 2026, she delivers elevated comfort alongside standout features like the world's only inflatable pickleball court, two jacuzzis, a wellness center, cinema, and a full range of water sports. Perfect for families, celebrations, or corporate groups—this is group travel, reimagined on the Adriatic.

Pricing

All prices are per person and are based on double occupancy.

Upper Deck Suite

\$11,500 USD per person

2 VIP suites with private terraces and private jacuzzis.

Main Deck Cabin

\$9,300 USD per person

Bright and spacious, just steps from the heart of the yacht.

Lower Deck Cabin

\$7,300 USD per person

Quiet and refined, with elegant finishes and cozy comfort below deck.