



## **Chef Sam Kamina**

Our talented Belgian chef found a love for cooking at an early age, helping his mum as she cooked for his large family, he quickly developed an appreciation for the art of cooking. Although he first trained as a service engineer, his passion for food led him to culinary school and a career combining food with his other love—travel.

For the past decade, Sam has worked around the world, drawing inspiration from the diverse flavours and ingredients he encounters. . A key moment in his journey came while living with an Italian family, sparking his love for Mediterranean cuisine, particularly in cooking seafood. Living near a forest in Belgium also inspired him to perfect game dishes with help of his hunting neighbours.

Known for being calm and level-headed, Sam thrives in the fast-paced world of yacht charters, creating vibrant, flavourful dishes that combine bold colours, tastes, and aromas. His passion for exploration, personal joie de vivre, and excellent techniques have made him a popular chef on charter yachts for the past 10 years. During the offseason, Sam hones his skills by working in high-end restaurants in the French Alps and Austria, consistently delivering exceptional culinary experiences for his guests.



# **DAY ONE**

## **LUNCH**

Goats cheese salad with beetroot honey and pomegranate.

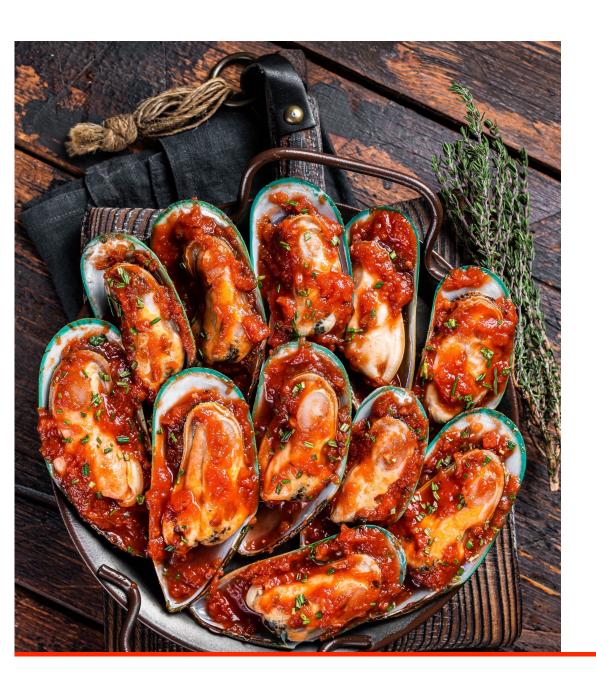
### **DINNER**

Starter
Vitello tonnato – veal with tuna sauce.

*Main*Bouillabaisse.

**Dessert**Pannacotta with a raspberry coulis.





# **DAY TWO**

## **LUNCH**

Grilled chicken quinoa salad

### **DINNER**

Starter
Mediterranean style mussels.

Main
BBQ fish papillote with steamed vegetables and a sweet potato mash.

**Dessert**Rice pudding souffle with raspberry coulis.



## **DAY THREE**

## **LUNCH**

Jumbo prawn salad with rocketleaves and cherry tomatoes

### **DINNER**

Starter

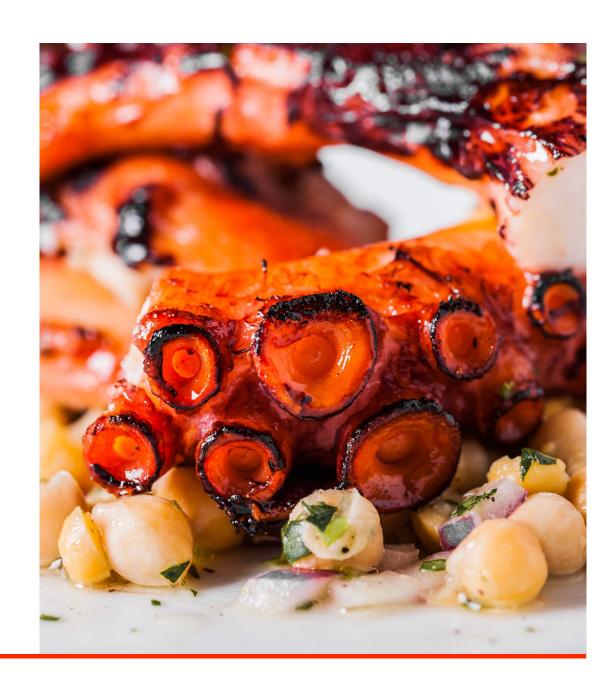
Grilled octopus with a Mediterranean tomato sauce.

Main

Sea bass in salt crust with broccoli mash, asparagus and a white wine sauce.

Dessert

Pannacotta with a raspberry coulis.





# **DAY FOUR**

## **LUNCH**

Langoustine and red Gamberi Rossi shrimps

### **DINNER**

*Starter*Carpaccio with truffle en chanterelles.

Main
Pigeon breast with caramelised chicory and red wine reduction.

Dessert
Hangop yoghurt with
caramelised pineapple



# **DAY FIVE**

## **LUNCH**

Seafood platter with fresh salad and dips.

### **DINNER**

Starter

Tuna tartare with avocado and cauliflower espuma.

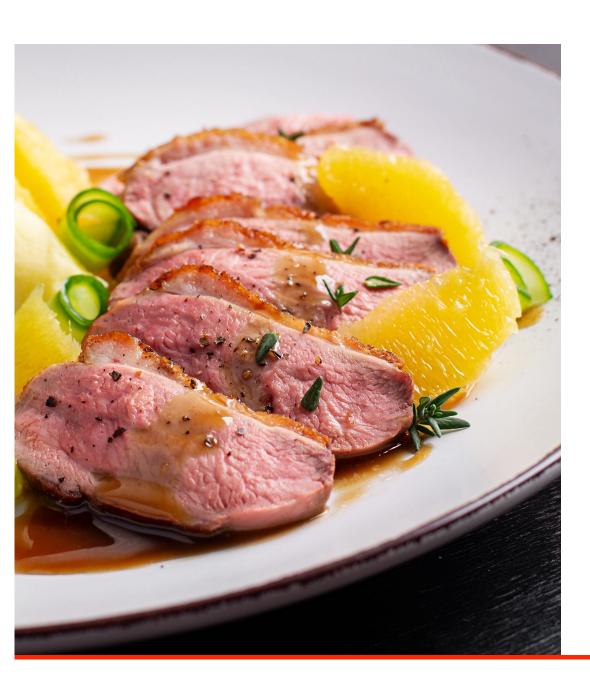
Main

Slow cooked BBQ Ribs with fresh kale salad, wedges and BBQ sauce.

Dessert

Cookie crumble with passionfruit cream and mango sorbet.





## **DAY SIX**

## **LUNCH**

Crispy squid caponata.

### **DINNER**

*Starter*Smoked paprika seafood risotto.

Main
Roasted duck fillet with parsley potatoes and ratatouille.

Dessert
Coconut cake with chocolate ice cream.



# **DAY SEVEN**

## **LUNCH**

Spaghetti alle vongole with roasted lobster.

### **DINNER**

#### Starter

Marinated salmon with avocado mousse and sour cream.

#### Main

Wagyu beef with oven baked rosemary potatoes, green peas espuma, spinach and a port wine sauce.

#### Dessert

Chocolate brownie with white chocolate mousse.



