

SELECTED CULINARY WORK

Riho Heinmets

PRIVATE YACHT & HOUSEHOLD CHEF



Food, made personal.

Fine dining, private yachts and the everyday family table.



Fresh, generous and made to share

I am an Estonian chef with more than 20 years in hospitality, working across fine dining, private yachts and private-client service.

My cooking starts with the people at the table: their preferences, routines and dietary needs. I enjoy both carefully composed courses and fresh, uncomplicated meals that people return to.

From planning menus and provisioning to preparing food for guests and crew, I take care of the whole service.

Personalised menus / Provisioning / Guest & crew service

Composed plates

A selection of starters, textures and detailed presentations.



Plated starter



Seasonal composition



Texture & contrast



Starter selection

Seafood

From a lighter opening course to a full plated main.



Fish course

*Careful cooking.
A clear focus on flavour.*



Seafood plate



Plated fish

Private dining mains

Different occasions, different plates. The same attention to the guest.



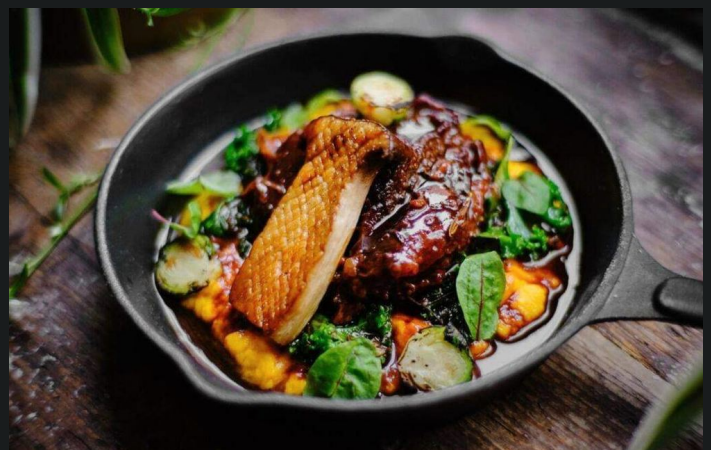
Lamb course



Beef main

Good ingredients, well cooked.

Menus shaped around personal
preferences, appetite and the occasion.



Skillet main

Seasonal character

Colour, texture and produce with a place at the centre of the meal.



Pumpkin presentation



Seasonal composition



Seasonal main

Soups & pasta

Comforting food deserves the same care as a formal dinner.



Soup



Filled pasta

Food people look forward
to eating again.

Vegetable-led plates

Distinct presentations that give vegetables their own attention.



Asparagus presentation



Plated composition

Seasonal ingredients.
Individual character.



Garden-style presentation

For the table

Generous sharing presentations for a more relaxed service.



Seafood platter



Oyster presentation

A different kind of occasion.

Sharing platters and smaller dishes give the table a different rhythm, without losing attention to preparation and presentation.

Canapés

Small presentations for drinks, receptions and the opening of a meal.



Reception bites



Canapé selection



Canapé detail

Bread & breakfast

The quieter parts of private service matter just as much.



Bread selection



Egg & asparagus

From the first
meal of the day.

Relaxed dining

Fresh, satisfying meals alongside the more formal side of service.



Noodle bowl



Roasted vegetables

Not every meal needs
to be a performance.

Service & consistency

A menu has to work across the whole table, not just one photograph.



Plated service



Starter service

Preparation, timing and care across every plate.

To finish

A final plate. A personal approach to the next table.



Dessert composition

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