

RIHO HEINMETS

SENIOR YACHT & PRIVATE CHEF | SOLO GALLEY SPECIALIST | 20+ YEARS

Estonian (EU) | Slovenia / Mediterranean | Non-smoker | Fit for sea service
+372 562 772 95 (WhatsApp) | heinmetsriho@gmail.com | chefriho.com

PROFILE

Senior yacht and private chef with 20+ years in professional kitchens, including The Fat Duck (3 Michelin Stars), five-star Head Chef leadership and long-term UHNW/private service. Proven solo-galley command on 29m-44m private yachts, with full responsibility for menu design, provisioning, inventory, dietary management and daily owner/guest/crew service. Known for calm, independent operation and fresh, ingredient-led food with Michelin-level technique when required.

YACHT EXPERIENCE

Solo Chef - Private Motor Yacht

2024 - Present

Private programme | Mediterranean / international

- Independent owner, guest and crew service across breakfast, lunch, dinner, canapes and multi-course dining.
- Menu planning, provisioning, inventory, dietary management and galley systems managed autonomously.
- Currently employed; selective confidential enquiries welcome.

Solo Chef - M/Y Pandion Pearl

Sep - Nov 2021

44m private yacht | Mediterranean | new-build delivery

- Appointed sole chef from commissioning through first owner and guest rotations.
- Delivered concurrent dietary tracks including vegan, vegetarian, lactose/gluten intolerance and pescatarian service.

Chef - M/Y Reveil

Jun - Aug 2021

29m private yacht | France / Mediterranean

- Ran galley independently for a full Mediterranean summer season, including daily menus, provisioning and stock control.

MARITIME CERTIFICATES & DOCUMENTS

STCW Basic Safety Refresher	Valid to Apr 2031	Seafarer Medical Certificate (Cook)	Valid to Apr 2027
Ship's Cook Certificate (MLC 2006)	Held	Food Hygiene & Safety Level 3 (HACCP)	Renewal 2028
PDSD - Designated Security Duties	Held	Powerboat Level 2	Held

TARGET ROLES: Solo / Head Chef to 55m | Senior Sous Chef on larger yachts | UHNW Private / Travelling Chef

SELECTED CULINARY LEADERSHIP & PRIVATE SERVICE

Head Chef / Culinary Consultant - von Krah Restaurant Aed

Mar 2015 - Dec 2020

Tallinn, Estonia | High-volume fine dining

Led a brigade of 10 chefs across a five-year tenure, with responsibility for menu development, training, standards and operational efficiency.

Chef de Cuisine / Head Chef - The Nautilus, Oyster Bar & Grill

2018

Tallinn, Estonia | Restaurant launch / project role

Built the opening culinary concept, designed menus and assembled the professional brigade for a fine-dining seafood restaurant.

Chef - Hotel / Restaurant, Iceland

Mar 2012 - Nov 2014

Nordic cuisine | Sustainable Icelandic sourcing

Developed seasonal Nordic menus using foraged herbs and preserved seafood; also catered daily for film production cast and crew.

Head Chef - Bordoo, Three Sisters 5-Star Hotel

Sep 2008 - Nov 2010

Tallinn, Estonia | VIP & diplomatic service

Led culinary operations serving royalty, NATO officials and other high-profile guests under strict service and discretion standards.

Chef de Partie - The Fat Duck

Apr 2004 - Nov 2005

Bray, United Kingdom | Heston Blumenthal | Three Michelin Stars

Worked in a technically demanding tasting-menu kitchen, developing the precision and multi-component execution that underpin current private and yacht work.

Private Chef / Culinary Consultant - Private Clients

2012-2014 / 2022-2025

Estonia & Europe | Bespoke private dining and yacht assignments

Delivered menu design, premium sourcing, dietary adaptation, preparation and presentation for private clients across Europe.

CORE CAPABILITIES

Solo galley command
Full-board guest & crew service
Provisioning, inventory & budgets
Multi-track dietary management
Mediterranean / international
Fine dining / Michelin standard
Seafood specialist / sushi
UHNW / VIP discretion
Guest preference adaptation
Calm unsupervised operation

LANGUAGES

Estonian - native
English - fluent
Russian - fluent
Finnish - fluent
French - basic

REFERENCES

Written references available for credible opportunities. Contact details supplied on request.