



WINDKIND

LUXURY YACHTING ADVENTURES

SAMPLE CHARTER MENU

The WINDKIND Culinary Experience

Seven days at sea

CREATED BY CHEF SANDRO

Dining aboard WINDKIND is a journey through Caribbean flavours, Mediterranean elegance and creative Asian influences, with the freshest local produce, exceptional seafood and premium meats. Chef Sandro brings Swiss culinary training and years of yacht experience to relaxed lunches, refined dinners and memorable moments at sea.

DAY 1

Welcome to Paradise

Caribbean flavours & contemporary elegance



BREAKFAST

Freshly baked sourdough, croissants, homemade pastries, tropical fruit,
Greek yoghurt, granola, fresh juices and coffee.

CHEF'S SPECIALS

Caribbean Lobster Eggs Benedict

Toasted brioche, citrus hollandaise, chives

Coconut French Toast

Caramelised pineapple, passion fruit mascarpone, toasted coconut

LUNCH

Yellowfin Tuna Crudo

Mango, avocado, leche de tigre, coriander oil, crispy plantain

Grilled Caribbean Snapper

Sweet potato purée, coconut-lime beurre blanc, charred seasonal vegetables

Coconut Panna Cotta

Pineapple carpaccio, mango coulis, lime crumble

DINNER

Butter-Poached Caribbean Lobster

Saffron bisque, shaved fennel, citrus, herb oil

Prime Beef Tenderloin

Pommes Anna, roasted baby carrots, parsnip purée, port wine jus

Dark Chocolate Crèmeux

Raspberry textures, salted caramel, cocoa tuile

DAY 2

Mediterranean Elegance

Fresh coastal cuisine & Italian inspirations



BREAKFAST

Fresh focaccia, artisan sourdough, croissants, homemade pastries, tropical fruit, yoghurt, granola and juices.

CHEF'S SPECIALS

Truffled Scrambled Eggs

Smoked salmon, crème fraîche, toasted sourdough

Ricotta Pancakes

Blueberry compote, vanilla mascarpone, maple syrup

LUNCH

Heirloom Tomato & Burrata

Peach, basil oil, aged balsamic, toasted pine nuts

Mediterranean Seafood Paella

To share: saffron rice, prawns, mussels, calamari, roasted peppers, lemon, fresh herbs

Limoncello Posset

Island berries, almond crumble

DINNER

Handmade Lobster Ravioli

Shellfish bisque, tomato concassé, basil

Herb-Crusted Rack of Lamb

Aubergine caviar, potato fondant, glazed vegetables, rosemary jus

Pistachio Tiramisu

Espresso-soaked sponge, mascarpone cream, caramelised pistachios

DAY 3

Asian Inspirations

Japanese precision & Southeast Asian flavours



BREAKFAST

Artisan breads, pastries, seasonal tropical fruit, granola, yoghurt, juices and speciality coffee.

CHEF'S SPECIALS

Japanese Fluffy Pancakes

Matcha mascarpone, berries, maple syrup

Asian Breakfast Bowl

Jasmine rice, soft egg, avocado, sesame, chilli crisp, spring onions

LUNCH

Sesame-Crusted Tuna Tataki

Ponzu, watermelon radish, avocado, pickled ginger

Thai Lemongrass Prawns

Fragrant jasmine rice, pak choi, lime, coriander

Mango & Passion Fruit Sorbet

Almond crumble, fresh mint

DINNER

Crispy Duck Salad

Pomelo, cucumber, herbs, pomegranate, tamarind dressing

Miso-Glazed Wagyu Beef

Carrot-ginger purée, charred broccolini, shiitake, sesame jus

White Chocolate & Yuzu Mousse

Raspberry gel, black sesame crumble, tropical fruit

DAY 4

Barefoot Luxury

The WINDKIND beach barbecue



BREAKFAST

Fresh sourdough, croissants, pastries, tropical fruit, granola, yoghurt, juices and coffee.

CHEF'S SPECIALS

Turkish Honey Eggs

Poached eggs, garlic yoghurt, warm chilli butter, honey, herbs, toasted sourdough

Banana Bread French Toast

Caramelised banana, pecan praline, vanilla cream

LUNCH

Watermelon, Feta & Mint Salad

Cucumber, lime, pomegranate, basil oil

WINDKIND Charcoal Beach Barbecue

To share: grilled lobster tails, garlic-lime king prawns, premium beef skewers, citrus-herb chicken, chargrilled corn, roasted sweet potatoes, island slaw, mango-pineapple salsa and chimichurri

Grilled Pineapple

Toasted almond ice cream, dark rum caramel, almond praline

DINNER

Mahi-Mahi Ceviche

Leche de tigre, mango, avocado, crispy plantain

Pan-Seared Local Catch

Saffron potato purée, confit tomatoes, sautéed greens, champagne beurre blanc

Passion Fruit Cheesecake

Mango gel, vanilla crumble, island fruit

DAY 5

French Riviera

Classic French techniques with a Caribbean twist



BREAKFAST

Croissants, pain au chocolat, sourdough, tropical fruit, granola, yoghurt, juices and coffee.

CHEF'S SPECIALS

Croque Madame

Gruyère, smoked ham, béchamel, sunny-side-up egg

Vanilla Crêpes

Orange butter, caramelised banana, toasted almonds

LUNCH

Fennel & Orange Salad

Shaved fennel, orange segments, pomegranate, black olives, citrus dressing

Seared Yellowfin Tuna Niçoise

Baby potatoes, green beans, tomatoes, olives, soft egg, lemon dressing

Classic Lemon Tart

Toasted Italian meringue, raspberry coulis

DINNER

Seared Scallops

Cauliflower silk, green apple, crispy pancetta, brown butter

Roasted Duck Breast

Beetroot purée, orange-glazed carrots, fondant potato, cherry-port reduction

Crème Brûlée

Tahitian vanilla, tropical berry compote, almond tuile

DAY 6

Caribbean Soul

Authentic island flavours, modern interpretations



BREAKFAST

Artisan breads, island fruit, yoghurt, pastries, granola, juices and coffee.

CHEF'S SPECIALS

Caribbean Breakfast Tacos

Scrambled eggs, avocado, black beans, pico de gallo, lime crema

Banana & Pecan Pancakes

Passion fruit syrup, toasted pecans

LUNCH

Green Papaya Salad

Mango, cucumber, herbs, toasted peanuts, lime dressing

Caribbean Jerk Chicken

Rice and peas, grilled pineapple, sweet plantain, mango salsa

Key Lime Pie

Biscuit crust, whipped cream, lime zest

DINNER

Caribbean Crab Cakes

Avocado mousse, pickled onion, mango relish, citrus aioli

Slow-Braised Beef Short Rib

Cassava purée, roasted vegetables, crispy shallots, dark rum jus

Rum & Chocolate Fondant

Vanilla bean ice cream, passion fruit coulis

DAY 7

The WINDKIND Grand Finale

A celebration of exceptional cuisine



BREAKFAST

Artisan breads, buttery pastries, tropical fruit, homemade granola, premium yoghurt, fresh juices and coffee.

CHEF'S SPECIALS

Captain's Eggs – Turkish Menemen

Softly scrambled eggs in a rich tomato and roasted pepper sauce, baby spinach, feta, yoghurt, black olives and a mild herb-chilli salsa on homemade wholewheat sourdough

Brioche Pain Perdu

Warm berry compote, vanilla mascarpone, maple syrup

LUNCH

Burrata & Stone Fruit

Heirloom tomatoes, basil, aged balsamic, pistachio

Handmade Prawn & Lemon Linguine

Cherry tomato confit, white wine, chilli, parsley, olive oil

Raspberry Pavlova

Passion fruit curd, tropical fruit

DINNER

Seared Scallops & Lobster Medallions

Sweet pea purée, citrus beurre blanc, crispy leek, herb oil

Signature Surf & Turf

Prime beef fillet, butter-poached lobster tail, truffle potato mousseline, glazed vegetables, red wine jus

WINDKIND Chocolate Experience

Dark chocolate mousse, warm chocolate cake, salted caramel ice cream, raspberry gel, chocolate tuile

THROUGHOUT YOUR CHARTER

Beyond the menu



ON BOARD

Afternoon Indulgence

Freshly baked cakes, fruit tartlets, macarons, artisan cookies and afternoon tea.

Sunset Aperitifs

Mini lobster rolls, tuna tartare cones, elegant canapés and seasonal cocktail bites.

Mediterranean Sharing Moments

Hummus, baba ganoush, whipped feta, freshly baked flatbreads, marinated olives and colourful seasonal salads.

Fresh Throughout the Day

Tropical fruit platters, homemade sorbets, refreshing snacks and light bites.

Freshly Baked on Board

Artisan sourdough, focaccia, rustic ciabatta, brioche and rotating homemade pastries.

ASHORE

Private Beach Dining

A charcoal-grilled feast of seafood and premium meats on a secluded beach, as lunch or a sunset dinner, where local regulations and conditions permit.

Restaurants & Beach Clubs

Handpicked waterfront restaurants, local island kitchens and beach clubs. Any lunch or dinner on board can be exchanged for an experience ashore, depending on the itinerary.

Your charter, your taste

Every charter is unique. Menus are created around your preferences and dietary needs, inspired by the cruising area, following the seasons and what local markets and fishermen have to offer.

Sample menu only. Dishes depend on the availability of ingredients, local sourcing and guest preferences. Beach barbecues depend on permissions, weather and safe operating conditions.