

Lady Britt

Cuisine on board





Chef Mateusz

Mat was born in Kraków, Poland, and began cooking at the age of six, learning traditional recipes with his grandmother. His passion for food led him to train professionally as a chef and explore kitchens across Europe. He has worked in Michelin-starred restaurants, including Pure C by Sergio Herman in the Netherlands, and in top UK establishments such as the Ridding Park Hotel, a favorite of former US President Bill Clinton. Mat also catered the Farnborough Air Show while at the Aviator Hotel. In 2023, he completed stages at two celebrated Dutch restaurants: the 1-Michelin-starred Air Republic and the 2-Michelin-starred De Nieuwe Winkel, named Best Vegetable Restaurant in the World in 2022 and 2023. Recently, he further refined his skills with a stage at Amsterdam's Michelin-starred RIJKS. A career highlight came in Spring 2024, when Mat won Bronze at the Superyacht Chef Competition in Monaco, judged by elite chefs (including a 3-Michelin-starred chef) and attended by Prince Albert II. Fluent in Polish, English, Portuguese, and Greek, Mat has lived and worked in all four countries, driven by his deep love for cooking.

[Click here to read his feature in Yachts International.](#)



Sample Menus



BBQ Lunch And Greek Dinner

Lunch

Corn Bread

Grilled Chicken Caesar Salad, Aged Parmesan, Crispy Parma Ham, Boiled Egg, Lady Britt Caesar Dressing

BBQ Pork Ribs, with White Cabbage Slaw, Handmade Triple Cooked Chips, Korean BBQ Sauce

Chocolate Brownie Ice Cream Sundae

Lady Britt Ice Creams and Sorbets



Dinner

Classic Pita Bread

Real Feta Greek Salad with Fresh Oregano, Kalamata Olive Oil Dressing

Slow Cooked Lamb Kleftiko with Smoked Mash Potato, Roasted Cherry Tomatoes, Spinach Puree and Red Wine Sauce

Revani Cake with Pistachio Ice Cream





French Lunch and Sushi Buffet Dinner

Lunch

Whole Grain Baguette

Green Asparagus, Gruyere Cheese Quiche with Aged Balsamic and Cherry Tomato Salad

Sous Vide Lamb Saddle Stuffed with Herb Chicken Mousseline, Grilled Baby Gem, Broad Beans and Sauce Barigoule

Macerated Garigouette Strawberry and Praline Paris-Brest

Lady Britt Ice Creams and Sorbets

Canapes

Assorted Steamed Dim Sum with Sweet Soy and Mirin Dip

Crispy Duck, Green Onion Spring Roll, Hoisin Sauce

Dinner

Nori Bread with Seaweed Flavored Butter

Shredded Salad, Edamame, Sesame Dressing

Wakame Salad

Salmon Tartare

Sashimi Platter

Tuna Tataki

Sushi Rolls, Nigiri

Moist Coconut Cake with White Chocolate and Lime Mousse, Matcha Green Tea Sorbet



Italian Lunch and Plated Dinner

Lunch

Black Olive Bread

Italian Burrata with Macerated Heritage Tomatoes Salad,
Sour Dough Crisp and Fresh Basil Consume

Veal Fillet Tagliata, Dressed Arugula with Aged Parmesan Crisp and Red Wine Sauce

Classic Tiramisu

Lady Britt Ice Creams and Sorbets

Canapes

Gruyere Cheese Shortbread

Smoked Salmon Crème Fraiche and Citrus Roulade



Dinner

Chorizo Bread

Poached Lobster Tail with Roasted Peach, Mint Gel and Smoked Almonds

Rabbit Loin, Pommies Anna Potato, Roasted Baby Carrots Wood Sorrel Oil
and Crispy Kale

Baked Vanilla Cheesecake, Praline Ice Cream



Light Lunch and Plated Dinner

Lunch

Coconut Brioche Bread

Seared King Scallops with Crispy Chicken Skin, Garden Peas and Garlic Foam

Pan Fried Halibut Fillet White Asparagus, Saffron Potatoes Cilantro Mayonnaise,
Chive and Hollandaise Sauce Espuma

Peanut Butter Parfait, Caramelised Banana, Peanut Brittle

Lady Britt Ice Creams and Sorbets

Canapes

Oscietra Caviar, Blinis with Classic Garnishes

Wild Mushrooms and Lemon Grass Bon Bons

Dinner

Pecan and Poppy Seed Bread

Whipped Goat Cheese, Green Apple and Aged Balsamic Marinated Beetroot Salad

Lamb Saddle, Poached Leek and Ash, Black Olive Puree,
with Rosemary and Red wine Sauce

White Chocolate Bee Pollen Ganache with Passion Fruit and Blood Orange Curd,
Coco Nib Tuile



Plated Lunch and Seven Course Tasting Dinner

Lunch

Rosemary Flat Breads

King Crab and Avocado Tian, Green Apple Cannelloni,
Fried Quail Eggs, Sea Herbs

Maize Fed Chicken Breast, Baby Vegetables, Wilted Spinach,
Pesto Dressing

Blackberry Parfait, Olive Oil Sponge, Blackberry Powder, Lime Gel

Lady Britt Ice Creams and Sorbets



Seven Course Tasting Menu

Salmon Tartar, Quail Egg, Chive Mayonnaise

Hot and Cold Soup, Spinach and Tomatoes

Grilled Sour Dough Bread with Beef Butter

Oyster Ceviche, Yuzu Gel, Tapioca Crisp

Ox Tail Consume Shinmei Mushrooms, Broad Beans

Lobster Ravioli, Shellfish Bisque and Sea Herbs

Wagyu Beef Fillet, Confit Potatoes, Black Garlic Puree, Lavage, Black Truffle Sauce

Raspberry Sorbet with Tarragon powder

Lady Britt Signature Dessert





Yellowfin Tuna "Thon Jaune",
Poke, Avocado, Pickled Radish

Wagyu Beef, Dashi Onion, Mushroom Ketchup,
Leek Emulsion

Rice Pudding

Salt Baked Pineapple

Kalamansi Sorbet

Japanese Dinner Menu

Canapés

Chicken Satay, Chive

Tempura Squid, Tomato Chilli Condiment

Dinner

Milk Bread, Seaweed Butter

Nikuman, Teriyaki Duck Leg, Spring Onion,
Soy and Karashi Mustard Dip

Shrimp Harumaki, Green Curry Sauce



Japanese Buffet Menu

Steamed Dim Sum
with Sweet Soy and Mirin Dip

Crispy Duck, Green Onions Spring Roll,
Hoisin Sauce

Shredded Salad, Edamame, Sesame Dressing

Wakame Salad



Salmon Tartare

Sashimi Platter

Tuna Tataki

Sushi Rolls, Nigiri, Pickled Ginger, Wasabi

Coconut Cake





Chili, Lime, Garlic Steamed Seabass,
Fried Water Chestnuts, Red Curry Sauce

Sweet and Spicy Corn Feed Chicken Breast,
Coconut Rice, Pickled Vegetables

Thai Mango Sticky Rice

Thai Dinner Menu

Canapés

Sticky Thai Meatballs

Deep Fried Tofu, Peanut Butter Sauce

Dinner

Thai Roti Bread with Banana, Condensed Milk

Chicken Noodle Soup, Tamarind, Ginger, Lime

Slow Cooked Pork Spring Rolls,
Thai Basil Mayonnaise, Peanuts



Thai Buffet Menu

Green Papaya, Chili Spring Onion,
Peanuts, Salad

Thai Cucumber Salad, Coriander,
Black Garlic, Ginger

Chicken and White Cabbage Shredded Salad,
Satay Sauce



Red Tiger Prawn Curry, Rice Noodles

Green Chicken Curry

Coriander and Lime Rice

Roti Bread, Coconut and Lime Yoghurt

Pickled Vegetables

Thai Custard with Mung Beans

