



«The World»: The billionaires' residential yacht

The residents stay on board for months, traveling around the world. Caminada's friend Sebastian Gnida is the chef.

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A night in the "Bali Bed" on Deck 12. Suite 1111. The largest on board. 310 square meters. Three bedrooms. Fantastic terrace at the bow. Priced at 15 million. You'd never want to leave, especially not to sleep. But there are the mysterious "Bali Beds" on Deck 12. If you really want to spend a night under the stars, you can reserve your outdoor bed with the concierge. You don't have to forgo luxury: the finest linens are laid out. The in-residence dining menu is served to your bed on deck at any time: spaghetti marinara, grilled wild king salmon, Black Angus beef sirloin. Or

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a can of Imperial Heritage Caviar Oscietra Royal from Belgium (30 grams, 270 USD). Breakfast in bed is also possible: the "Sunrise Breakfast." Very popular.



A night in a Bali bed on deck 12. Breakfast is served just in time for sunrise.

Many residents stay on board for years. The vision? To travel the world without leaving the ship. The "residents," the owners of the 165 apartments, jointly determine the route and are the owners of the stately residential yacht (196 meters long, 12 decks, 280 crew members from 42 countries). Demand for one's own apartment at sea is high. The yacht was christened in Venice in May 2002, and four years later, all the apartments were sold. Since people don't live forever, studios and multi-room suites are constantly coming onto the market. Suite 1111, for example, is currently available. 150 families from 20 countries (49% North

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America) are the owners. On average, there are 150 residents and guests on board. The "residents" fly away for a few days from time to time. For a doctor's appointment, to visit relatives, "or just to pet our dog again," as a very nice woman revealed at dinner. Her kids are also on board, getting to know Cape Town, Osaka, and Papua New Guinea. And school? "Online lessons. Customized. It's working great."



Fine dining in four restaurants: Scallops, by Sebastian Gnida.



Executive Chef Sebastian Gnida likes big calibers: Carabinero, forearm-length.



Classics dominate the menu at "The World": Foie gras. By Sebastian Gnida.

A Caminada friend is the chef. The "residents" have a favorite on board: Chef Sebastian! Sebastian Gnida, with his 55 chefs, delivers what other shipping companies promise but can't: Because there are comparatively few guests on board, he buys additional fish, fruit, and vegetables in every port. It couldn't be fresher. Chef Sebastian has a Swiss heritage. He was a junior chef with Andreas Caminada (!) at Hans-Peter Hussong's

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"Wirtschaft zum Wiesengrund" in Uetikon am See, Zurich, and was there when the chef was named "Chef of the Year" by GaultMillau in 1999. Contact with Caminada has been lost, but the recognition remains: "Switzerland needed someone like Andreas." Gnida puts Caminada on the same level as Frédy Girardet.



And early in the morning, off to the market: Sebastian Gnida procures fresh seafood at the "Mercat." He only discusses quality, not price.

Barcelona, Mercat San Caterina. Xarcuteria, Formagteria, Carnisseria, Peix Fresc. Chef Sebastian is in demand at the market hall because he buys a lot and quickly: Turbot, Tuna, Hamachi. He also brings a mighty,

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elegantly packaged Jamón Iberico and a couple of spicy chorizo sausages for the evening tapas buffet. Passengers also learn how to slice ham: "Jamón Carving & Tasting" is the order of the day. A specialist from the premium brand "Cinque Jotas" (J5) comes on board, bringing with him a "5J Iberico de Bellota." Chef Sebastian always checks the quality at the market; price is secondary: "Our budgets on the ship are very generous." When the chef goes ashore, he fearlessly tries very local specialties. In Korea, for example, silkworms. "I wouldn't eat them again."

Champagne for the crew. A visit to the kitchen. Chef Sebastian treats his chefs with the utmost respect. No shouting, no drama if something goes wrong. 25 percent of the crew is female. A snappy CV doesn't necessarily guarantee a contract when applying: "We do Zoom interviews. The better option." Tips are prohibited on board, but the "residents" are otherwise very generous: They sometimes cook for the crew, pay for champagne parties, and buy employees tickets to the next Olympic Games in Los Angeles. "We care on them, they care of us," says Chef Sebastian. The crew food in the "Messe" is excellent. The captain and the Austrian General Manager Thomas Legner also eat there regularly.

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The World's marina is open in calm waters. Water sports and swimming in the sea are possible.

Seafood at the marina. Chef Sebastian oversees four fine dining restaurants on board: "Portraits" is the premier destination. Michelin-starred guest chefs occasionally cook here; then the "residents" wear black tie (tuxedo and bow tie) to celebrate the evening. The boss leaves the "East" to his Asian chefs. They do a great job, even if they are unfortunately a bit restrained in the spiciness. Mediterranean cuisine is the order of the day at "Tides." Dine al fresco on the spacious terrace. One hotspot is the "Marina": a platform is extended, for water sports enthusiasts during the day, and in the evening, seafood is served on the platform just above the water. Very romantic. "Residents" often opt for the

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"call-a-chef" option, booking a chef and inviting them to a small dinner party in their apartment. The perfect wine for this is easy to find: 15,000 bottles are on board.

www.aboardtheworld.com