



MYBA

# SUPERYACHT CHEFS' COMPETITION

ITALIAN CUISINE MEETS THE WORLD!





THE THEME FOR 2024:  
AN ITALIAN FUSION  
DINNER PARTY



# THE SOURCE OF INSPIRATION

To honour the return of the MYBA Charter Show to Italy, superyacht chefs will be tasked with preparing an evening dinner party for their charter guests FUSING Italian cuisine with the cuisine of another country of their choice.

Very much like Nikkei cuisine – which is a fusion of Peruvian and Japanese - a choice of elements from a second country will need to be combined in each dish.

# The basics for the chefs

1. To create an Italian fusion  
dinner party for 6 persons

2. To prepare 3 courses -  
starter course, main course & dessert

3. To present the dishes to the  
judges within 35 minutes





# The logistics for the chefs

1.

All preparation & cooking is to be done onboard by the chef. The sous chef or assistant can only help with plating.

2.

6 plates of each course must be prepared, one for each judge and one for the photographer.

3.

6 menus must be provided, without mentioning the countries fused with the Italian base. The judges will be guessing that.

4.

The dinner party can be served in the location of your choice. Dining saloon, sun deck, aft deck... the choice is yours provided it is onboard!



# The judging criteria for the chefs

ORIGINALITY/CREATIVITY - TASTE/FLAVOUR - PRESENTATION - EXECUTION/CRAFT/TECHNIQUE - OVERALL IMPRESSION





SOMETHING TO  
KEEP IN MIND:

“You can mix two styles and get fusion; any more, and you just get confusion.”

*Alain Ducasse*



# The basics for the interior crew

To create a tablescape based on the theme  
of the Italian fusion dinner in the most  
sophisticated way possible

To provide clues for the judges



# The logistics for the interior crew

Your contribution is very important as the judges will not only be assessing the food. They will be also be looking at what the interior team has placed on the table, to help them guess the country that the chef has fused her/his dishes with.



1.

Once a chef has registered for the competition, the table décor contest is automatically open to the interior crew.



2.

The task is to create a table setting & décor that compliment the chef's choice of fusion countries. Italy plus one!

# The judging criteria for the interior crew



Correctness of table setting  
Attention to detail  
Appropriateness to the theme  
Overall impression





# The important dates

Sunday April 21 - Chef & Interior Crew Briefing (14h00 at the Hospitality Lounge)

Monday April 22 - Judging of the largest category

Tuesday April 23- Judging of the middle category

Wednesday April 24 - Judging of the smallest category

Thursday April 25 - Awards Ceremony



# TWO THINGS TO REMEMBER:

Attendance at the Sunday briefing is mandatory for both participating chefs and interior teams

Registrations will be accepted exclusively online via [mybashow.com](http://mybashow.com) and once yacht registration officially opens.

# Questions?

You can ask Sarah Sebastian at  
[sarah@mybashow.com](mailto:sarah@mybashow.com)

