2026 MYBA SUPERYACHT CHEFS' COMPETITION

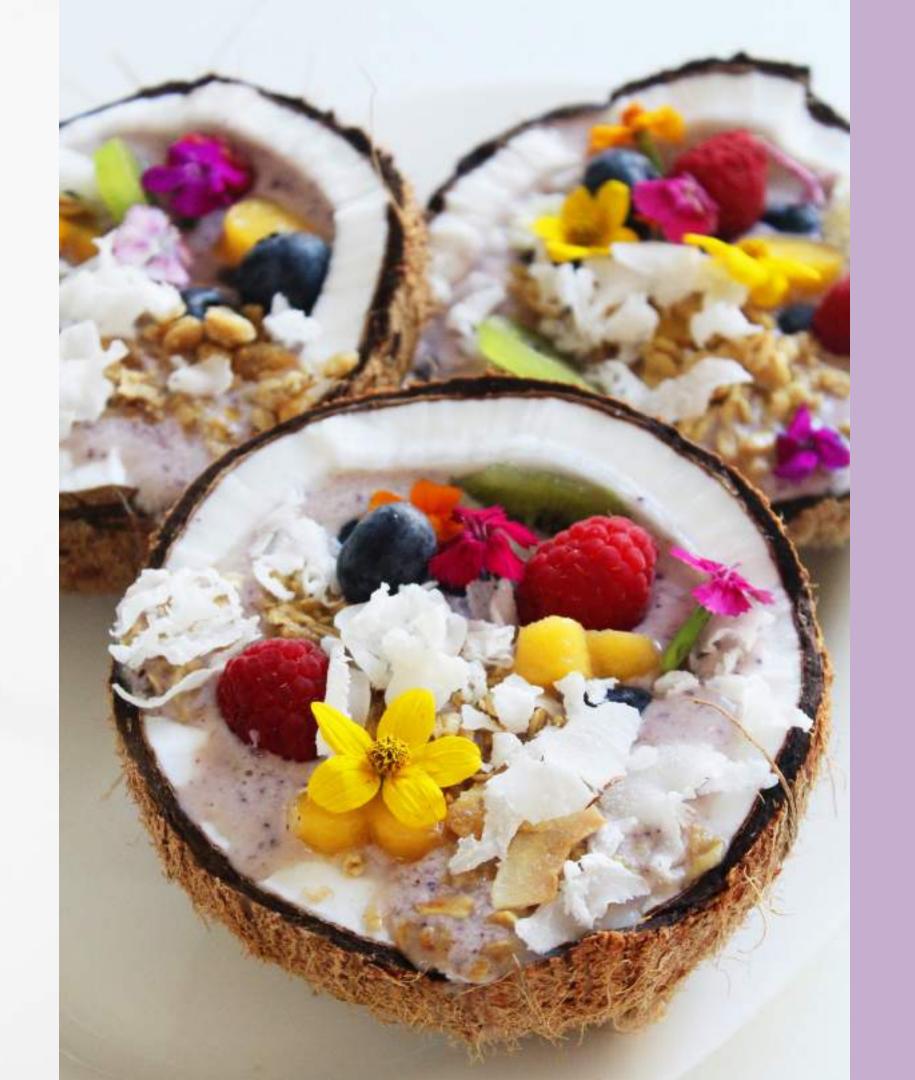






Let flowers abound in your breakfast creations. Let your creativity blossom!

Fresh, floral and inspirational.
These are the 3 words that will guide you.





the logistical details

The 3 courses must be served in 30 minutes.

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

5 servings of each dish must be prepared: 1 for each judge and 1 for the photographer.

5 menus must also be provided:1 for each judge and 1 for the organisers.

Breakfast 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
CHOICE OF INGREDIENTS
TASTE/FLAVOUR
PRESENTATION
EXECUTION/CRAFT/TECHNIQUE
OVERALL IMPRESSION





SUNDAY APRIL 26CHEF & INTERIOR CREW
BRIEFING

MONDAY APRIL 27
JUDGING OF THE
LARGEST CATEGORY

TUESDAY APRIL 28
JUDGING OF THE
MIDDLE CATEGORY

WEDNESDAY APRIL 29
JUDGING OF THE
SMALLEST CATEGORY

THURSDAY APRIL 30
AWARDS CEREMONY





the logistics for the interior crew

- Once a chef has successfully registered for the Competition, the tablescaping contest is automatically open to the interior crew.
- NO bought or pre-made flower displays are allowed.

 All arrangements and displays for the table must be created onboard.
- Set a full table as you would for a charter.
- Seat the judges where you wish.
- Print and decorate the 5 menus.







Registration will be exclusively online via **mybashow.com** once yacht registration officially opens.

Registrations will be accepted on a "first come first served" basis.

There will be 3 size categories with a maximum of 10 yachts participating in each category.

Size categories will be finalised once the majority of yachts have been accepted by the Show.

5 things to remember





QUESTIONS?

Piece of cake for Sarah Sebastian;) sarah@mybashow.com