

FINE DINING

Couture Cuisine

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Superyacht chefs are some of the most *flexible & creative chefs* the world has to offer, ready to prepare almost anything at any given time

Connoisseurs of food and travel know that to cruise the oceans by superyacht is one of life's finest experiences, but in today's health conscious world guests are not looking to spend their time on board over indulging. They are looking to carry on living their balanced lifestyle while away from home.

Fine dining establishments may be decadent, inspired and innovative, but it is rare for a restaurant to change its menu, meal by meal, to suit your dietary requirements. The one place you can be assured of such culinary customisation, created with the individual in mind, is aboard a superyacht, which is where we found chef Dylan Stacey, head chef on board the 36.2m (118'9) *Metsuyan IV*. »

IMAGE Dylan Stacey, head chef on board the *Metsuyan IV*: "I think that the really special thing is the personal contact we have with our guests."





A professional chef for the past 12 years, Dylan believes that in today's world, when most things in life can be delivered with that extra personal touch, a flair for cooking gourmet dishes to order does not a chef make. "A chef on board a luxury yacht is unlike any other. Not only is every meal prepared to the same exacting standards as in the world's finest restaurants, but every day brings with it the balancing of dietary requirements, and the wishes and whims of between eight and 12 guests," he says. "This is no mean feat, especially when you also factor in that most guests – regardless of dietary foibles – want to sample the regional cuisine of the area in which they're cruising."

One of the biggest challenges facing a chef today is the multitude of new diets that are served up almost on a daily basis. Whether for health reasons, vanity's sake or purely for the desire to be considered 'so now', almost all of us have some sort of dietary code. When customising food for guests, a superyacht chef must get to grips with the finer points of every diet going, from low-carb to high-protein, low-fat, high fibre, vegetarian, lacto, vegan, kosher, raw and lactose intolerant. Not to mention the ins and outs of Atkins, South Beach, Zone, Hollywood... and the many more that will no doubt have emerged since going to press.

As a rule, the day guests arrive, a superyacht chef will invite them to relax with a drink to chat through any special dietary requirements and their favourite foods. As well as giving the chef an idea of his guests' palates, this is a perfect opportunity for the chef to wax lyrical on the local delicacies, explain what ingredients are in season and at their best, and hint at how old-favourites can be given a twist to become part of any dietary requirement. "I think that the really special thing is the personal contact we have with our guests," Dylan says. "The beauty of having an exclusive number of diners is the opportunity for me to go the extra mile – to satisfy their individual tastes and daily desires."

Regardless of which yacht you choose, you will be met with an enlightened chef and a seemingly never-ending stream of innovative, mouth watering breakfasts, lunches, dinners, snacks and treats – all prepared to meet your dietary requirements.

METSUYAN IV IS AVAILABLE TO CHARTER IN THE EAST MEDITERRANEAN THIS SUMMER SEASON. PRICES FROM €98,000 PER WEEK. CONTACT YOUR NEAREST CAMPER & NICHOLSONS CHARTER BROKER FOR FURTHER INFORMATION.
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IMAGE On board *Metsuyan IV*, head chef Dylan Stacey and his team prepare a seemingly never-ending stream of innovative, mouthwatering breakfasts, lunches, dinners, snacks and treats – all prepared to meet your dietary requirements

