



GREECE



CHEF'S COMPETITION 05/05/2023





*There is no restriction in being vegan, vegetarian, etc. *There is no restriction in being an appetizer, or a main dish. *The dish must contain at least 4 preparations. *Each category will only have a maximum of 12 competing chefs. As a result, the organizing committee will conduct a draw if there are more than 12 entries in each category.

ANHE ANHENIE

GREEK FUSION



"Greek cuisine is characterized by its timelessness and the variety of its recipes. Coming to the present day, we create traditional dishes with new techniques, combining ingredients and cultures from all over the world. Our goal is that, by seeing it, it does not remind us of a traditional recipe, but by tasting it, it awakens our taste memories."



ONE THEME – TWO COMPETITIONS

The competition is divided into two categories on the basis of the daily charter rate of the yacht.

 "EMERALD" for yachts with a daily charter rate in high season up to 4.999 euros / day: Thursday 05/05/2023, 10:00-18:30

• "**DIAMOND**" for yachts with a daily charter rate in high season of 5.000 euro / day and above: Thursday 05/05/2023, 10:00-18:30





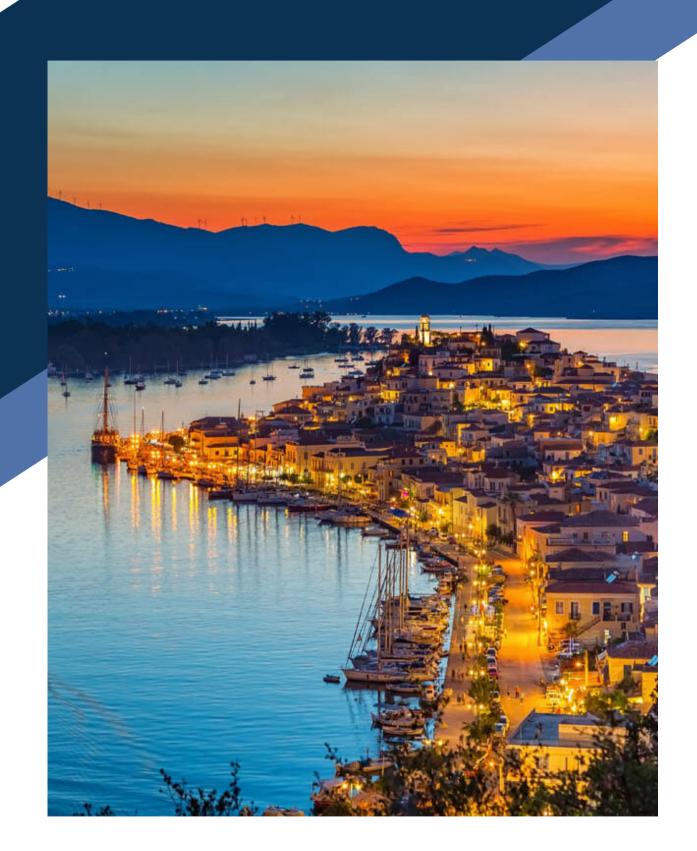
BEST

take part in the

yacht's Chef has entered the Chefs' Competition.

TABLESCAPING

- Any number of the crew are invited to
- "Best Tablescaping" competition.
- Entries will only be accepted if the



THE LOGISTICS FOR THE CHEFS

- All entries should be sent via email by 12 pm on Friday, April 30, 2023, to the Chefs' Competition Coordinator
- The jury will visit the yachts from 10:30 to 19:00 and each visit shall not exceed 15 minutes
- Please prepare three (3) plates of each course for the judges and one (1) for photography
- A card in English must be provided, referring to the name of the contestant, name of yacht, dish title and ingredients. The cards should be on white paper A5 (half A4) and positioned adjacent to the dish
- Judging will take place onboard in the dining location of your choice, saloon, aft deck, sundeck
- The exact time of judging will be given to you at the Chefs' Competition Briefing

TOUS PROVENDED ON

