

TROY DAVIDSON

HEAD CHEF · GALLEY
DESIGN SPECIALIST

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PROFILE

Head Chef with 15+ years delivering refined, modern cuisine across 60m–110m private and charter superyachts, specializing in exceptional UHNW guest experiences at the highest level.

Extensive background leading long-term culinary programs across superyachts, private jets, and global estates. Strong expertise in new-build galley design and commissioning across six projects with Feadship, Lürssen, A&R, and Oceanco. Classical foundations built in two-star Michelin - Hat restaurants in Sydney. Back at sea full-time in 2026, trusted to take command of galleys mid-season at short notice.

CURRENT & RECENT

Temporary Head Chef · M/Y Lucky Lady · 63m · Med Jul–Sep 2026

Called in mid-season following the Head Chef's accident on this private/charter yacht to take full command of the galley. Delivered the vessel's three remaining charters and completed the Mediterranean season across Split, Greece, Sardinia and Palma — seamless continuity for guests, crew and management with no disruption to service.

▪ Med Charter Season ▪ Mid-Season Takeover ▪ Galley Command

Temporary Head Chef · M/Y Glaze · 50m · Australia Jun–Jul 2026

Invited back aboard M/Y Glaze at short notice after the incumbent Head Chef was injured — a direct return call from the Captain following my 2025 relief season. Took immediate ownership of menus, provisioning and full galley operations, maintaining charter-level standards from day one through to handover.

▪ Return Engagement ▪ Short-Notice Relief ▪ Charter ▪ Australia

Private Chef · NZ & International Clients 2025 – Present

High-end bespoke dining, chef's tables, and private events for 8–100+ guests across luxury lodges, villas, and private estates in New Zealand and internationally.

▪ Private Dining ▪ Events ▪ Luxury Lodges

Relief Head Chef · M/Y Glaze · 50m · Private/Charter Sept–Nov 2025

Fiji–Sydney crossing. Full galley operations and ocean-passage provisioning across a 6-week programme, delivering charter-standard dining throughout the passage.

▪ Charter ▪ Pacific Crossing ▪ Provisioning ▪ Ocean Passage

Co-Owner & Operator · Pembroke Wines & Spirits · Wanaka, NZ 2022–2025

✓ AVAILABLE NOW

CERTIFICATIONS

- STCW ✓ Valid to 2030
- ENG1 ✓ Valid to 2028
- Ship's Cook Certificate ✓ Valid to 2028
- Level 3 Food Hygiene ✓ Valid to 2028
- Trade Certificate 1/2/3 – Professional Cookery
- B1/B2 US Visa ✓ Valid to 2035
- NZ Student Chef of the Year ✓ 100/100

CORE SKILLS

- UHNW Fine Dining 14 yrs
- New Build Galley Design (6)
- Remote Provisioning
- Team Leadership & Mentoring
- Menu Design & Innovation
- Wine & Pairing
- Dietary & Allergy Management
- HACCP / Food Safety

SHIPYARDS

6 New Build Commissions:

Feadship Lürssen A&R Oceanco

VESSELS

- M/Y Lucky Lady · 63m
- M/Y Glaze · 50m
- M/Y Kaos · 110m Oceanco
- M/Y Secret · 83m A&R
- 60m Feadship
- M/Y Dilbar · 110m
- M/Y Oasis · 60m
- S/Y Kokomo I & II

REFERENCES

Capt. Scott Barsin

M/Y Lucky Lady · 63m

captain@mylucky lady.com

Capt. Andrew Lawrence

+64 21 229 7944

andrewjlawrence@icloud.com

Capt. Charlie Rentoul

M/Y Kaos · 110m

+44 7817 801855

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Capt. Murray Willis

M/Y Glaze · 50m

Co-owned and operated an award-winning boutique wine bar in Wanaka — Best Wine Bar/Restaurant 2022–2025. Full operations, team management, and premium events up to 100 guests. Sold 2025. ▪ Family Business ▪ Wine & Hospitality ▪ Operations ▪ Events	+61 456 741 441 captain@yachtglaze.com P O R T F O L I O www.troydavidsonchef.com
S U P E R Y A C H T C A R E E R	
Executive Chef · Walton-Laurie Family Fleet 2008–2022 · 14 yrs 60m Feadship / M/Y Secret · 83m A&R / M/Y Kaos · 110m Oceanco. Full culinary operations across the fleet, private jets, and global estates. UHNW consistency maintained across all vessels and destinations. International provisioning, crew mentoring, and long-haul remote cruising programs. ▪ Feadship ▪ A&R ▪ Oceanco ▪ UHNW ▪ 14-Year Tenure	
Head Chef · New Build · M/Y Dilbar · 110m · Lürssen 2007–2008 · 13 mo Lürssen new build commission. Full galley design and layout, equipment specification, commissioning, provisioning systems, and chef recruitment through to operational handover. ▪ Lürssen ▪ Galley Design ▪ Commissioning ▪ Recruitment	
Head Chef · M/Y Oasis · 60m 2005–2006 · 12 mo Mediterranean and Caribbean charter program. Full galley operations and fine dining delivery for UHNW charter guests across both seasons. ▪ Mediterranean ▪ Caribbean ▪ Charter	
Head Chef · S/Y Kokomo I & II · 45m–59m 1995–1998 New build outfitting and remote cruising programs. Early career galley commissioning experience and independent provisioning in remote destinations. ▪ New Build ▪ Remote Cruising ▪ Early Career	
O T H E R C A R E E R H I G H L I G H T S	
Head Chef · Sydney Olympic Games 2000 Led a team of 50+ chefs delivering 4,000–6,000 covers daily across Coca-Cola, John Hancock, and Channel 7 hospitality operations. Largest-scale brigade leadership of career. ▪ 50+ Chef Team ▪ VIP Hospitality ▪ High Volume	
Sous Chef · Pier & Moran’s · Two-Star Michelin-Hat Restaurants · Sydney 1998–2000s Trained and worked at two of Sydney’s most acclaimed two-star Michelin-level restaurants, developing the classical technique and fine dining discipline. ▪ Fine Dining ▪ Classical Technique ▪ Michélin Standard	