

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.

RETURN TO SUPERYACHTING

Following the global disruption of COVID-19, I returned to New Zealand and ran the family hospitality business — Pembroke Wines & Spirits in Wanaka — building it into an award-winning operation before selling in 2025. I am now fully focused on superyacht work and available to new positions with 5 days' notice.

CURRENT & RECENT

Head Chef (Emergency / Temp) · M/Y Glaze · 50m *Late May 2026 – Present*

Currently onboard — invited back at short notice following the successful 2025 relief engagement. Leading full galley operations, guest dining, and provisioning. Available to commence new positions within 5 days.

▪ **Currently Onboard** ▪ **Repeat Engagement** ▪ **5 Days' Notice**

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 provisioning across a 6-weeks — first superyacht engagement post-COVID, demonstrating immediate re-integration at charter level.

▪ **Charter** ▪ **Pacific Crossing** ▪ **Provisioning** ▪ **Return to Sea**

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

Built and ran the family hospitality business during COVID recovery. Award-winning boutique wine bar — 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**

✓ **AVAILABLE IN 5
DAYS**

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

REFERENCES

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PORTFOLIO

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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 / 83m A&R / 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 ▪ Michelin Standard