

Superyacht Foodie Launch Michelin Star Onboard Experience

Could the Superyacht Community Save Haute Dining? Curating the Michelin Star restaurant experience onboard superyachts, a new full sensory, haute cuisine, Nordic dining experience has been launched by [Superyacht Foodie](#) in collaboration with [Fraser Yachts](#).



Following the announcement that the renowned 3* Michelin Star restaurant *Noma* is closing its doors and has taken the decision to focus instead on an e-commerce platform (and the occasional pop-up restaurant), it seems that the new to market concept that Superyacht Foodie has been working on over the last six months is synergising perfectly with the Haute Cuisine movement.

The [Superyacht Foodie Experience](#) brings a Michelin Star restaurant directly onboard your Superyacht. Working with

Michelin Star Chef [Kim Mikkola](#) and his restaurant [Inari](#), they take over the galley for one night and curate a distinctive dining experience that includes a 10-course tasting menu with optional wine pairing.

This is just the start, they also curate the ambience with lighting, smells, sounds, textures, table-scaping and service. Yachts chefs and crew can choose to take the night off or be part of the event, and Superyacht owners and charter guests not only get a completely new gastronomic offer during their charter but also get the opportunity to meet and talk with the Michelin Star Chefs during after dinner drinks.

Born from a conversation with a Superyacht captain who had privatised a Michelin Star restaurant for his charter guests, only for them to decide they didn't want to have to go ashore, the Superyacht Foodie Experience brings a new level of Haute Cuisine to Superyachts.

[More SYC News: Yachting Ventures Startup Pitching Competition At METSTRADE](#)

Founder of Superyacht Foodie, Titta Uoti-Väisänen explained:

"We've been working on this concept following several conversations with busy charter yachts, and considering the feedback from the next generation of owners and guests who are asking, 'what else can we do?'. By day three or four of the charter, guests and especially regular charterers, can feel they've done most things, they've been ashore, they dine in spectacular restaurants all the time, they've spent the day enjoying the ocean and just don't want to dress up and go ashore again. Having the Superyacht Foodie Experience booked mid charter gives them something they have never experienced

to look forward to.”

Mark Duncan, Director of Marketing & Business Development at Fraser Yachts added:

“We love fresh, new ideas at Fraser Yachts. We were proud to support The Superyacht Foodie Experience with their launch onboard M/Y CURIOSITY during the recent MYBA Charter Show in Barcelona which was a great success. In no small part due to Titta’s extensive experience in luxury yachting and her understanding of what our clients really look for. Well done to Titta, Michelin Star Chef Kim Mikkola and all the SYF team. We wish you every success and look forward to presenting this unique pop-up experience to our charter clients around the world.”

Anais Jaber, charter manager of M/Y Curiosity who attended the inaugural Superyacht Foodie Experience, along with the owner’s family shared: “This is a truly custom-made, one-of-a-kind experience that fits our standards and clientele perfectly. It has potential for further development in our industry.”

To find out more about the Superyacht Foodie Experience visit:

www.superyachtfoodieexperience.com

To book a tasting menu for 8 or more charter guests email:

info@superyachtfoodie.com

To find out more about Fraser Yachts visit:

www.fraseryachts.com

To contact Fraser Yachts email:

info@fraseryachts.com

To find out more about charter yacht M/Y CURIOSITY visit:

[M/Y Curiosity](#)

Keep up to date with the latest Superyacht Content news by signing up to our Newsletter below:

Newsletter Signup

- Your Name

First

Last

- Your Email*

Submit