



Chef – Jack Watts

Well-presented, classically trained British chef like most began his career at the tender age of 15 in the local pub.

Alongside a formal catering diploma Jack moved between hotels and restaurants around the east of England before becoming head chef at just twenty-one years of age. After retaining this challenge for a couple of years, he then moved to Australia and New Zealand where he worked in Two hat restaurants, the French fusion Vue de Monde and the modern Italian Baduzzi.

His second phase of his career Jack ventured into co-owning a street food business & working as a freelance private chef in high-end ski resorts such as Chamonix.

Turning his hand to most things' food related becoming a yacht chef was the obvious and most natural progression.

Jack's cooking ethos is fresh and healthy, with a lean towards Mediterranean style BBQ meats and fish with colorful salads and lots of texture.

Jack finds enjoyment in preparing modern and innovative food for guests and is happiest when chatting about food & it's origins, trends, cultures and recipes.