

THE WORLD, RESIDENCES AT SEA, WELCOMES MICHELIN-STARRED CHEF SILVIO NICKOL



London, England – June 2018: *The World*, Residences at Sea will welcome acclaimed **two Michelin-starred Chef Silvio Nickol** aboard **this July** during the Ship's **call to Amsterdam**. As the latest culinary master to join *The World's* Guest Chef Program, Chef Nickol will prepare and host a spectacular multi-course dinner and champagne reception in the Ship's fine-dining, haute cuisine restaurant, Portraits, one of six dining venues on the largest, privately owned residential yacht on earth. *The World* circumnavigates the globe every two to three years, calling at an array of destinations famed for their gastronomic flair.

Renowned for its delicious and inventive cuisine, *The World's* Food & Beverage Team, led by Executive Chef Geoffrey Murray, Beverage Manager Marinela Ivanova and Food & Beverage Manager Saikumar Baddi, will work with Chef Nickol to offer the Ship's Residents a unique and memorable fine dining experience. The contemporary and ornate dishes will be served by *The World's* white-gloved culinary staff.

Chef Nickol joins an illustrious group of renowned and innovative chefs who have been invited to cook for *The World's* Residents including three Michelin-starred **Chef Curtis Duffy**, James Beard Foundation Award-winning Chef **Michelle Bernstein**, Peruvian **Chefs James Berckemeyer and Miguel Schiaffino**, Indian **Chef Vicky Ratnani**, James Beard Foundation Award nominee **Chef Michel Stroot** and famed **Sushi Chef Takatoshi Tashito**. The Ship has also welcomed more than two dozen wineries, master distillers and notable mixologists.

Chef Nickol is Head Chef of his namesake two Michelin star restaurant in Vienna's historic luxury hotel Palais Coburg, a Relais & Châteaux property. Chef Nickol's culinary creations – considered some of the most adventurous gastronomy in Vienna – are modern, elaborate, and made from only the finest and freshest produce and ingredients.

Chef Nickol has worked at some of the best restaurants in the world including Traube Tonbach and Heinz Winkler, both recipients of three Michelin stars. He opened Palais Coburg in 2011 and earned his Michelin stars there in 2012, an accolade he has maintained to the present day. It was the same year Gault Millau named him "Austria's Chef of the Year". Considered one of the best chefs in the world, he also has four toques and has established himself as a fixed star in Vienna's world of top gastronomy. He earned two Michelin stars within three years at the luxurious Schloss Velden am Wörthersee.

At [Silvio Nickol](#), his avant-garde flavors combine in a unique way to produce delicate dishes including interpretations of classic items and exceptionally composed innovations. His philosophy is to convey the preservation of the product and its original taste: *"I give the product the respect to preserve and emphasize this quality and the taste during the processing as much as possible."*

About *The World*

Launched in 2002, [The World®](#) is the largest privately owned, residential yacht on earth with 165 luxury Residences. A diverse group of Residents from 20 countries own the homes onboard and share interests in world cultures, history and adventure, and exploring fascinating destinations. They circumnavigate the globe every two to three years following an extraordinary itinerary that they select. In-depth expeditions and one-of-a-kind experiences are complemented by world-class amenities and impeccable service.

To learn more about *The World's* unique lifestyle, call +1 (954) 538-8449 or visit aboardtheworld.com.