























the midst of the most exuberant celebrations onboard Nero, guests can enjoy the suite's own living, dining, and study areas, as well as unique access to the observation lounge and swimming pool.

When you really need to get the knots out of your shoulders and back, you may take advantage of the yacht's on-board professional masseuse, who is dedicated solely to your relaxation. But that's not all; guests also get access to a beauty salon onboard and onboard beautician, as well as a fully equipped gym that comes with a personal trainer and a yoga instructor.

But enough about me talking about Nero; at this rate, I might go on forever; instead, I will now present you to one of Nero's numerous talented crew members. I'd like to introduce you to Chef Chris Westrip. Chris has been in the industry for more than thirty years, and it all started with his grandmother, adding, "I used to cook and make fresh breads with my grandma on the farm, using fresh produce; that gave me the cooking bug."

And even when Nero is on charter, he continues to take the time to buy produce locally, no matter where in the world they may be. Chris added, "I try to use local produce from local markets and suppliers and adopt the cooking techniques of the area I'm in." He continued, "Most mornings I'll head

ashore and see what's locally available."

M/Y Nero gets around, whether it is along the Mediterranean or Southeast Asia, and given that Chris likes to use fresh produce, I had to ask if Chris had a signature dish. "All my dishes change according to the area and produce I can get on the yacht, so it's hard to have one signature dish. Perhaps variety is my signature!" Adding to that, one of the strangest requests he got from a guest was "Nigerian giant snails!" which, to be honest, would surprise me too. But for every chef, there was a time when Chris was not on a yacht but working in a traditional restaurant. However, every chef I have interviewed has different thoughts and feedback when comparing working in a large kitchen in a restaurant to going to a much smaller galley on a yacht. Chris shared, "On the yacht, I am cooking to the family or guests' own specific preferences; in a restaurant, I have much more freedom—as long as the dishes sell! In each instance, I relish the opportunity to impress."

With all the places Nero has been, I asked Chris if there was a location or part of the world he would recommend when guests are looking to charter Nero. "Nero is as at home on the Côte d'Azur as she is in the Caribbean or Eastern Mediterranean. I think she truly shines, however, when she's within reach of the shore—this is a yacht you want people to see and one you want to admire for yourself as you transfer from superyacht to shore in her custom tender." Chris answered. But







