



SIRH/+ BOCUSE D'OR

NATIONAL SELECTION QATAR

Theme: “A Sea of Flavours”

Celebrating Qatar’s deep maritime heritage, this year’s Bocuse d’Or theme highlights the richness of the Arabian Gulf. Chefs will be challenged to create their masterpieces using local fish exclusively, transforming the bounty of Qatari waters into world-class culinary innovation.

- Concept: Celebrating Qatar’s maritime heritage and abundance of seafood, chefs will be challenged to create dishes highlighting local fish and seafood varieties.
- Storyline: Qatar’s coastline has sustained communities for centuries — from fishing to pearl diving — and today it inspires a new wave of gastronomy. Competitors will be asked to transform this rich legacy into modern culinary creations.

Rules

- All dishes must highlight fish sourced from Qatari waters (e.g., hamour, safi, kanad, shrimp). Imported or non-native fish are not permitted.
- Secondary ingredients should, where possible, incorporate regional produce and flavors (spices, herbs, local vegetables).
- Competitors must emphasize sustainability in sourcing and reflect Qatari culinary traditions in presentation.