



Luca Napoleone

PREMIER PRIVATE CHEF & FOUNDER PCA

Every dish i create is a doorway to a memory, a scent, a flavor or a moment that feels like home and reminds us of the warmth shared around the table.

About Chef Luca

Chef Luca is a renowned private chef with extensive experience serving the world's most distinguished clients. From the royal family of Abu Dhabi to Roberto Cavalli, football stars, Hollywood actors, and numerous UHNW individuals, he has built a reputation for delivering luxurious, personalized dining experiences. With expertise in global cuisines and a commitment to excellence, Chef Luca creates unforgettable moments for every guest he serves.





How *All* Started

My love for cooking began in the warmth of my family kitchen, where food was always more than just a meal—it was a way to bring people together. Growing up, I watched my family pour care and love into every dish, teaching me that cooking is about creating memories and connections. Though my family wasn't in the culinary world, they passed down a passion for food that would shape my journey as a chef, leading me to craft unforgettable experiences for those I serve. peace, and connection, with exceptional food and personalized service that make every dinner unforgettable.

Vission

Chef Luca, founder of Private Chefs Atelier, envisions redefining private dining by offering world-class culinary experiences in the most exclusive settings. With a passion for excellence and a deep understanding of global flavors, his goal is to craft unforgettable moments that elevate the art of fine dining, all within the comfort of his clients' homes or private venues.



Services

PRIVATE DINING, VILLAS & YACHTS

We bring Michelin-level dining to private homes, estates, and yachts. Every menu is created around the client's preferences, with full service provided at the same level as the world's finest restaurants. Our team ensures the highest standards of cuisine and service, even in the most exclusive or challenging environments.

EVENTS & CORPORATE ENGAGEMENTS

We manage the full dining experience — from menu design and preparation to staffing and execution — with precision. Whether for intimate gatherings, large-scale functions, or executive board dinners, we deliver results that impress both private guests and corporate clients.

CULINARY EXPERIENCES

We offer professional cooking classes for all levels, from beginners to advanced. Conducted in private homes, villas, or corporate settings, these sessions are led by our chefs in a hands-on format that combines learning with fine-dining standards. They are also a perfect gift for culinary enthusiasts and can be tailored to any occasion — from mastering classic dishes to learning how to prepare the perfect barbecue.

BRAND COLLABORATIONS

We collaborate with luxury brands and institutions to design custom culinary experiences that showcase their identity and create lasting impact. Each partnership is crafted to reflect the prestige of the brand while delivering a distinctive, memorable experience for their guests.

BAR & EVENT SERVICES

Complete beverage and hospitality solutions for private residences and corporate events. From professional mixologists and sommeliers to tailored bar concepts, we elevate the experience with refined drinks service. We also provide luxury event essentials — décor, furniture rentals, and curated tableware, from fine porcelain plates and silver cutlery to hand-blown crystal glassware — ensuring every detail reflects the highest standards.

Culinary Philosophy

At the heart of my cooking is a deep respect for both tradition and innovation. I believe in sourcing the finest ingredients, letting their natural flavors shine through. My approach is simple yet refined: every dish should tell a story, evoke a memory, and create a connection. Whether I'm crafting a classic dish or experimenting with new flavors, my goal is always to deliver an experience that resonates with the soul.

Upcoming Projects

Looking ahead, I'm focused on expanding Private Chefs Atelier globally, bringing our unmatched dining experiences to the elite across the world. I'm developing an exclusive, one-of-a-kind menu that offers the most luxurious, rare culinary experiences—unavailable anywhere else—catered specifically for those who seek the best. With plans to open state-of-the-art kitchens in Dubai, London, and New York, I'm working on creating a truly global brand that redefines what it means to dine in style. Above all, I remain committed to being a devoted father, a supportive husband, and a solid foundation for my family—ensuring that no matter how far my journey takes me, my greatest successes will always begin at home.





Contact

For private dining inquiries, collaborations, or
bespoke event requests:

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guaranteed with every engagement.*