



MEET YOUR CHEFS!

ACE Basket Battle 2026



Karan Kumar - **WINNER ACE 2025**

is a Private Chef, cooking for guests at Anguilla’s luxury villas and resorts. He started his career at 16 working for his father’s Koal Keel Restaurant and then Da’Vida where he rose to senior sous chef. He was later recruited by upscale ANI Resorts. Highly-skilled in both Patisserie and Culinary, Kumar holds certificates from the Universita Commerciale Luigi Bocconi in Milan, Italy and a Diploma in Hospitality and Tourism Management. In addition to creating exceptional cuisine, he loves sharing knowledge with rising chefs.



Makeame Mussington

is a Hot Line Chef at top-rated Sharky’s restaurant on the West End. He’s had the opportunity to work and learn in diverse kitchens around the island including Zemi Beach House, CuisinArt Resort and Four Seasons, as well as under Melinda Blanchard at Blanchards where he obtained his foundational skills. Mussington believes art is more than using a paint brush, “It’s creating meals that are beautifully displayed and equally delicious.”



Steve Nicholls

grew up in Anguilla and currently serves as the Chef de partie at Pimm’s at Cap Juluca on Maunday’s Bay and at Manoaah on Shoal Bay East. His journey through Anguilla’s luxury hospitality scene includes key roles at Aurora Resort & Golf Club, Four Seasons and Zemi Beach House. Notably, his time at Cha Cha San and CuisinArt’s Tokyo Bay solidified his reputation as a standout sushi chef and a master of bold, international flavors. He is passionate about reimagining traditional island dishes with unexpected flavors and modern techniques.



Riley Nuncio

Riley Nuncio is the Sous Chef at Anguilla’s newest restaurant, Karaya on Shoal Bay West. Karaya is the third restaurant from Chef Carrie and Jerry Bogar of Veya and Sandbar. Nuncio has been cooking for friends, family, and loved ones from the moment he was tall enough to see over the kitchen counter. The joy of sharing great food and outstanding service with his guests guides the spirit of creativity he strives to bring to every dish.

INGREDIENTS & SUPPLIES PROVIDED BY:

Island Gardens

BEST BUY



SPECIAL THANKS TO:





YOUR CHEF BASKET BATTLE JUDGES



Oliver Poilevey

Chef-Owner
Obélix & La Bouchon
James Beard Award
Semifinalist Restaurateur
Chicago, IL



Sam Handwerger

Executive Chef
Obélix
Chicago, IL



Timothy Dean

Chef-Owner
Timothy Dean Catering
Bravo TV "Top Chef" Alum
Washington DC & Maryland



Kelston "Sweets" Connor

Head Chef
Little Harbour Estates
ACE Chef Basket Battle
Champion 2022
ANCT Team Lead
Anguilla

YOUR HOSTS & MODERATOR



Trudy Nixon
True Anguilla
Magazine & TV Show

Janine Edwards
JanineConnects.com &
Sunset Homes Anguilla



Carrie Bogar
Chef Proprietor
Veya, Karaya & Sandbar
Restaurants