

VIRTUOSO

THE MAGAZINE

Scene Setters

Where we want to eat now.



SPOTLIGHT ON: OCEANIA CRUISES

A MOVEABLE FEAST

On board and in port, Oceania Cruises knows how to satisfy travelers' appetites.

WITH 450 PORTS OF CALL, Oceania Cruises introduces travelers to a world of culinary delights, from cities packed with Michelin stars to remote locales teeming with fascinating food traditions. Shore excursions focused on authentic experiences promise passengers a true taste of a destination, while recently reimagined restaurants, menus, and cooking classes on board make days spent at sea equally worth savoring. We've got a preview of what to expect on your next sailing.

Fresh Starts

Is it truly a vacation without breakfast in bed? With an updated **complimentary room-service menu**, cruisers can now sip espresso while wrapped in 1,000-thread-count sheets or dig into avocado toast and over-easy eggs on their suite's teak veranda. For something more social, The Grand Dining Room sets a stately tone for the day, while the sunny Terrace Café is an ideal spot to spring for healthy selections such as green apple muesli or banana-oat pancakes.

A Sense of Place

On shore, Oceania Cruises' Culinary Discovery Tours highlight local traditions and specialties. In Helsinki, Finland, for example, passengers visit historic *kauppahalli* and *kauppatori* (covered and open markets, respectively) to shop for seasonal berries and Lapland cheeses, then, back on board, make gravlax during a **Nordic cooking class**. And in the Caribbean, guest chefs teach passengers how to make local delicacies – such as Saint Lucia's national dish of green figs and salt fish – after accompanying them to local markets.

Oceans of Options

Restaurant choices vary among Oceania Cruises' ships: the 1,238-passenger *Marina* and *Riviera*, and 656-passenger *Insignia*, *Nautica*, *Regatta*, and *Sirena*. At romantic Toscana, entrees such as cioppino and roasted-lobster risotto arrive tableside atop **custom Versace china**; Red Ginger specializes in healthy, high-flavor options such as chili-garlic udon noodles with stir-fried vegetables; and families love to gather at Jacques, showcasing recipes by Oceania Cruises' executive culinary director, master chef Jacques Pépin.

Marquee Meals

Oceania Cruises knows how to mark an occasion: Aboard the *Marina* and *Riviera*, groups of up to ten can book Privée, the ships' most exclusive dining venue. Beneath a gold Venini chandelier, diners enjoy a special menu comprising the best of Oceania's offerings – including the Polo Grill's filet mignon with Florida lobster tail. Elsewhere on board, cruisers love toasting to special moments at La Reserve – its standout six-course dinner is paired with a selection of **Dom Pérignon vintages**.



Onboard opulence, from left: Fine dining in Privée, cioppino served on Versace china at Toscana, and the Waves Grill.