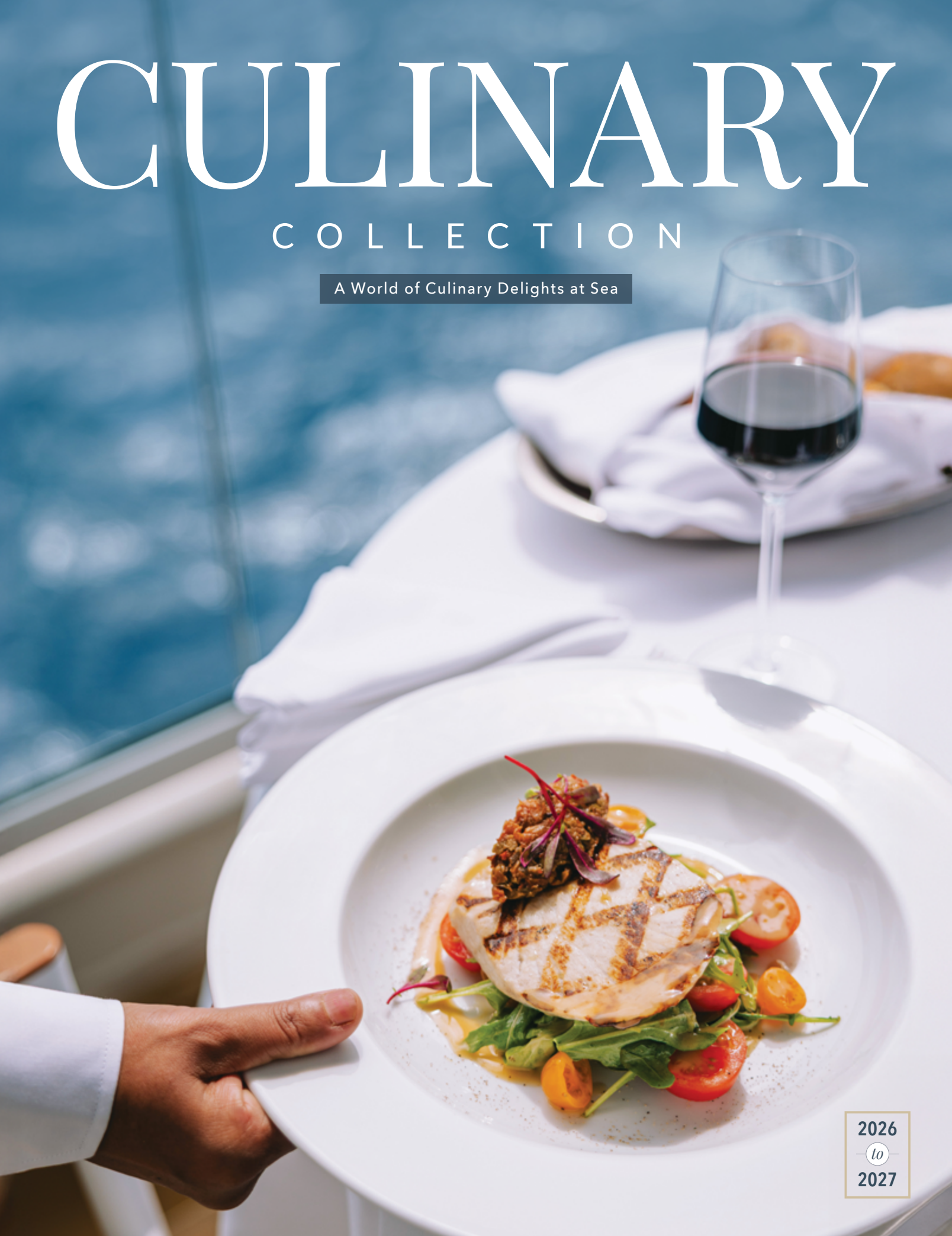


# CULINARY

COLLECTION

A World of Culinary Delights at Sea



2026  
to  
2027

2026  
10  
2027

## CULINARY COLLECTION

For some, travel is measured in passport stamps and miles flown. For others, it's in stories of meals remembered. This issue of Culinary Collection is for the latter. Inside these pages, we follow flavor across continents and coastlines, spotlighting the cruise lines and culinary rituals that make each region worth the journey.

The following luxury cruise vacations have been hand-selected for their emphasis on food and wine, featuring some of the very best regionally focused onboard cuisine with menus created by world-renowned chefs – plus exclusive galley tours, cooking demonstrations, wine and spirit tastings and more.

We invite you to experience the finer side of food and travel. To enhance your journey, we've secured several VIP perks and amenities unavailable to other cruise guests, thanks to our travel agency's special relationships with the cruise lines. These little indulgences may include the services of a Distinctive Voyages Host, an invitation to a Private Welcome Reception, an Exclusive Shore Event, shipboard credits, free specialty dining, a bottle of wine, assorted chocolates or prepaid gratuities – only available when you book through our travel agency.



PHOTOS: Cover: Seabourn TOP: Seafood in Santorini, Greece; BOTTOM: Floating breakfast

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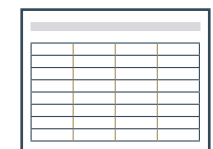
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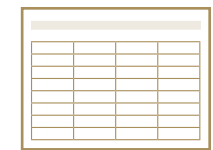
## Culinary Collection Interview



44 CHEF SIDNEY SEMEDO



Click here to view a full list of sailings by region ►



Click here to view a full list of sailings by month ►

AS YOUR TRAVEL ADVISORS, WE ARE

# AT YOUR SERVICE

Booking with our travel agency transforms your cruise vacation into an immersive, flavorful journey from start to finish. Picture arriving at a luxurious resort pre-cruise, where we've reserved a suite with a view, arranged dinner at the finest local restaurant and crafted a curated itinerary filled with pre-cruise culinary tours, winery visits or market explorations. Every detail is handled by our experts, saving you time and eliminating the stress of travel planning. With personalized recommendations and exclusive perks through our industry connections, your entire journey – both on board and ashore – is tailored to exceed every expectation.

### WE SPECIALIZE IN UNIQUE EXPERIENCES

Imagine a private wine tasting at an acclaimed Bordeaux vineyard before setting sail, a tour of Japanese food markets and sake breweries or a private car and driver to take you on a tapas tour in Barcelona. Our expertise ensures every culinary adventure is one to remember.

### WE SAVE YOU VALUABLE TIME

We've either been to your dream destination or have valuable local contacts there, so we can provide the expert insights you need to make your vacation truly extraordinary.

### WE PROVIDE EXCLUSIVE BENEFITS

Thanks to our longstanding relationships with travel providers worldwide, we offer perks like private dining experiences – from chef's table dinners to tastings, market excursions and galley tours – limited-time discounts, bonus upgrades, onboard credits and complimentary amenities.

### WE PERSONALIZE EVERY TRIP

Travel advisors get to know you – your dreams, your expectations, your past travel experiences and your budget – to create a customized journey we know you'll love.



PHOTO: Wine tasting

Our Culinary Collection voyages are truly elevated. Beyond the culinary focus and activities, we've secured additional benefits for you to enjoy through our two exclusive programs – Amenity Departure Dates and Distinctive Voyages. Through these complimentary programs, you'll enjoy VIP perks unavailable to other cruise guests to make your voyage extra special. You'll see them listed by sailing throughout this book.

## AMENITY

— DEPARTURE DATES —

Exclusive program with special amenities like shipboard credit, free specialty restaurant meals or prepaid gratuities.

## DV

— DISTINCTIVE —

## VOYAGES

Exclusive packages include a **Distinctive Voyages Host**, **Private Welcome Reception** and an **Exclusive Shore Event**.

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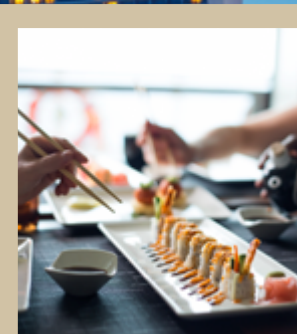
# A WORLD OF CULINARY DELIGHTS

# AFRICA, ASIA & MIDDLE EAST

This is the part of the world where appetite and ambition meet. One evening you're dining above the skyline in Dubai; the next, you're seated cross-legged in Kyoto as a chef slices fish with the precision of a watchmaker. In Marrakech, spice stalls perfume the air with saffron and cumin; in Singapore, hawker centers hum late into the night.

2026  
to  
2027

CULINARY  
COLLECTION



Celebrity **X** Cruises®

## 12-Night Thailand & Vietnam



02 · 07 · 2027

SINGAPORE to HONG KONG

Celebrity Solstice®



### Culinary Amenities

\$100 Specialty Dining credit for two people



Regent  
SEVEN SEAS CRUISES®

## 14-Night Cities of Mystery and Magic



02 · 16 · 2027

BALI to BANGKOK  
(Benoa) (Laem Chabang)

Seven Seas Explorer®



### Culinary Amenities

Box of Leonidas Gourmet Chocolates



AZAMARA  
CRUISES

## 19-Night Southeast Asia Cruise



03 · 14 · 2027

SINGAPORE to HONG KONG

Azamara Quest®



### Culinary Amenities

Chocolate-Covered Strawberries and Wine Tasting

FOR A LINK TO A FULL LIST OF AFRICA, ASIA & MIDDLE EAST SAILINGS  
FLIP TO PAGE 74 ►

5 MUST-TRY FLAVORS OF  
**AFRICA, ASIA  
 & MIDDLE EAST**

Here, flavor is theater. Fire, smoke and fermentation converge in dishes that demand attention. Culinary traditions are institutions, codified over dynasties and perfected through meticulous ritual. Meals unfold slowly, ceremonially, sometimes communally – and always memorably.



01

**PEKING DUCK**

Created in China's imperial kitchens during the Ming dynasty, this air-dried and lacquered duck remains a ceremonial centerpiece in Beijing.

02

**Omakase Sushi**

In this Japanese chef-driven tasting experience, the day's finest seafood is prepared piece by piece in front of you

03

**Moroccan Tagine**

Named for the conical clay vessel it is cooked in, this slow-braised dish dates back to Berber traditions and remains central to Moroccan cuisine.

04

**Hyderabadi Biryani**

This royal rice dish, sealed and steamed with saffron and spice, is still considered India's most luxurious celebratory meal

05

**Turkish Baklava**

Crafted with dozens of whisper-thin pastry layers and premium pistachios, this dessert is especially revered in Istanbul and Gaziantep



PHOTO: Kota Kinabalu, Malaysia

FEATURED SHORE EVENT

**THE HEART OF  
 KADAZANDUSUN  
 CULTURE**

Discover Penampang, a vibrant Kadazandusun hub just 15 minutes from Kota Kinabalu, where modern life meets tradition set against a backdrop of sprawling paddy fields and kampong-style homes. In Donggongon, explore the lively Tamu market, where traders offer fresh produce, handicrafts and local culinary delicacies.

A short drive brings you to Monsopiad Heritage Village, set along the Penampang River and built by the descendants of the legendary headhunter Monsopiad. Explore traditional homes, learn about ancient practices including headhunting and spirit worship and gain insight into the role of the Bobohizan, the high priestess of the community.

Your visit supports the preservation of Kadazandusun culture and includes a cultural performance and traditional buffet lunch, followed by time at the Kasan Dusun grounds to browse local crafts and market stalls before returning to port.

HIGHLIGHTS

- Visit Donggongon for the Thursday/Friday market
- Explore Monsopiad Heritage Village
- Enjoy a buffet lunch

PORT

**Kota Kinabalu, Malaysia**



AVAILABLE ON



**14-DAY HONG KONG  
 TO SINGAPORE**

01 · 03 · 2027

HONG KONG *to* SINGAPORE

*Silver Muse*

# ALASKA

Alaska tastes like wild salmon pulled from cold waters that morning and king crab cracked open at dockside tables while floatplanes skim overhead. Even the berries are more vivid here, ripened on steep mountainsides under a summer sun that refuses to set. The setting may be rugged – glaciers, fjords, spruce forests – but the cooking is exacting.

2026  
to  
2027

CULINARY  
COLLECTION



SEABOURN  
Luxury Meets Exploration

## 11-Day Alaska Fjords & Canadian Inside Passage

DV

07 · 03 · 2026

JUNEAU to VANCOUVER

Seabourn Encore

+

### Culinary Amenities

Exclusive Shore Event in  
Wrangell, Alaska: Wrangell  
Waterfront & Tribal Traditions

Exclusive Amenity:  
Galley Tour



SEABOURN  
Luxury Meets Exploration

## 7-Day Alaska Fjords & Canadian Inside Passage

DV

08 · 14 · 2026

JUNEAU to VANCOUVER

Seabourn Encore

+

### Culinary Amenities

Exclusive Shore Event  
in Wrangell: Wrangell  
Waterfront & Tribal Traditions

Exclusive Amenity:  
Galley Tour



CUNARD

## 7-Night Alaska

DV

09 · 17 · 2026

ROUNDTrip SEATTLE

Queen Elizabeth®

+

### Culinary Amenities

Exclusive Shore Event  
in Ketchikan: Historic  
Highlights, Unlimited  
Crab & Mimosas

Exclusive Amenity:  
Champagne Breakfast

5 MUST-TRY FLAVORS OF  
**ALASKA**

The state's reputation for wilderness belies a disciplined food culture shaped by Indigenous knowledge, commercial fishing heritage and a new generation of chefs treating salmon with the reverence usually reserved for caviar. Restaurants lean into what the land and sea give generously: pristine seafood, game, small-batch spirits and coffee roasted against a backdrop of snow-capped mountains.

01

**Wild Alaskan Salmon**

One of the world's most prized seafood exports, known for its deep color and clean, rich flavor



02

**Alaskan King Crab**

Celebrated for its impressive size and delicately sweet meat, available only during tightly managed seasons.

03

**Pacific Halibut**

Firm, mild and line-caught, often prepared simply to highlight its pristine quality.

04

**Craft Beer**

Alaska ranks eighth in the United States for the most breweries per capita.

05

**Wild Berry Cobbler**

Made with lowbush berries native to the region, which contain higher antioxidant levels than cultivated varieties.



PHOTO: Saxman Native Village

FEATURED SHORE EVENT

**HISTORIC HIGHLIGHTS,  
UNLIMITED CRAB &  
MIMOSAS**

Begin with a journey to The George Inlet Lodge, a rustic, yet elegant venue located along the shoreline where delicious unlimited Dungeness crab and mimosas await you. These items are paired with a succulent baked crab and brie dip, seasonal fruit spread and rich cheesecake for dessert. Enjoy the ambiance of brunch in a private dining room overlooking breathtaking mountain peaks and scenery. Then, continue on to explore historic Ketchikan.

Learn about the unique landmarks and hear entertaining stories of the first frontiers of the area as you take a scenic drive through downtown. Stop at the Tlingit Village of Saxman for an in-depth look at Native Alaskan culture. Throughout your visit, you will get to explore the living history of this community by observing the majestic totem poles around the park and capturing photos of the Beaver Clan House, Native Dancers and active Carving Center where artists work on their craft.

HIGHLIGHTS

- Brunch at George Inlet Lodge with unlimited crab and mimosas
- Guided tour of Saxman Native Village Totem Poles and Carving Center
- A performance from the Native Dancers in the Clan House

PORT  
**Ketchikan, Alaska**



AVAILABLE ON



**9-Night Alaska**

06 · 22 · 2026

ROUNDRIP SEATTLE

Queen Elizabeth®

# AUSTRALIA & NEW ZEALAND

Adventure and natural beauty define this region where sprawling coastlines, ancient rainforests and rugged mountains come together to create a paradise for travelers.

2026  
to  
2027

CULINARY  
COLLECTION



SILVERSEA®

### 18-Day Singapore to Sydney

DV

11 · 16 · 2026

SINGAPORE (to) SYDNEY

Silver Moon

+

#### Culinary Amenities

Exclusive Shore Event in  
Denpasar City, Indonesia:  
Explore Ubud

Exclusive Amenity:  
In-Suite Caviar &  
Champagne Experience



AZAMARA  
CRUISES

### 15-Night New Zealand & Australia Cruise

DV

02 · 07 · 2027

AUCKLAND (to) SYDNEY

Azamara Quest®

+

#### Culinary Amenities

Chocolate-Covered  
Strawberries and  
Wine Tasting



Regent  
SEVEN SEAS CRUISES®

### 14-Night Colorful Frangipani & Hibiscus

DV

12 · 07 · 2027

BALI (to) SYDNEY

(Benoa)  
Seven Seas Mariner®

+

#### Culinary Amenities

Box of Leonidas  
Gourmet Chocolates

5 MUST-TRY FLAVORS OF  
**AUSTRALIA &  
 NEW ZEALAND**

Sydney does long lunches like nowhere else – linen shirts, chilled white wine, plates of just-shucked oysters. In Marlborough, the sauvignon blanc is electric; in Tasmania, cool-climate pinot noir steals the scene. There’s polish here, but not pretension. Dining swings easily between beachside brilliance and vineyard sophistication, often in the same afternoon.

01

**Sydney Rock Oysters**

Cultivated in estuaries along Australia’s east coast since the 19th century, they are smaller and more mineral-driven than Pacific varieties.



02

**Green-Lipped Mussels**

Native solely to New Zealand, these large shellfish are known for their distinct flavor and vast nutritional benefits.

03

**Pavlova**

Created in honor of Russian ballerina Anna Pavlova during her 1920s tour, it remains a culinary point of pride across both nations.

04

**Australian Wagyu**

Crossbred with Japanese cattle in the late 20th century, it now ranks among the highest marbling scores outside Japan.

05

**Manuka Honey**

This prized honey from New Zealand is known for its rich taste and natural healing properties.



PHOTO: Vaitape, French Polynesia

FEATURED SHORE EVENT

**BORA BORA & EXCLUSIVE ISLAND LUNCH**

Begin your journey at the pier with a circle island tour in an open-air vehicle. The cool breezes of the highest vantage points on the island await you as your guide introduces you to the real story of Bora Bora. Stops include the Faanui WWII Cannons, a reminder of the island’s strategic role during World War II, and Matira Ringo’s lookout, where you can take in sweeping views of the lagoon and surrounding motus – ideal for photos.

Midway through the tour, board a boat for a short cruise across the lagoon to a private island. Enjoy a relaxed BBQ lunch featuring grilled fish with coconut milk, vegetable rice, coconut bread (ipo) and fresh fruit. During your visit, you’ll also see a pareo demonstration, showcasing traditional ways of tying this versatile garment. After returning by boat, continue the final stretch of your island tour before heading back to the pier.

HIGHLIGHTS

- 4X4 adventure tour of island
- WWII cannons lookout
- Bora Bora’s highest vantage points
- Boat trip to private island for BBQ lunch

PORT

**Vaitape, French Polynesia**



AVAILABLE ON



**11-Day  
 Papeete (Tahiti) to  
 Lautoka**

01 · 30 · 2027

PAPEETE @ LAUTOKA  
 (TAHITI)

*Silver Dawn*

# CARIBBEAN & SOUTH AMERICA

In the Caribbean, lunch might mean grilled snapper, steps from the sand, or jerk chicken drenched in Scotch bonnet heat. Farther south, Lima's ceviche counters serve fresh fish to order while Buenos Aires tends its parrillas with near-religious devotion.

2026  
to  
2027

CULINARY  
COLLECTION



PHOTO: Nassau, Bahamas



### 21-Night Panama Canal



09 · 24 · 2026

SEATTLE to MIAMI

Queen Elizabeth®



#### Culinary Amenities

Exclusive Shore Event in Panama City: Panama City and Canal Adventure

Exclusive Amenity: Champagne Breakfast



### 14-Day Miami to Miami



12 · 22 · 2026

ROUNDRIP MIAMI

Silver Ray



#### Culinary Amenities

In-Suite Caviar & Champagne Experience



### 11-Day Eastern Caribbean: Windward & Leeward Islands



03 · 16 · 2027

ROUNDRIP FORT LAUDERDALE

Rotterdam



#### Culinary Amenities

Sparkling Wine with Strawberries, \$20 Photo Credit, Dinner for Two in Rudi's Sel de Mer

FOR A LINK TO A FULL LIST OF CARIBBEAN & SOUTH AMERICA SAILINGS  
FLIP TO PAGE 74 ▶

5 MUST-TRY FLAVORS OF  
**CARIBBEAN  
 & SOUTH  
 AMERICA**

Caribbean ports promise sun-soaked tropical experiences at every turn. Sink your toes into powder-soft beaches of nearly any color, from sugar white to soft pink. Flavors here are just as colorful – citrus, smoke, chili, salt. Dishes arrive bright and unapologetic, meant to be eaten outdoors, preferably with music in the background.

01

**Ceviche**

In South America, this fresh marinated seafood is a coastal favorite, its acid-cured preparation predating Spanish arrival.



02

**Conch Fritters**

Popular in the Bahamas, these small bites of local queen conch meat are fried in a savory batter with a combination of peppery seasonings.

03

**Argentinian Asado**

Rooted in gaucho culture, this slow fire-grilling method defines Argentina's identity as one of the world's premier beef producers.

04

**Pão de Queijo**

These Brazilian cheese rolls are lightly crispy on the outside with a soft, chewy center and are a popular snack or enjoyed at breakfast.

05

**Aged Caribbean Rum**

Barbados is widely considered the birthplace of rum production in the 1600s, with distilleries still operating on original estates.



PHOTO: Cunard in Panama Canal

FEATURED SHORE EVENT

**PANAMA CITY AND  
 CANAL ADVENTURE**

Begin your journey with a visit to the Miraflores Locks Visitor Center. From its viewing platforms, witness the remarkable engineering of the Panama Canal in action, and deepen your understanding with an engaging IMAX film that brings its history and global importance to life. Continue into the historic "Old Canal Zone," passing landmarks such as Fort Clayton and discovering the story behind the iconic railway at Albrook.

Next, visit the charming Casco Antiguo, where Panama's past comes alive through colonial architecture and vibrant plazas. Hear stories of pirates and gold while exploring local crafts made by indigenous artisans. A flavorful lunch awaits at Casa Blanca, offering a chance to savor authentic local cuisine. On the return, cross the Bridge of the Americas for sweeping canal views, then continue along the Amador Causeway for stunning panoramas of Panama City's skyline before heading back to the ship.

HIGHLIGHTS

- Visit Miraflores Locks visitor center
- See the original Canal Zone
- Tour Casco Antiguo
- Cross the Bridge of the Americas

PORT

**Panama City, Panama**



AVAILABLE ON



**21-Night  
 Panama Canal**

09 · 24 · 2026

SEATTLE to MIAMI

Queen Elizabeth®

# EUROPE & THE MEDITERRANEAN

Few cruise destinations are as popular as Europe and the Mediterranean. The region draws visitors for its sparkling azure seas and historic cobblestone plazas, but the real seduction often happens at mealtime. Olive oil flows freely. Tomatoes taste impossibly sweet. Aperitivo in Milan turns into dinner; dinner in Barcelona drifts toward midnight. In Athens, grilled octopus arrives with nothing more than lemon and sea salt; in Provence, rosé is practically a food group.



**ATLAS**  
OCEAN VOYAGES

**9-Night Mediterranean Artistry**

DV

07 · 01 · 2026

ROME *to* ATHENS  
(Civitavecchia) (Piraeus)  
World Traveller™

+

**Culinary Amenities**

Exclusive Shore Event in Kusadasi, Turkey: Ephesus & Cultural Treasures

Exclusive Amenity: Galley Tour



**WINDSTAR**  
CRUISES

**8-Day Classic Italy and the Dalmatian Coast**

DV

10 · 7 · 2026

ROME *to* VENICE  
(Civitavecchia)  
Wind Surf

+

**Culinary Amenities**

Chef-Hosted Dinner and Wine Pairing, Shoreside Market Tour with the Chef, Two Onboard Cooking Demos and More



**Celebrity X Cruises®**

**11-Night Spain, Portugal & Morocco**

DV

10 · 12 · 2026

ROUNDRIP BARCELONA  
Celebrity Xcel<sup>SM</sup>

+

**Culinary Amenities**

Exclusive Shore Event in Palma de Mallorca: The Hidden Corners of Mallorca

Exclusive Amenity: \$100 Specialty Dining Credit per Couple

FOR A LINK TO A FULL LIST OF EUROPE & THE MEDITERRANEAN SAILINGS  
FLIP TO PAGE 74 ►

5 MUST-TRY FLAVORS OF  
**EUROPE & THE  
 MEDITERRANEAN**

To sample these distinct flavors one after another on a cruise is a journey through some of the world's most celebrated culinary traditions, where each destination adds a new layer of technique, culture and nuance to the experience.

01

**Parmigiano Reggiano**

Aged Italian cheese produced under strict regional standards and shaved generously over pasta and risotto



02

**Spanish Jamón Ibérico**

Acorn-fed and patiently cured, sliced paper-thin in Barcelona's finest tapas bars

03

**Moussaka**

Iconic Greek casserole made with layers of sautéed eggplant and ground beef or lamb topped with creamy béchamel

04

**Neapolitan Pizza**

Wood-fired at high heat for a soft, blistered crust that defines Naples' culinary pride

05

**Greek Extra Virgin Olive Oil**

Pressed from sun-ripened olives and considered among the most aromatic in the Mediterranean



PHOTO: Corfu, Greece

FEATURED SHORE EVENT

**CORFU OLIVE OIL SECRETS & THE OLD TOWN**

This exclusive private tour combines authentic local flavors and cultural heritage. Your journey starts with a visit to the historic Governor Olive Mill, a family-operated estate dating back to the 15th century. Here, amid ancient olive groves, participate in a professional olive oil tasting workshop where you'll learn to identify the nuanced characteristics of premium extra-virgin olive oil. Sample their award-winning varieties while expert guides reveal the time-honored production methods that have made Corfiot olive oil renowned worldwide.

Your tour continues to the enchanting Corfu Town – a UNESCO World Heritage site. Stroll through narrow cobblestone streets lined with distinctive Venetian-influenced architecture, pastel-colored buildings and elegant arcades. Discover historic landmarks including the impressive Old Fortress, the magnificent St. Spyridon Church and the elegant Liston promenade inspired by Paris's Rue de Rivoli. Enjoy some free time for exploration before returning to your awaiting ship.

HIGHLIGHTS

- Visit the 15th-century Governor Olive Mill
- Experience an olive-oil tasting
- Explore Old Town Corfu

PORT  
**Corfu, Greece**



AVAILABLE ON



**14-Day Grecian Gems & Dalmatian Delights**

09 · 20 · 2026

ATHENS *to* DUBROVNIK  
(Piraeus)

Seabourn Quest

# NORTHERN EUROPE

Copenhagen, Stockholm and Oslo balance waterfront modernism with centuries-old trading routes that once defined the Baltic. In Edinburgh, castle views pair naturally with whisky tastings. In Amsterdam, canals reflect gabled houses while cafés hum from morning until late evening. Even St. Petersburg, grand and theatrical, delivers flavors that rival its gilded interiors.

2026  
to  
2027

CULINARY  
COLLECTION



PHOTO: Edinburgh, Scotland



WINDSTAR  
CRUISES

7-Day French  
Feast: Normandy,  
Brittany & Aquitaine



08 · 19 · 2026

ROUEN *to* BORDEAUX

Star Legend



Culinary Amenities

Chef-Hosted Dinner and  
Wine Pairing, Shoreside  
Market Tour with the Chef,  
Two Onboard Cooking  
Demos and More



CUNARD

12-Night Norway  
and North Cape



10 · 13 · 2026

ROUNDRIP SOUTHAMPTON

Queen Anne®



Culinary Amenities

Exclusive Shore Event in  
Ålesund, Norway: Sunnmøre  
Museum, Giske, Godøy

Exclusive Amenity:  
Champagne Balcony  
Breakfast



Regent  
SEVEN SEAS CRUISES

14-Night Isles  
& Ice



07 · 25 · 2027

SOUTHAMPTON *to* REYKJAVIK

Seven Seas Splendor®



Culinary Amenities

Box of Leonidas  
Gourmet Chocolates

FOR A LINK TO A FULL LIST OF NORTHERN EUROPE SAILINGS  
FLIP TO PAGE 74 ▶

5 MUST-TRY FLAVORS OF  
**NORTHERN  
EUROPE**

The culinary traditions of Northern Europe are a direct result of the region's geography and challenging climate. Preservation methods such as curing, smoking and fermenting were once necessity and are now refined art.

01

**Full English Breakfast**

This iconic spread typically includes eggs, bacon, sausage, black pudding, baked beans, mushrooms, grilled tomato and toast.



02

**Gravlax**

Cured salmon, usually accompanied by ground mustard, red onions and fresh dill, is a Scandinavian staple.

03

**Borscht**

This Baltic soup made from beets, vegetables and beef shank is a tasty and filling.

04

**Danablu**

Denmark's signature blue cheese is prized for its creamy texture and balanced sharpness.

05

**Single-Malt Scotch Whisky**

The national drink of Scotland has a heritage stretching back over 500 years.



PHOTO: Dublin, Ireland

FEATURED SHORE EVENT

**DUBLIN HIGHLIGHTS & GUINNESS DISTILLERY**

Your journey begins with a panoramic tour of Dublin, a city rich in history and culture. Traveling through its charming streets, you'll see many of Dublin's most iconic landmarks, with engaging stories and historical insights along the way. Next, head to the world-famous Guinness Storehouse, where you'll dive into the story behind Ireland's most iconic export.

Spread over seven fascinating floors, you'll discover the brewing process, learn about its legendary founder Arthur Guinness and revisit Guinness's famous advertising campaigns. The highlight of your visit will be reaching the Gravity Bar on the 7th floor, where you can enjoy a pint of Guinness with stunning panoramic views over Dublin.

The day's final stop is the charming village of Howth, located on the picturesque Howth Head peninsula. Once a thriving fishing village, Howth embodies the essence of traditional Irish charm. You'll enjoy a hearty local snack before having free time to explore the village at your leisure.

HIGHLIGHTS

- Sample a pint of the "black stuff" at the Guinness Storehouse
- Discover Dublin with a local guide
- Enjoy the beautiful fishing village of Howth

PORT

Dublin, Ireland



AVAILABLE ON

SILVERSEA

12-Day  
Lisbon to Belfast

05 · 12 · 2027

LISBON @ BELFAST

Silver Dawn

# EUROPEAN RIVERS

The rich history of Europe is written everywhere – in its world-famous art, iconic landmarks and cobblestone streets. Few places in the world offer such diversity, where each country boasts its own distinct customs and culture. These are often best explored by the region’s legendary waterways – the Danube, Seine, Rhine and more.



PHOTO: Paris, France



17-Day Grand France  
with 2 Nights in  
French Riviera  
(Northbound)



10 · 11 · 2026

NICE @ PARIS

*Avalon Poetry II*



Culinary Amenities

Bottle of Wine and Box  
of Chocolates



7-Night Europe's  
Rivers & Castles



10 · 21 · 2026

LUXEMBOURG @ NUREMBERG

*AmaCerto*



Culinary Amenities

Exclusive Shore Event  
in Bamberg, Germany:  
Bamberg Franconian Lunch



19-Day Grand France  
with 3 Nights in  
London (Northbound)



11 · 10 · 2026

ARLES @ LONDON

*Avalon Poetry II*



Culinary Amenities

Bottle of Wine and Box  
of Chocolates

FOR A LINK TO A FULL LIST OF EUROPEAN RIVERS SAILINGS  
FLIP TO PAGE 74 ▶

5 MUST-TRY FLAVORS OF  
EUROPEAN RIVERS

River cruising places you within steps of markets, bakeries and family-run cellars that have defined regional cooking for generations. The dishes are rooted in heritage techniques, and the wines rarely travel far from where they were produced.

01

Crêpes

Ubiquitous across France, these thin pancakes can be either sweet or savory.



02

Wiener Schnitzel

Vienna's iconic veal cutlet is pounded thin and fried to achieve a delicate golden crust.

03

Goulash

Hungary's national dish includes chunks of beef and vegetables cooked with a dash of the quintessential paprika.

04

Bœuf Bourguignon

Burgundy's slow-braised beef dish is enriched with the same regional wine poured at the table.

05

Apfelstrudel

Vienna has perfected this iconic apple dessert wrapped in a flaky pastry crust.



PHOTOS: LEFT: Culinary Director; RIGHT: Vienna Bike Tour

FEATURED SHORE EVENT

KLOSTERNEUBURG  
ABBEY WITH WINE &  
CHOCOLATE PAIRING

Enjoy the opportunity to immerse yourself in a luxurious afternoon of heritage and indulgence with this tour of Klosterneuburg Abbey. Celebrated as Austria's oldest wine estate and one of its foremost wine producers, this 900-year-old Abbey offers an unparalleled journey through history and flavor. Begin your adventure by descending nearly 120 feet beneath the earth into the Abbey's expansive wine cellars. An exclusive pairing session features the Abbey's own dark chocolates, each masterfully infused with the Abbey's wines selected for you. This tour promises an afternoon filled with delightful discoveries and sublime tastes, created exclusively for Distinctive Voyages guests.

HIGHLIGHTS

- Visit Klosterneuburg Abbey
- Tour 900-year old wine cellar
- Delight in a wine & chocolate tasting

PORT

Vienna, Austria



AVAILABLE ON



7-Night Best of the  
Danube

08 · 19 · 2026

ROUNDTrip BUDAPEST

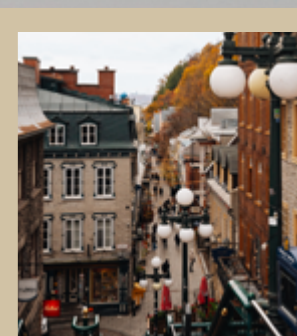
AmaReina

# CANADA & NEW ENGLAND

Canada and New England are cruise destinations for those who savor both scenery and seasonality. Seafood defines the region, but it's the preparation that elevates it – fresh lobster, oysters harvested off Prince Edward Island, scallops seared to golden perfection. The autumn months bring vibrant foliage that frames harbors, lighthouses and historic towns, creating a picture-perfect backdrop.



PHOTO: Portland Head Light, Maine



## 12-Day Canada & New England Fall Foliage



09 · 13 · 2026

NEW YORK to MONTREAL

Seabourn Ovation



### Culinary Amenities

Exclusive Shore Event in Quebec City: A Stroll in Lower Town & Tasting

Exclusive Amenity: Galley Tour



## 11-Night Boston, Maine & Canada



09 · 28 · 2026

ROUNDRIP BOSTON

Celebrity Silhouette®



### Culinary Amenities

Exclusive Shore Event in Halifax, Nova Scotia: Peggy's Cove and Titanic Graves

\$100 Specialty Dining Credit per Couple



## 10-Night Canada & New England Cruise



10 · 19 · 2026

MONTREAL to NEW YORK

Azamara Journey®



### Culinary Amenities

Chocolate-Covered Strawberries and Wine Tasting

FOR A LINK TO A FULL LIST OF CANADA & NEW ENGLAND SAILINGS  
FLIP TO PAGE 74 ►

5 MUST-TRY FLAVORS OF  
CANADA &  
NEW ENGLAND

Local chefs and culinary traditions honor ingredients at their peak, whether that's a warm chowder on a chilly morning or a maple-infused dessert. Markets, bakeries and family-run distilleries have been perfecting their craft for generations, giving travelers a chance to taste the heritage and refinement of these storied coastlines.

01

**Maine Lobster**

Steamed or grilled, prized for its sweet, delicate meat and harvested under strict sustainability guidelines



02

**New England Clam Chowder**

A creamy, hearty classic whose roots date back to colonial kitchens along the Atlantic

03

**PEI Oysters**

Farmed on Prince Edward Island, renowned for their clean, crisp finish and mineral complexity

04

**Maple-Candied Walnuts**

A sweet tradition from Vermont, using syrup produced from centuries-old sugar maple groves

05

**Seared Scallops**

Fresh Atlantic scallops, often pan-seared within hours of harvest for a naturally sweet, tender flavor



PHOTO: Old Québec, Canada

FEATURED SHORE EVENT

**A STROLL IN LOWER TOWN & TASTING**

Join an engaging walking tour of the lower town of Old Québec, where you'll uncover fascinating insights, surprising stories and a touch of local gourmet delights. Stroll through the historic streets of Place Royale and Petit Champlain, becoming immersed in the charm of one of North America's oldest cities. You'll also visit the Old Port Marina, where you can enjoy stunning waterfront views and browse nearby antique shops and art boutiques. As you wander through these picturesque streets, enjoy the opportunity to pause for a local gourmet experience savoring sweet regional specialties. After the tour, enjoy a leisurely afternoon at your own pace. Your guide will be happy to recommend additional sites to explore, including the scenic upper town, so you can make the most of your time in this enchanting city.

HIGHLIGHTS

- Go on a walking tour of Lower Town
- Savor a local gourmet experience
- Visit the Old Port Marina

PORT

**Québec City, Canada**



AVAILABLE ON



**12-Day  
Canada & New England  
Fall Foliage**

10 · 19 · 2026

NEW YORK @ QUÉBEC

Seabourn Ovation

# TRANSATLANTIC & TRANSPACIFIC

A transatlantic or transpacific journey is an invitation to savor the romance of the open sea. These crossings carry you not just between continents, but through time zones, cultures and history on legendary voyages that once marked the path of explorers and pioneers. Days stretch across open water as the ship becomes its own culinary destination. Dining becomes the day's main event.

2026  
to  
2027

CULINARY  
COLLECTION



**SEABOURN**  
Luxury Meets Exploration

## 22-Day Fire & Ice Passage



08 · 22 · 2026

REYKJAVIK *to* NEW YORK

*Seabourn Ovation*



### Culinary Amenities

Exclusive Shore Event in Akureyri, Iceland: Goðafoss Waterfall and Turf House

Exclusive Amenity:  
Galley Tour



**SILVERSEA**

## 12-Day Lisbon to Miami



12 · 09 · 2026

LISBON *to* MIAMI

*Silver Dawn*



### Culinary Amenities

In-Suite Caviar & Champagne Experience



**Holland America**  
Savour the Journey

## 22-Day Norwegian Fjords Crossing with History Channel



03 · 27 · 2027

FORT LAUDERDALE *to*

ROTTERDAM

*Rotterdam*



### Culinary Amenities

Sparkling Wine with Strawberries, \$20 Photo Credit, Dinner for Two in Rudi's Sel de Mer

FOR A LINK TO A FULL LIST OF TRANSATLANTIC AND TRANSPACIFIC SAILINGS

FLIP TO PAGE 74 ►

5 MUST-TRY FLAVORS OF  
**TRANSATLANTIC  
& TRANSPACIFIC**

With no rush to disembark, chefs lean into multi-course tasting menus, regional wine pairings and seafood sourced from both sides of the ocean. Sea days allow for lingering breakfasts, late lunches and elegant dinners framed by an uninterrupted horizon.

01

**Seafood Paella**

A vibrant Spanish classic, loaded with fresh seafood, saffron and aromatic spices.



02

**Poke Bowl**

This Hawaiian favorite combines fresh, marinated fish with rice and colorful raw toppings.

03

**Lobster Roll**

This East Coast staple features succulent lobster in a buttered roll, both decadent and casual.

04

**Sea Urchin Pasta**

Delicately creamy and slightly briny, this Italian-inspired dish highlights the best of ocean flavors.

05

**Asian Highball**

This refreshing Japanese cocktail with perfectly balanced whiskey and soda is ideally paired with a stunning ocean view.



PHOTO: Madeira wine, coffee and honey cake

FEATURED SHORE EVENT

**WINE TASTINGS & SKYWALK**

Begin your journey from Funchal with a scenic drive to Serra d'Agua, a lush valley nestled at the heart of Madeira. Venture off-road for breathtaking views of the island's north, including vistas of Porto Moniz, Ribeira da Janela, Paúl da Serra and São Vicente. Next, immerse yourself in the island's rich wine culture with a visit to one of Madeira's top wine producers and a guided tour of the vineyards. Enjoy a wine-tasting session, sampling a variety of rosé, white and red varietals, all while receiving expert commentary on the unique characteristics of each.

Next is a traditional lunch at a charming Madeiran restaurant, where you can savor authentic flavors before heading to one of the island's most iconic destinations, Cabo Girão, the highest cliff in Europe. Walk along its famous suspended glass floor viewpoint, offering spectacular panoramic views over the Atlantic Ocean below. The adventure concludes in the charming fishing village of Câmara de Lobos, where you'll visit a local Madeira Wine Lodge. Here, you'll enjoy tastings of some of Madeira's finest wines, including a selection of sweet and dry varieties, aged from three to 15 years.

HIGHLIGHTS

- Enjoy the famous Madeira wine tasting trail
- Visit the highest sea cliffs in Europe
- Enjoy this program all by 4WD

PORT

**Funchal, Portugal**



AVAILABLE ON



**14-Day  
Transpacific Sailing**

04 · 23 · 2027

MIAMI *to* LISBON

Silver Nova

# CURATED

Hotels & Resorts | INTERNOVA

*Inspirational escapes,*  
tailored for today's modern traveler.

Ask your travel advisor about how you can receive  
exclusive benefits.

Falkensteiner Hotel Prague - Prague, Czech Republic

## MEET THE CHEF

**S**idney Semedo, chef and senior director of culinary for Celebrity Cruises, on his road to global success and how growing up in Cape Verde shaped his love of food

### HOW DID YOU BECOME A CHEF?

I was born in Cape Verde, a beautiful island country with a rich blend of African and European culinary traditions. I was fortunate to have my mom as a role model – she was a great chef, and she introduced me to a world of flavors from a young age. Spending time in the kitchen with her, I realized that it’s where I feel most comfortable and inspired. The vibrant culture and diverse ingredients of the island shaped my passion for food. When I moved to Boston as a teenager, I found that being in the kitchen still felt like home.

### HOW DID YOU COME TO WORK WITH A CRUISE LINE?

My time at Wynn Resorts’ Encore Boston was cut short due to the pandemic and the property’s closure. Then I received a call from Celebrity Cruises. After researching what the company stands for, it was an easy decision. For Celebrity, food is embedded in its DNA. We take pride in serving the best food at sea, and working for Celebrity has allowed me to uphold my very high culinary standards.

### WHAT DOES YOUR JOB INVOLVE?

As the senior director of culinary, I oversee the culinary operation across the entire fleet. This includes managing all aspects of the program, from designing galley layouts to developing menus and recipes. I’m also responsible for recruiting and HR-related decisions within the culinary team, as well as planning and developing new restaurants and food concepts. I also handle all aspects of cost control and budgeting to ensure our operations run efficiently.

### WHICH ONBOARD DINING EXPERIENCES DO YOU RECOMMEND?

Guests can enjoy an authentic omakase experience, our curated tasting menus at Eden Restaurant (which can also be served as a vegan tasting) and some of the best buffet offerings at Ocean View Cafe. But if I had to recommend just one, it’d be the Butcher Block experience at our steakhouse, Fine Cut. It’s a unique, steak-centric dining experience that truly elevates your time at sea.



PHOTO: Eden restaurant, *Celebrity Apex*

“If I had to recommend just one, it’d be The Butcher Block experience at our steakhouse, Fine Cut.”

### CHEF SIDNEY SEMEDO



### TOP THREE

#### 01 WHAT’S THE ONE INGREDIENT YOU COULDN’T LIVE WITHOUT?

Garlic – it’s the base in most of the dishes I cook.

#### 02 WHERE DO YOU WANT TO TRAVEL FOR CULINARY EXPLORATION?

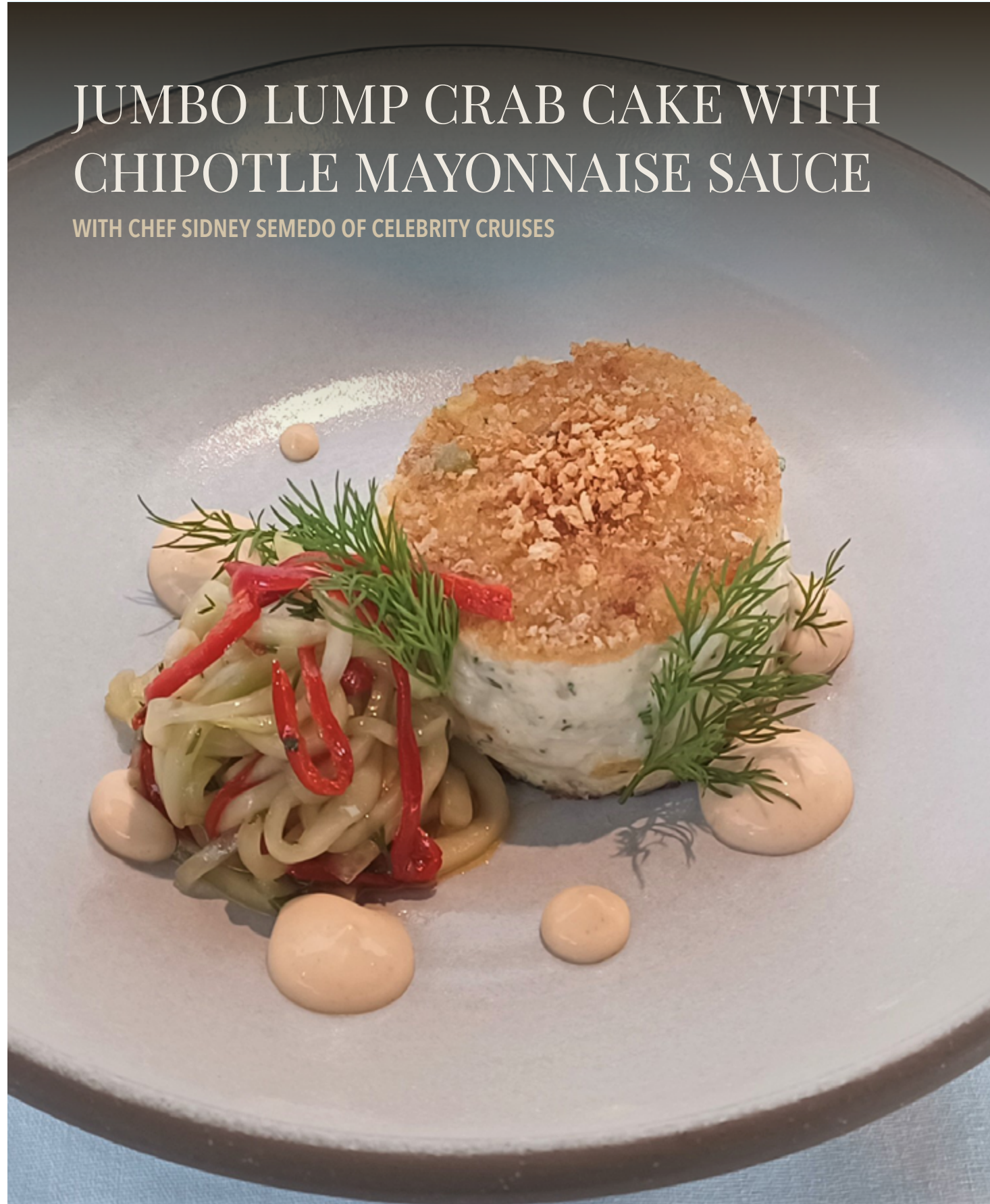
Northern Spain and Japan

#### 03 WHAT’S THE MOST IMPORTANT KITCHEN RULE?

Besides safety, cooking with integrity and respecting the work Mother Nature has already done on each ingredient.

# JUMBO LUMP CRAB CAKE WITH CHIPOTLE MAYONNAISE SAUCE

WITH CHEF SIDNEY SEMEDO OF CELEBRITY CRUISES



## INGREDIENTS

- 1 cup yellow onion, diced finely
  - 1/3 cup egg yolk (approximately 4-5 eggs)
  - 5 tbsp Dijon mustard
  - 2/3 cup lime juice
  - 1 tbsp Tabasco sauce
  - 2 tbsp Vietnamese fish sauce
  - 1 tbsp dill, chopped
  - 1 tbsp chives, chopped
  - 1 tbsp parsley, chopped
  - 20 oz jumbo lump crab meat
  - 2 cups panko breadcrumbs
  - 1/4 cup vegetable oil (to fry the crab cakes)
- FOR THE CHIPOTLE MAYONNAISE SAUCE
- 1/4 cup mayonnaise
  - 3 tbsp Greek yogurt
  - 1/2 tsp chipotle adobo paste
  - 1/4 tsp cumin

## METHOD

- 01 Cut the bread into cubes, allow to dry at room temperature and blend into crumbs. Reserve.
- 02 Heat a saucepan over a medium heat. Add the oil and cook the onions over a low heat for around 7 minutes.
- 03 Fill a double boiler pot with water and bring to the boil to prepare the sauce.
- 04 In the meantime, combine the egg yolks, mustard, lime juice, Tabasco and fish sauce in a large mixing bowl.
- 05 Add the cooked onion to the egg yolk mixture to temper, whisking constantly. Drizzle the pan's remaining oil into the mixture, allowing it to emulsify.
- 06 Set the bowl atop the double boiler pot and heat for 30 seconds, whisking to ensure a hollandaise-like consistency.
- 07 Fill a large bowl with ice. Remove the hollandaise bowl from heat, place it into the bowl of ice and whisk to cool. Cover and refrigerate.
- 08 Add the fresh herbs to the crab meat and toss. Add 3/4 cup of the sauce, some seasoning and enough breadcrumbs to bind the crab mixture. Chill until ready to cook.
- 09 Preheat the oven to 250°F and bring a non-stick pan to a medium-high heat. Spread panko breadcrumbs on a work surface and form 2"x1 1/2" crab cakes. Top with more panko breadcrumbs. Add the oil and gently sear both sides of the crab cake. Transfer them to a sheet pan and cook through in the oven.
- 10 To make the mayonnaise, place all the ingredients in a bowl and mix until smooth. Season to taste.



PHOTOS: LEFT: Jumbo Lump Crab Cake with Chipotle Mayonnaise Sauce; RIGHT: Celebrity Xcel<sup>SM</sup>

# 20 Years

DISTINCTIVE  
VOYAGES

For 20 years, the Distinctive Voyages program has elevated cruises with a selection of complimentary amenities.

Those include:



Welcome Reception

### The Services of a Distinctive Voyages Host

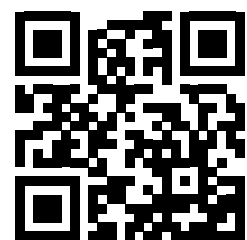
Your Host is on board to assist you throughout your journey. Your Host is easily accessible and always ready to answer your questions or make recommendations.

### Private Welcome Reception

Early in the cruise, you'll meet and become acquainted with the other VIPs in the Distinctive Voyages group at a reception with the Distinctive Voyages Host, who will discuss the itinerary, review the details of your shore event and answer any questions.

### Exclusive Shore Event

Guided by local experts, the Exclusive Shore Events are specially designed excursions that reveal the true nature of the people and places you will visit, helping you connect to the culture in a very personal and unforgettable way.



### Find Your Ideal Distinctive Voyages Sailing

Thanks to longstanding relationships with cruise lines around the world, our agency has access to hundreds of sailings each year that provide you with these bonus amenities at no additional cost.



# BREAK AWAY

FROM THE CROWDS

## DISTINCTIVE VOYAGES

PRIVATE CAR & DRIVER

With the Distinctive Voyages program, you will enjoy exclusive amenities on over 500 sailings on 14 cruise lines, including a **Distinctive Voyages Host**, an invitation to a **Private Welcome Reception** and on select voyages, our exclusive **Private Car & Driver**. Offering you the choice between a private guided tour or the opportunity to explore as you wish, this unique program provides you with a more personalized way to delve deeper into destinations while your ship is in port.



### PRIVATE CAR & DRIVER IN KUSADASI, TURKEY

12-Day Minarets & Mosaics  
Departs July 5, 2026,  
aboard *Oceania Regatta*



### PRIVATE CAR & DRIVER IN BODRUM, TURKEY

14-Night Mediterranean Cruise:  
Greece, Egypt & Italy  
Departs October 17, 2026,  
aboard *Azamara Onward*®



### PRIVATE CAR & DRIVER IN CARTAGENA, COLOMBIA

11-Night Journey of Caribbean Charm & Spectacular Natural Beauty  
Departs November 25, 2026,  
aboard *EXPLORA I*

THIS COMPLIMENTARY AMENITY IS AVAILABLE ONLY WHEN YOU BOOK WITH OUR AGENCY. CALL TODAY.

Scan for Terms



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- 64 HOLLAND AMERICA LINE ▶
- 66 REGENT SEVEN SEAS CRUISES ▶
- 68 SEABOURN ▶
- 70 SILVERSEA ▶
- 72 WINDSTAR CRUISES ▶

# CULINARY CRUISE PARTNERS

## A NEW FLAVOR AROUND EVERY BEND

**A**ward-winning AmaWaterways offers unforgettable river cruises with custom-designed ships cruising through Europe, Asia, Africa and South America. Spacious and uncrowded, their award-winning fleet is equipped with elegantly appointed staterooms and suites and welcomes fewer guests than many traditional river cruise ships.

AmaWaterways' expert chefs craft menus that feature exquisite, locally inspired cuisine as well as traditional, Western offerings. At breakfast, sip sparkling wine as you partake in fresh pastries, or opt for something made to order from the menu. Stop by The Lark Lounge for light bites, or head to Journeys Restaurant for full menu service and a rotating selection of more than 30 regional wines. Dinner is a delectable, multi-course affair with wine recommendations that accompany visually stunning, delicious dishes.

Throughout your journey, you'll have the opportunity to try local favorites – like goulash while cruising through Hungary, bratwurst and sauerkraut after returning to the ship from Cologne or Camembert cheese while on the Seine – alongside more familiar, traditional offerings. No matter what your preference, your taste buds are sure to be impressed.

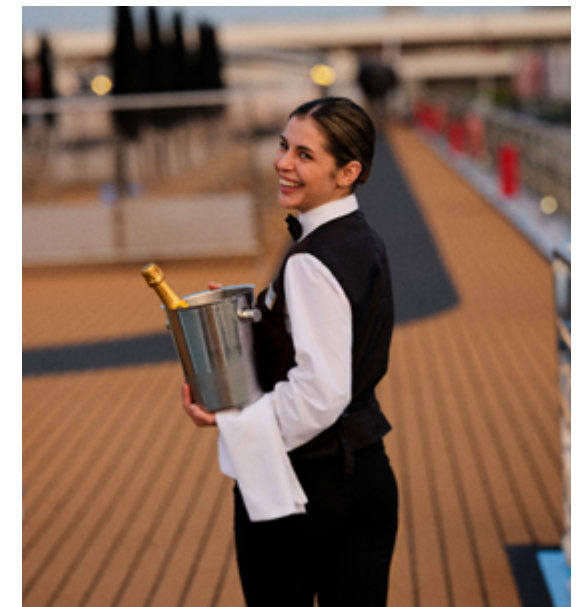
### CULINARY HIGHLIGHTS:

The Chef's Table restaurant, available on most European ships, offers an intimate dining experience with region-specific menus inspired by local culinary traditions, where each course reflects culture, flavors and artistry of the journey.



### Exclusive Culinary Offer

In addition to the services of a Distinctive Voyages Host and an invitation to a Private Welcome Reception, enjoy an Exclusive Shore Event, only when you book your voyage through our travel agency.



PHOTOS: LEFT: Beef Carpaccio; TOP RIGHT: Chef's Table  
BOTTOM RIGHT: Exceptional service



# EPICUREAN EXPEDITIONS

The intimate polar-class yachts of Atlas Ocean Voyages® explore worldwide on year-round expeditions that will leave you enriched and inspired. Set sail with an exclusive cadre of fellow guests, expert guides and a genuinely caring crew – all spirited explorers – in a relaxed, refined atmosphere of all-inclusive luxury and Intimate Yachting Expeditions™. Head ashore to immerse yourself in the natural wonders, cultural icons and local cuisines of the world’s most captivating destinations and then return to the yacht to reflect on these experiences with close companions and newfound friends who share a desire to connect with the people and places of our cherished planet.

One of the most revealing – and delicious – ways to experience a destination is through the lens of its cuisine, which is why Epicurean Expeditions immerse you in culinary culture. Small-group excursions ashore explore not only historic icons and natural wonders, but also local markets, restaurants and vineyards. Celebrated chefs and vintners lead cooking classes, wine tastings and other onboard events to further enhance these journeys of discovery.

### CULINARY HIGHLIGHTS:

Atlas Ocean Voyages continues to expand its Epicurean Expeditions, with new 2026 and 2027 itineraries returning to the Mediterranean. These immersive sailings offer exclusive culinary-focused programming, including guest chefs, wine pairings, market-to-table experiences and shoreside tastings designed to connect travelers with the rich gastronomic traditions of the regions they explore.



## Exclusive Culinary Offer

In addition to the services of a Distinctive Voyages Host, an invitation to a Private Welcome Reception and an Exclusive Shore Event, you’ll enjoy an exclusive behind-the-scenes galley tour.



PHOTOS: LEFT: *World Traveller*; TOP RIGHT: Steaks seared in a Jospier Grill; BOTTOM RIGHT: Cauliflower Velouté



# INDULGE IN SWEET SURPRISES

Avalon shares the flavors of the world with the freshest local ingredients prepared by talented chefs and served in your choice of venues on board. Whether you're exploring the romantic Rhine, the charming Danube or the picturesque Seine, you'll savor every moment on board these spacious, elegant ships. Relax in your Panorama Suite with floor-to-ceiling windows, indulge in regionally inspired cuisine and discover local treasures with a collection of immersive excursions.

Avalon Fresh selections are exclusively created in collaboration with Austrian brothers Leo and Karl Wrenkh, leading chefs in the healthy-dining movement. Avalon's FlexDining® approach to onboard dining experiences has tossed out the idea of restrictive seating times in limited settings. They've brought back the question, "Where should we eat?" to the cruise experience. Choose from options like a breezy alfresco lunch at the Sky Grill, an elegant four-course dinner in the glass-walled Panorama Dining Room or a more casual culinary setting in the Panorama Bistro. Whichever table setting you choose, you'll savor local flavors as well as the familiar favorites you love. On an Avalon river cruise, great food is part of the journey.

### CULINARY HIGHLIGHTS:

Join fellow passengers for daily happy hour in the Panorama Lounge featuring complimentary house drinks, including select cocktails, spirits, beer and wine. Consider one of the specialty signature cocktails curated by mixologist Martin Hudák.



### Exclusive Culinary Offer

Receive a free bottle of wine and box of chocolates in your stateroom when you book a select 2026 or 2027 Avalon Waterways Europe river cruise.



PHOTOS: LEFT: Panorama Dining Room; TOP RIGHT: Beef Tenderloin Steak; BOTTOM RIGHT: Signature Cocktails by Martin Hudák

## DINING DEEPER

Azamara Cruises invites you to uncover a world of destinations at a more relaxed pace, giving you time to appreciate the landscapes, culture and people, by day and night. From the sparkling Mediterranean to the British Isles and beyond, every Azamara Cruises® voyage features immersive itineraries and longer overnight stays in port. Dive deeper into each destination with country-intensive itineraries, immersive land programs and more time to explore.

With Azamara Cruises, travel feels less rushed and more meaningful. Instead of simply checking off ports, you can linger longer, wander farther and experience destinations the way locals do. Enjoy evenings in port when cities come alive with music, markets and unforgettable dining. Overnight stays allow you to explore beyond the highlights, whether that means discovering hidden neighborhoods, taking extended excursions or enjoying cultural performances after dark.

Enjoy destination immersion at its best, with the comfort of a boutique hotel at sea and a style of cruising designed for travelers who want to truly connect with every place they visit.

### CULINARY HIGHLIGHTS:

The Chef's Table is an intimate multi-course dining experience featuring destination-inspired cuisine paired with expertly selected wines guided by a knowledgeable sommelier. Choose from themed degustation menus such as Italian, French and Middle Eastern, then enjoy six beautifully presented courses with pairings designed to elevate every bite.



### Exclusive Culinary Offer

Enjoy a complimentary wine tasting for two and chocolate-covered strawberries to enhance your cruise experience on select voyages.



PHOTOS: LEFT: Discoveries restaurant; TOP RIGHT: Smoking cloche; BOTTOM RIGHT: Expertly selected wines

## MODERN LUXURY DINING AT SEA

Celebrity Cruises® has redefined what it means to dine at sea, delivering a culinary experience rooted in modern luxury, global inspiration and elevated design. Across the fleet, dining feels like stepping into a collection of contemporary restaurants, with menus crafted to reflect both international flavors and the destinations guests are exploring. From elegant main dining to standout specialty venues, every meal is designed to feel immersive and unforgettable.

A key differentiator is Celebrity's partnership with world-renowned chef Daniel Boulud, whose signature flavors bring Michelin-caliber creativity and French-inspired sophistication to the seas. Paired with expertly curated wine lists, craft cocktails and beautifully presented dishes, Celebrity makes dining one of the defining experiences of the voyage. Whether guests are celebrating a milestone or simply savoring the journey, Celebrity delivers cuisine that feels fresh, refined and distinctly upscale.

### CULINARY HIGHLIGHTS:

Celebrity Cruises' signature restaurant Le Voyage on *Celebrity Xcel*™, created in partnership with global culinary ambassador Chef Daniel Boulud, earned Forbes Travel Guide's first-ever Five-Star rating for a restaurant at sea – a world-recognized distinction for excellence in food and service.



### Exclusive Culinary Offer

Book an Ocean View stateroom or higher on one of Celebrity's Culinary Collection sailings and receive a \$100 specialty dining credit per stateroom.



PHOTOS: LEFT: Blu restaurant; TOP RIGHT: Mediterranean Sea Bass, Le Voyage restaurant; BOTTOM RIGHT: In-Suite Dining



## A LEGACY OF ELEGANCE

Cunard® has long been celebrated for its refined approach to ocean travel, and nowhere is that more evident than in its culinary offerings. Dining aboard a Cunard Queen is a journey in itself. From elegant multi-course evenings in exclusive venues to flavorful global cuisine served throughout the day, Cunard's kitchens reflect classic sophistication with contemporary flair. Menus showcase high-quality ingredients and seasonal influences, creating memorable meals that balance tradition and discovery.

Guests in Princess Grill and Queens Grill Suites enjoy reserved tables and elevated service in intimate restaurants that feel like boutique fine dining at sea. Grills Suites unlock a heightened level of privacy, personalized service and space to unwind. It's everything Cunard is known for, with even more time and thought devoted to you.

On a voyage filled with so many possibilities, Cunard gives you time and space to do just as you please. You will find lots included in your fare: well-appointed accommodations, fabulous entertainment, outstanding white-glove service and, of course, excellent dining.

### CULINARY HIGHLIGHTS:

In 2026, Cunard will continue its acclaimed Le Gavroche at Sea residencies with two-Michelin-starred chef Michel Roux, offering four exclusive multi-course dinners limited to just 50 guests per evening aboard *Queen Anne*®.



### Exclusive Culinary Offer

Enjoy breakfast classics served with a half-bottle of Laurent-Perrier La Cuvée Champagne, in the comfort of your stateroom.



PHOTOS: LEFT: Tramonto restaurant; TOP RIGHT: Room Service; BOTTOM RIGHT: Japanese-inspired dishes

## DESTINATION DINING™

On Holland America Line, cuisine is a gateway to different cultures – filled with history, traditions and adventure. For over 153 years, Holland America Line has been a recognized leader in cruising, known for some of the most spacious and comfortable ships at sea, award-winning service and compelling worldwide itineraries marked by exquisite dining.

As you explore the globe, embark on a taste adventure with various dining options, like Rudi's Sel de Mer. Named for Master Chef Rudi Sodamin, the intimate Mediterranean Bistro features the flavors of France, Spain and Greece with a focus on fresh fish and authentically prepared recipes.

Holland America Line invites guests to slow down and immerse themselves in the richness of each destination. Guests enjoy longer port stays, culturally enriching shore excursions and onboard experiences like live classical and contemporary music performances, destination-focused celebrations and thoughtful touches that make every moment feel curated.

### CULINARY HIGHLIGHTS:

Holland America Line's Global Fresh Fish Program sources seafood locally from over 60 ports and serves it within 48 hours, offering regionally inspired dishes that reflect the journey itself.



### Exclusive Culinary Offer

Enjoy dinner for two at Rudi's Sel de Mer, a welcome bottle of sparkling wine with strawberries and a \$20 photo credit to capture your special evening.



PHOTOS: LEFT: Rudi's Sel de Mer restaurant; TOP RIGHT: Glacier Ice Cocktails; BOTTOM RIGHT: Spiced Pork Belly

## UNRIVALED FLAVORS

**R**egent Seven Seas Cruises delivers a culinary experience as luxurious and immersive as its world-class destinations. Built around its signature Epicurean Perfection™ philosophy, Regent's dining program blends globally inspired cuisine with thoughtfully curated experiences that engage every sense and enrich every voyage.

Authentic flavors and regional specialties shine both on board and ashore, inviting guests to explore the culinary traditions of each destination. On board, indulge in exceptional dining, from fine wines and plant-based fare to perfectly aged steaks. Regent's Culinary Arts Kitchen Experiences bring professional-grade instruction to life, inviting guests to learn new skills, deepen their appreciation for global cuisine and bring home memorable flavors from around the world.

Shoreside, guided market tours and interactions with local experts forge meaningful connections with each destination through its unique cuisine. Each journey includes immersive moments, from sampling local specialties to learning from master chefs, creating lasting memories through shared flavors.

### CULINARY HIGHLIGHTS:

Regent's Epicurean Enrichment Studio – debuting on *Seven Seas Mariner*® and *Seven Seas Voyager*® – enhances voyages with immersive, chef-led culinary experiences tied directly to the regions guests explore, reinforcing Regent's reputation for culinary excellence.



### Exclusive Culinary Offer

Indulge in a box of decadent Leonidas gourmet chocolates.



PHOTOS: LEFT: Chartreuse restaurant; TOP RIGHT: Corfu, Greece; BOTTOM RIGHT: Pacific Rim restaurant

## GATHER AROUND THE TABLE

Seabourn redefines culinary excellence at sea, where skilled chefs create award-winning cuisine in a wide range of settings to suit every mood and occasion.

At the heart of Seabourn's offerings is The Restaurant, where chef-driven menus featuring seasonal, locally inspired ingredients are presented in an elegant yet relaxed setting. For sunlit alfresco dining, try Solis, Seabourn's newest restaurant focusing on fresh, Mediterranean-inspired cuisine. Alternatively, opt for fresh fish at Sushi in The Club, sip handcrafted cocktails in an open-air setting at Earth & Ocean at The Patio™ or indulge in 24-hour in-suite dining featuring a varied menu of gourmet dishes.

Seabourn also extends culinary enrichment ashore through curated experiences that connect guests with local food traditions and producers, deepening appreciation for the destinations and the cuisine they inspire. With an unwavering commitment to quality and creativity, Seabourn ensures that each meal is a memorable highlight, making culinary exploration an integral part of the cruise experience.

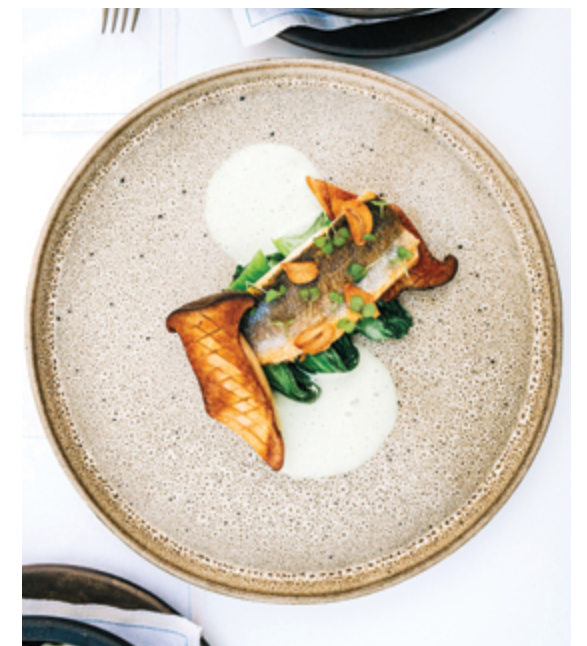
### CULINARY HIGHLIGHTS:

Seabourn's signature "Shopping with the Chef" experience – where guests join executive chefs at local markets to gather fresh, regional ingredients to be featured on board – has been expanded to more itineraries this year, enhancing destination-driven cuisine both onboard and ashore.



### Exclusive Culinary Offer

Enjoy an exclusive galley tour  
on select sailings.



PHOTOS: LEFT: Solis restaurant; TOP RIGHT: Seared seabass;  
BOTTOM RIGHT: Shopping with the chef



# UNLEASHING FLAVORS BEYOND BOUNDARIES

Silversea voyages offer a rare blend of personalized, immersive experiences that redefine luxury travel. Thanks to their small, intimate ships, you'll explore iconic and hidden destinations, unlocking deeper cultural connections and authentic beauty at every port. With nearly one crew member per guest and dedicated butler service in every suite, your all-inclusive journey is defined by unrivaled personal attention and seamless service.

Silversea's culinary offerings reflect the richness of the regions they visit, from exquisite French dishes and relaxed Italian family-style meals to the jazz-inspired ambiance of Silver Note, where international tapas and soulful live music create a vibrant dining experience.

Highlighting regional authenticity, Silversea's culinary program elevates each moment with a wealth of rare, personalized and unforgettable opportunities to see your world as never before. Enjoy destination-focused restaurants, bars and hands-on experiences – enriching your travels with deep dives into local culinary flavors, heritage and techniques.

### CULINARY HIGHLIGHTS:

Experience S.A.L.T. (Sea and Land Taste), an immersive culinary concept curated in partnership with Adam Sachs, former editor in chief of Saveur magazine. This immersive program connects guests with local cultures through destination-focused tastings, cooking demonstrations, expert talks and hands-on experiences with those who truly understand the culture behind the cuisine.



### Exclusive Culinary Offer

Enjoy a private, in-suite Champagne and Caviar tasting experience to be served by your very own butler.



PHOTOS: LEFT: S.A.L.T. Experience in Crete; TOP RIGHT: S.A.L.T. Lab; BOTTOM RIGHT: S.A.L.T. Kitchen



# A TASTE OF THE WORLD, CRAFTED JUST FOR YOU

Windstar Cruises knows that the best journeys are measured in both moments and flavors. Through its partnership with the esteemed James Beard Foundation, the cruise line brings guests the ultimate culinary collection at sea. Aboard Windstar's elegant, yacht-style ships, travelers enjoy dishes highlighting the freshest regional ingredients, thoughtfully prepared by chefs who are shaping America's food scene today.

Each voyage comes alive with flavor through curated dining experiences – from exclusive cooking demonstrations and wine-paired dinners to hands-on market tours with a James Beard Foundation guest chef. Every chef brings a signature style to the table, celebrating authentic cuisine and telling the story of the destination with every dish.

Guests can unwind in intimate settings, sip perfectly paired wines and savor menus designed to delight. More than a meal, this program offers a true immersion into global culture. With Windstar, every bite connects travelers more deeply to the places they explore – creating a feast for the senses unlike any other.

### CULINARY HIGHLIGHTS:

Learn firsthand how all-star chefs turn the freshest local ingredients into mouth-watering cuisine. Go on market tours, taste local specialties, dine on perfectly wine-paired meals and more in the company of an esteemed James Beard Foundation chef.



### Exclusive Culinary Offer

Enjoy a chef-hosted dinner and wine pairing along with special James Beard Foundation culinary-themed cruise amenities including a shoreside market tour and two onboard cooking demonstrations with takeaway recipes.



PHOTOS: LEFT: *Wind Surf*; TOP RIGHT: Pacific Oysters; BOTTOM RIGHT: Mushroom Polpettine with Creamy Polenta and Basil Oil


View Full List of Sailings by Month ►


View Full List of Sailings by Region ►



PHOTOS: LEFT: AmaWaterways; RIGHT: Cunard

## TERMS & CONDITIONS

**Distinctive Voyages and Exclusive Amenity Offers:** Sailing dates and amenities, including Exclusive Shore Events are current at time of printing and are subject to change without notice. Amenities apply to 1st and 2nd passenger only. Offers are subject to availability at time of booking and may be altered or withdrawn at any time without notice. Pricing and amenities will be confirmed at time of booking. Cancellations, refunds, and penalties are imposed by the individual cruise lines. Distinctive Voyages amenities may be substituted if a minimum number of guests are not confirmed on any given departure. Distinctive Voyages amenities must be booked through our agency. Contact our agency for additional information.

**Culinary Collection:** Sailing dates and culinary amenities are current at time of printing and are subject to change without notice. Amenities apply to 1st and 2nd passenger only. Pricing and amenities will be confirmed at time of booking. Cancellations, refunds, and penalties are imposed by the individual cruise lines. Amenities are specific to each cruise line and must be booked by one of our travel advisors. If space has been recalled or canceled by the cruise line, amenities cannot be applied. Culinary offers are also specific to each cruise line.

**Disclaimer:** All itineraries and shore excursions listed in this magazine are current as of February 2025. However, these may change, so always check with our agency for the most current information.

[VIEW FULL TERMS & CONDITIONS ►](#)



## FOUR REASONS TO BOOK THROUGH OUR AGENCY

01



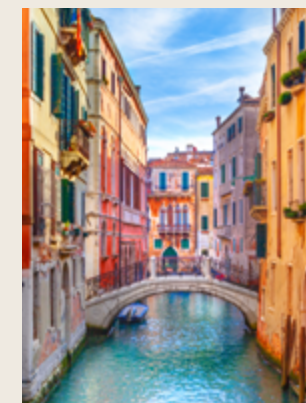
**WE HAVE EXTENSIVE CRUISE-PLANNING EXPERIENCE**

02



**WE CAN PROVIDE BONUS AMENITIES AT NO ADDITIONAL CHARGE**

03



**WE PERSONALIZE THE JOURNEY AROUND YOUR PASSIONS AND TASTES**

04



**WE HANDLE ALL THE DETAILS, SO YOU CAN RELAX AND ENJOY YOUR VACATION**

[CONTACT OUR AGENCY TODAY TO BOOK YOUR CULINARY COLLECTION VOYAGE.](#)