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Regent Seven Seas Cruises® Reveals New Immersive Culinary Experience Exclusively on Seven Seas Mariner® and Seven Seas Voyager®



Epicurean Enrichment Studio to Feature Epicurean Passport Series, Chef-Hosted Dining, and Destination-inspired Shore Excursions

MIAMI, December 5, 2025 – [Regent Seven Seas Cruises®](#), the world's leading ultra-luxury cruise line, is elevating the standard for culinary enrichment at sea by launching the new *Epicurean Enrichment Studio*, state-of-the-art culinary theaters on board *Seven Seas Mariner®* and *Seven Seas Voyager®*.

The exciting new feature will offer inspiring culinary experiences that connect guests to destinations through flavor, history, and storytelling. Created by Kathryn Kelly, executive chef and director of culinary enrichment for Regent Seven Seas Cruises, the *Epicurean Enrichment Studio* will debut aboard *Seven Seas Mariner* for its 2026 World Cruise, and *Seven Seas Voyager* from May 2026.

"Culinary exploration has always been at the heart of meaningful travel, and our new *Epicurean Enrichment Studio* allows guests to discover destinations through the eyes of our master chefs," said Jason Montague, chief luxury officer, Regent Seven Seas Cruises. "From mastering the art of spice blending in India to savoring premium Mediterranean olive oils, every element is thoughtfully designed to connect our guests with the stories, traditions, and authentic flavors that define each region we visit."

Luxury travelers will embark on a series of enriching experiences designed to deepen their appreciation for global cuisine and cultural traditions, based around 5 key pillars: Epicurean Passport Series; Chef's Circle; Chef's Table; Chef-Led Epicurean Enrichment Tours; and Chef-Hosted Dining.

Seven Seas Mariner's Stars' Lounge and *Seven Sea Voyager's* Club.com internet space and boutique will be redesigned into dedicated spaces for the *Epicurean Enrichment Studios*, all as part of thoughtful and extensive, [multi-million-dollar refurbishments for both ships](#), reinforcing Regent's position at the forefront of ultra-luxury cruising.

The 5 Pillars of the Epicurean Enrichment Studio

The *Epicurean Enrichment Studio* represents Regent Seven Seas Cruises' continued commitment to delivering immersive and unforgettable moments that exceed the expectations of the world's most discerning travelers, combining the luxury of exploration with the artistry of exceptional cuisine.

“Our guests want to see the world through a culinary lens. The *Epicurean Enrichment Studio* is the natural evolution of our program — blending history, flavor, and authentic experience into every voyage,” said Chef Kathryn Kelly, executive chef and director of culinary enrichment for Regent Seven Seas Cruises.

The experience on board *Seven Seas Mariner* and *Seven Seas Voyager* will begin each cruise with an open-house, sparkling wine reception where guests may meet the resident chefs and sign up for programs and events around the following 5 pillars of the *Epicurean Enrichment Studio*.

Epicurean Passport Series

The cornerstone of the *Epicurean Enrichment Studio* program is the *Epicurean Passport Series* which features destination-focused, immersive lectures focusing on a region's culinary history, signature ingredients, and recipes. Participants will also receive a keepsake passport stamped upon completing each culinary region, along with illustrated recipe handouts. The program offers exclusive culinary experiences across more than 20 distinct culinary regions, including Polynesia, Southeast Asia, Iberia, India, and Patagonia, ensuring that every destination becomes an opportunity for gastronomic discovery.

Chef's Circle

Available exclusively to *Epicurean Passport Series* participants, this dynamic programming varies by region and chef instructor, ensuring fresh and relevant experiences throughout each voyage, with epicurean trivia competitions, author-led book readings and signings, expert mixology classes, culinary film screenings, and captivating storytelling sessions.

Chef's Table

The Chef's Table program is made up of 2 elements: intimate small-group culinary lectures and cooking demonstrations led by Regent's chefs. The culinary lectures will cover sophisticated topics such as Olive Oils 101 or Spices of the World, allowing for direct Q&A. The casual and convivial cooking demonstration by the chef will be reflective of regional cuisine, for example paella in Spain, biryani in India or Scandinavian Gravlax offering a memorable and interactive culinary experience.

Chef-Led Epicurean Enrichment Tours

With this carefully curated collection of over 70 culinary shore excursions, guests join Regent chefs in exploring destination highlights such as vibrant local markets, prestigious vineyards, and authentic kitchens, with optional post-tour recaps conducted in the *Epicurean Enrichment Studio* to expand upon the day's discoveries.

Chef-Hosted Dining

Invitational only dinners, seating no more than eight guests, with Regent's culinary team in the ultra-luxury cruise line's exquisite specialty restaurants. Each evening begins with a cocktail hour and culinary insights into the different cuisine served on board.

The *Epicurean Enrichment Studio* was inspired by the phenomenal success of the [Culinary Arts Kitchen](#) on board *Seven Seas Explorer*[®], *Seven Seas Grandeur*[®], and *Seven Seas Splendor*[®]. For more information, please [visit RSSC.com/epicurean-studio](http://RSSC.com/epicurean-studio), call 1-844-4REGENT (1-844-473-4368) or contact a professional travel advisor.

About Regent Seven Seas Cruises[®]

Regent Seven Seas Cruises[®] is the world's leading ultra-luxury cruise line, inviting guests to Experience the Unrivaled™ since 1992. Carrying between 496 and no more than 822 guests, the line's perfectly sized ships - *Seven Seas Explorer*[®], *Seven Seas Grandeur*[®], *Seven Seas Mariner*[®], *Seven Seas Navigator*[®], *Seven Seas Splendor*[®], *Seven Seas Voyager*[®], and *Seven Seas Prestige*™, which is scheduled to be delivered in 2026 - form The World's Most Luxurious Fleet[®]. Offering immersive exploration in more than 550 destinations across seven continents, guests travel the world in luxurious space featuring sumptuous all-suite accommodations, nearly all with private balconies, which are among the largest at sea. Regent's heartfelt personalized service can be found throughout lavish public areas and expansive outdoor spaces, or while savoring incomparable culinary experiences in a range of specialty restaurants and al-fresco dining venues. Guests Cruise In All-Inclusive, Unrivaled Luxury™ as part of Regent's All-Inclusive Cruise Fares, offering amenities such as unlimited shore excursions, exquisite cuisine, beverages including fine wines and spirits, entertainment, Starlink Wi-Fi, free valet laundry, gratuities, a one-night, pre-cruise hotel package for guests staying in Concierge-level suites and higher, and more. In addition, Regent's Ultimate All-Inclusive Fares include round-trip flights with the flexibility to choose desired air class, transfers between airport and ship, and exclusive *Blacklane* private executive chauffeur service for guests to personalize their journeys. For more information, please visit RSSC.com, call 1-844-4REGENT (1-844-473-4368) or contact a professional travel advisor. Regent Seven Seas Cruises[®] is a wholly owned subsidiary of Norwegian Cruise Line Holdings Ltd. (NYSE: NCLH). To learn more, visit www.nclhld.com.

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