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# OCEANIA CRUISES UNVEILS ITS NEXT EVOLUTION OF FINE DINING AT SEA ON ALLURA™

*More than 270 new recipes created for The Grand Dining Room including signature breakfast specialties, French bistro-inspired lunch options, and tempting dinner dishes*

MIAMI, Feb. 5, 2025 /PRNewswire/ -- [Oceania Cruises®](#), the world's leading culinary- and destination-focused cruise line, is thrilled to announce the next evolution of The Grand Dining Room menus, debuting aboard the line's newest 1,200-guest ship, [Allura™](#), launching in July 2025. The reimagined menus introduce more than 270 brand-new recipes across all three meal services, distinguished by refined flavors, modern techniques, and elegant presentations.



The open-seating Grand Dining Room is found aboard each of the line's eight small, luxurious ships and forms the heart of the Oceania Cruises culinary experience. New features include a Signature Eggs Benedict section of the breakfast menu and a lunch menu inspired by chic French bistro dishes. Its dinner menu showcases reimagined much-loved classics, such as Beef Wellington served with a Shiraz red wine sauce, sautéed spinach, and truffle mashed potatoes; and chermoula butter-roasted Maine lobster with risotto primavera and bisque jus.

Frank A. Del Rio, President of Oceania Cruises, said: "We are renowned for The Finest Cuisine at Sea® and this is not just a tagline; it is a philosophy which guides everything we do. Dining is the cornerstone of the Oceania Cruises experience, and the new menus for The Grand Dining Room are a shining example of the culinary artistry of our talented team, led by Chefs Alexis Quaretti and Eric Barale, our Executive Culinary Directors and resident

Master Chefs of France. Every dish reflects craftsmanship, passion, and unparalleled quality perfectly aligning with the warmth and elegance of the onboard experience and service that our guests cherish."

Chef Quaretti added: "In crafting these new dishes, I drew deep inspiration from my childhood, family life, and of course, from across my career, including collaborations with renowned Chef Jacques Pépin, our culinary patriarch. Other inspirations for new menu items are especially personal, such as the Mousse au Chocolat de Marnie Huguette, which uses my grandmother's cherished recipe and is re-created with the same care and precision she taught me. This dish, like every creation served on board our ships, embodies a simple philosophy: honor the past, savor the present, and focus on flavors which leave a lasting impression."

### **A Breakfast Tradition, Perfected**

Breakfast in The Grand Dining Room has been expertly revitalized with eloquent presentations, balanced portions, and more than 30 new recipes. A new section of the menu, Signature Eggs Benedict, takes center stage, offering the classic breakfast favorite plus variations such as Eggs Benedict Florentine, layered with creamed spinach, crispy bacon, and velvety hollandaise; and Smoked Salmon Eggs Benedict, featuring smoked salmon beneath the golden, buttery sauce.

A rotating selection of daily specials adds variety and creativity to the morning menu, including a zucchini waffle with smoked salmon and yogurt sauce; breakfast sliders with scrambled eggs, ham, and crispy bacon on brioche; and the Mexican burrito, filled with scrambled eggs, sausage, guacamole, and cheddar.

### **A Parisian Bistro at Sea: La Brasserie Lunch Experience**

At lunchtime, The Grand Dining Room transforms into La Brasserie, offering authentic French bistro-inspired dishes. This reimaged midday menu features a rotating vegetarian main course, an artisanal cheese plate, and a curated charcuterie platter.

Standout dishes include Blanquette De Veau à L'Ancienne, a veal stew simmered in a creamy sauce with vegetables and fragrant pilaf rice; and traditional Coq Au Vin, featuring chicken braised in red wine and paired with tagliatelle pasta.

Classic American favorites also make an appearance, such as the Oceania Cruises signature cheeseburger, crafted with ground chuck steak, cheddar, lettuce, tomato, and onion on a homemade bun; and the French dip sandwich, where thinly sliced roasted striploin meets a buttery roll and rich beef jus.

### **An Artful Approach to Dinner**

For the evening meal service, The Grand Dining Room's dinner menu features more than 200 new recipes, blending refined influences from global cuisines with a modern, balanced approach. The refreshed menu introduces a section of *Chef's Recommendations*, which spotlights dishes hand-selected by Chef Quaretti and his team of Executive Chefs.

New appetizers include a Scallop Panna Cotta with caviar, which delivers a delicate contrast of silkiness and briny depth; and Pâté en Croûte Arlequin paired with a mango chutney mousseline, balancing richness with a bright, tangy finish. Plus, a sautéed Duck Foie Gras escallop, complemented by rhubarb compote, gingerbread crouton, and hibiscus flower sauce, which boasts a luxurious depth of flavor with a delicate contrast of sweet and savory.

Standout entrées include a slow-cooked Korean BBQ beef short rib layered with deep, umami-rich flavors, complemented by bok choy and pickled vegetables; and a decadent seafood vol-au-vent, filled with scallops, shrimp, salmon, and black mussels, delicately encased in puff pastry and accompanied by a velvety mustard sauce and tender green asparagus.

### **Allura Highlights Include:**

*Allura* is the eighth vessel in Oceania Cruises' fleet and is the line's second 1,200-guest Allura Class ship. She follows her sister ship, *Vista*™, which launched to great global acclaim in May 2023.

- One chef for every 10 guests, meaning half of the onboard crew is dedicated to culinary experiences
- A selection of always-included specialty dining venues, including the line's signature French restaurant, Jacques, and its wellness-inspired venue, Aquamar® Kitchen
- Attentive, intuitive service: 1,200 guests served by 800 crew members means two crew members for every three guests
- The most spacious standard staterooms at sea, at an astounding 291 square feet
- Hundreds of immersive small group shore excursions and tours to choose from on each sailing
- Onboard enrichment, including art classes at Oceania Cruises' much-loved Artist Loft and numerous guest speakers
- An expansive hands-on Culinary Center and accompanying Chef's Studio, where epicurean secrets will be shared by the talented onboard Chef Instructors
- Food and wine pairing experiences, including demonstrations during exclusive Sommelier's Choice and Cellar Master's Classic Wine Pairing Luncheons
- A luxurious new library, featuring walls of floor-to-ceiling glass, oversized chairs, and plush residential furnishings

For additional information on Oceania Cruises' small-ship luxury, exquisitely crafted cuisine, and expertly curated travel experiences, visit [OceaniaCruises.com](https://www.oceaniacruises.com), call 855-OCEANIA, or speak with a professional travel advisor.

### **Your World Included™**

With our Your World Included™ brand promise, guests receive a rich selection of always-included amenities for the ultimate value in ultra-premium cruising. This means unforgettable dining experiences at Oceania Cruises' varied, exquisite restaurants are all at no additional charge. Complimentary specialty coffees, sodas, cold-pressed juices, and still and sparkling Vero Water® are served throughout the ship. Unlimited, free Starlink® WiFi is available in every suite, stateroom and all public areas. In-room dining features a superb variety of hot and cold selections. Fruit smoothies, milkshakes, gelato and gourmet Humphry Slocombe ice cream are always included. Group fitness classes at Aquamar® Spa + Vitality Center are free of charge. Gratuities are included for the ultimate in convenience and value. Even laundry services are free for all guests. Along with the line's signature personalized service, Oceania Cruises' guests will enjoy a seamless, value-packed experience.

### **About Oceania Cruises**

Oceania Cruises® is the world's leading culinary- and destination-focused cruise line. The line's eight small, luxurious ships carry a maximum of 1,250 guests and feature The Finest Cuisine at Sea® and destination-rich itineraries that span the globe. Expertly curated travel

experiences are available aboard the designer-inspired, small ships, which call on more than 600 marquee and boutique ports in more than 100 countries on seven continents, on voyages that range from seven to more than 200 days. Oceania Cruises® has two additional ships on order scheduled for delivery in 2027 and 2028 or 2029<sup>[1]</sup>. Oceania Cruises® is a wholly owned subsidiary of Norwegian Cruise Line Holdings Ltd. (NYSE: NCLH). To learn more, visit [www.nclhld.com](http://www.nclhld.com).

<sup>[1]</sup> Delivery for the second Oceania Cruises ship is contractually scheduled for the fourth quarter of 2028, but may be delayed to 2029.



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