

Regent Seven Seas Cruises® Unveils Azure, a New Mediterranean Restaurant Debuting on Seven Seas Prestige™

Refreshed Designs of all Restaurants Illustrate how Ultra Luxury, All-Inclusive Cruise Line Plans to Offer Guests a New Legacy of Epicurean Perfection®

7 Specialty Restaurants and 11 Dining Experiences in Total Mean

Luxury Travelers may Indulge Like Never Before

MIAMI, May 14, 2025: [Regent Seven Seas Cruises®](#), the world's leading ultra luxury cruise line, has released incredible renderings of all 7 specialty restaurants that will delight the taste buds of guests aboard [Seven Seas Prestige™](#), including brand new Mediterranean dining venue, *Azure*.

The exquisite specialty restaurant will introduce a new world of flavor to the unrivaled Regent experience, with an authentically designed space and unique mezze-style dining concept curated to foster connection and community. Encouraged to enjoy their meal by sharing dishes, guests will be transported by tantalizing amuse-bouche, appetizers, main courses, and desserts, inspired by the Mediterranean's varied cultural tapestry, rich history, and vast geography that spans Europe, Africa, and Asia.

Elegantly reimagined by *Studio DADO* and *AD Associates*, the unique and revitalized restaurant designs for *Seven Seas Prestige* draw inspiration from heavenly constellations, the Art Deco sophistication of early 20th-century Europe, Japanese design principles, and the storied history of Chicago's industrial past.

"Cuisine has always been at the heart of the Regent experience, and with *Seven Seas Prestige*, we are taking our commitment to *Epicurean Perfection* to an entirely new level," said Jason Montague, chief luxury officer for Regent Seven Seas Cruises. "Our talented chefs, sommeliers, mixologists, baristas, waiters, and servers, work tirelessly to craft a culinary journey that is truly *Unrivaled at Sea*. I'm especially excited to reveal *Azure*—an innovative and exciting new dining experience that will bring fresh flavors and a bold new concept for Regent guests to enjoy."

Offering luxury travelers the chance to indulge in *Epicurean Perfection* like never before, *Seven Seas Prestige* will feature *Azure* as one of 7 specialty restaurants and 11 complimentary dining experiences in total, with a further brand-new dining venue being revealed at a later date.

The ship's dining experience includes the full collection of beloved restaurants already found across *The World's Most Luxurious Fleet®*: *Compass Rose*, the largest specialty restaurant at sea where guests can customize their meal every night of the voyage; *Pacific Rim*, a

dramatic Pan-Asian dining experience; *Prime 7*, an intimate and elegant steakhouse; *Chartreuse*, offering classic French fare with a modern twist; *Sette Mari at La Veranda*, serving authentic Italian specialties and boasting the most expansive al fresco dining area ever seen on a Regent ship; and *La Veranda* for guests to enjoy sumptuous breakfasts and lunch buffets.

Seven Seas Prestige will also offer its 822 guests 24-hour in-suite dining, more casual but no less delicious dining at the *Pool Grill*, as well as custom-made coffees and teas, delectable pastries, cold-cuts, fruit selections and more at *Coffee Connection*. All dining is included in the voyage fare along with premium beverages such as fine wines and spirits as part of *The Most Inclusive Luxury Experience*®.

Specialty restaurant menus will be revealed closer to the ship's launch date, which is scheduled for December 2026.

Guests may register their interest for *Seven Seas Prestige*'s maiden season from June 11, 2025, with reservations opening from June 25, by visiting RSSC.com/ships/seven_seas_prestige, calling 1-844-4REGENT (1-844-473-4368) or contacting a professional Travel Advisor.

Azure

Studio DADO's design for new restaurant *Azure* springs from a vibrant mix of sun-soaked Mediterranean influences—Moroccan, Spanish, Italian, Greek, Israeli, and Lebanese flavors that all come together in a celebration of heritage and taste. Capturing the essence of the Mediterranean with a touch of Middle Eastern charm, the design immerses guests in the rich cultural tapestry of the region through a thoughtfully curated palette of colors, textures, and intricate details.

"We wanted to capture a journey to the Levant, with its rich legacy of craftsmanship, ornamentation and the colors of the Mediterranean," said Yohandel Ruiz, Founding Partner, *Studio DADO*. "It feels exotic but also comfortable and welcoming at the same time."

Intricate mosaics in modern arabesque patterns and rustic pottery add authenticity to the design concept. A chandelier, inspired by olives and olive trees, serves as a striking centerpiece, while niches filled with clay pots, dried flower arrangements, and natural elements add a rustic, earthy charm.

Compass Rose

Designed by *Studio DADO* and inspired by the heavenly constellations that have guided explorers for centuries, *Compass Rose* embodies the intrepid spirit of exploration and the serenity of the ocean.

Guests are welcomed with mirrored screens that sparkle like stars, refracting light to create a dramatic entrance. A tunnel then opens into the restaurant, where the vastness of the ocean and the reflection of moonlight on water are brought to life through thoughtful design elements.

The combination of hard surfaces, wood, organic carpet patterns, and thoughtful lighting creates an environment that celebrates the romance and elegance of sea travel, while guests create their perfect meal each night.

Prime 7

Designed by *AD Associates*, *Prime 7* draws deep inspiration from Chicago's storied past — a city once defined by the rhythmic pulse of the Union Stock Yards and the grandeur of its art deco skyline. This bold concept captures the tension and harmony between industrial grit and opulent design, reinventing the traditional steakhouse experience for a modern audience.

"*Prime 7* is not just a destination; it's a dialogue between past and present, steel and velvet, fire and finesse," said Nicola Preece, Design Director, *AD Associates*.

A contemporary interpretation rooted in history, where architectural nostalgia meets modern indulgence, *Prime 7* is grounded by a color palette of warm umbers and saturated garnet tones, reminiscent of brownstone warehouses and the glowing embers of the 'grill'. A centerpiece Arctic Henna marble bar, richly veined and luminous, anchors the room in quiet drama — an ode to both natural materiality and the city's decorative spirit.

Chartreuse

French restaurant *Chartreuse* emerges as a contemporary sanctuary for refined hospitality — where heritage and modernity converge. Housed in a space that recalls the Art Deco sophistication of early 20th-century Europe, *Chartreuse* reimagines the classic turn-of-the century society home as gathering place for today's tastemakers.

Timeless elegance is showcased within *AD Associates*' design as a series of intimate, yet open spaces invite guests to socialize, linger, and celebrate.

"*Chartreuse* is where a moment is suspended in time. A return to grace. A celebration of design, conversation, and sophisticated savoir-faire," said Nicola Preece, Design Director, *AD Associates*.

Bold contrasts in tone and texture are softened by lush furnishings and a palette drawn from surrounding gardens that would grace such society homes. Subtle herbaceous greens — the namesake chartreuse tone — infuse freshness throughout, balanced by the elegance of Calacatta Oro marble and the depth of Black Marquina stone.

Pacific Rim

Pacific Rim draws inspiration from Japanese design principles, emphasizing harmony, balance, and nature—a place that feels like a Zen-like oasis.

Guests are greeted by a sculptural archway, a symbol of tranquility and nature, and a reception area that juxtaposes raw and refined elements: a carved boulder paired with a clean, cantilevered wood element adjacent to the organic form of a bonsai tree. "It embodies the paradox of Asian cuisine—the simplicity as well as the complexity," says *Studio DADO*'s Yohandel Ruiz. "The design brings a serene, Zen-like atmosphere to the high seas, blending intricate detailing with natural elements for a dining experience that is tranquil and refined and a complete sensory delight."

The interior is rich with wood and intricate details and seating is strategically placed along the window wall to take advantage of the breathtaking views. Custom artwork reflects the craftsmanship and attention to detail that define *Pacific Rim*.

La Veranda / Sette Mari at La Veranda

La Veranda allows guests to take in stunning ocean views while enjoying elegant breakfast

and lunch buffets in the chic indoor dining room or on the shaded, open-air deck, with *Seven Seas Prestige*'s space boasting the most expansive al fresco dining area ever seen on a Regent ship.

Each night *La Veranda* transforms into *Sette Mari at La Veranda*, serving guests a delicious a la carte dinner menu of authentic Italian specialties and fine wines.

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Seven Seas Prestige - A New Legacy Begins

Set to be delivered in 2026, *Seven Seas Prestige*, follows the tremendous success of Regent's Explorer-Class vessels, also built by Fincantieri, and will be Regent's first new ship class in 10 years.

At 77,000 tons and hosting up to only 822 guests, *Seven Seas Prestige* boasts one of the highest passenger-to-space ratios in the cruise industry, offering more *Unrivaled Space at Sea*® on a Regent ship than ever before. Paired with beautifully appointed suites, and lavish, thoughtfully designed restaurants, bars and lounges, and public areas, the ship will also introduce brand new accommodation categories, including a reimagination of the palatial Regent Suite. In addition unique dining experiences such as the new Mediterranean concept, *Azure*, completes 7 lavish specialty restaurants and 11 dining experiences in total.

These new features will further enhance *The Most Inclusive Luxury Experience* that Regent is renowned for with inclusions such as unlimited shore excursions in every port of call, gourmet cuisine in a range of specialty restaurants and al-fresco dining venues, fine wines and spirits, entertainment, Starlink WiFi access, free valet laundry service, pre-paid gratuities, and a one-night, pre-cruise hotel package for guests staying in Concierge-level suites and higher and more.

About Regent Seven Seas Cruises®

Unrivaled at Sea™ for over 30 years, Regent Seven Seas Cruises® is the world's leading ultra luxury cruise line. Carrying between 496 and no more than 822 guests, the line's spacious and stylish 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 globally, 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 signature *Heartfelt Hospitality*™ can be found throughout lavish public areas and expansive outdoor spaces, or while savoring *Epicurean Perfection*™ in a range of specialty restaurants and al-fresco dining venues. Delivering *The Most Inclusive Luxury Experience*® Regent's *All-Inclusive Cruise Fares* offer amenities such as unlimited complimentary 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, *Ultimate All-Inclusive Fares* include roundtrip 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

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