

January 21, 2025

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OCEANIA CRUISES REPRISES ITS SIGNATURE FRENCH RESTAURANT, JACQUES, IN CULINARY LINEUP ABOARD NEW SHIP ALLURA™, LAUNCHING JULY 2025

Jacques to be added to sister ship, Vista™, in late 2025

MIAMI, Jan. 21, 2025 /PRNewswire/ -- [Oceania Cruises®](#), the world's leading culinary- and destination-focused cruise line, will be bringing its signature French restaurant, Jacques, on board its newest ship, *Allura™*, which launches in mid-July.



Named after renowned chef Jacques Pépin, the founding father of Oceania Cruises' culinary philosophy and the line's first-ever Executive Culinary Director, this sophisticated restaurant is already a crowd favorite with Oceania Cruises guests sailing on *Marina™* and *Riviera™*.

In addition, Jacques will make its debut aboard *Vista™*, *Allura's* sister ship, in October 2025, joining the Polo Grill steakhouse, Italian restaurant Toscana, and pan-Asian Red Ginger on all four of the line's 1,200+ guest ships.

Frank A. Del Rio, President of Oceania Cruises, said: "Jacques is our culinary patriarch, having been a member of the culinary team since day one. His creativity and expertise form the very heart of our philosophy, The Finest Cuisine at Sea, which drives everything we do. Bringing this fabulous restaurant to *Allura* as she launches this summer, and to *Vista* later in the year, means the world to me, and the entire Oceania Cruises family."

Oceania Cruises' two Executive Culinary Directors and Master Chefs of France, Alexis Quaretti and Eric Barale, will be working with Chef Pépin to bring new flavors to the menu, as well as honing the well-loved dishes that have been on the menu since Jacques was first introduced to the fleet when *Marina* was launched.

Chef Pépin commented: "I am so excited to be writing the next chapter of Jacques with my friends and colleagues, Chefs Alexis Quaretti and Eric Barale. This is the perfect opportunity to experiment with some delicious new dishes and to explore unique ways to serve some of the classics that our guests have come to know and love. We have lots of exciting plans for this latest iteration of Jacques. I cannot wait to share them."

Chef Quaretti added: "It is wonderful to bring Jacques to our two newest ships, and I am thrilled to be working alongside the man himself to create this latest version of our signature French restaurant. When considering this new generation of Jacques, it was very important for me to introduce recipes from personal childhood memories and to share my vision of French family food as well as honoring the classic French bistro experience."

Oceania Cruises' most-loved dishes from Jacques on board *Marina* and *Riviera* will remain on the menu, alongside a selection of new options. These include duck with a Grand Marnier-infused orange sauce, and a veal medallion with a morel sauce, in addition to new vegetarian dishes. For those with a sweet tooth, classic French desserts Crêpes Suzette and profiteroles will join other indulgent choices on the dessert trolley.

Guests can look forward to more experiential dining in Jacques through the introduction of tableside service for a range of new dishes, including beef tartare. This, plus new, carefully chosen crockery, glassware, and silverware to reinforce the importance of "l'art de la table," augments the authentic Parisian bistro experience.

Del Rio commented: "Our beautiful new ship, *Allura*, represents Oceania Cruises' dazzling future but also honors our history. The addition of Jacques to her and her sister, *Vista*, is a wonderful tangible example of this - celebrating our heritage, our heartfelt passion for food, while always looking ahead to what's on the horizon."

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^[1]. Oceania Cruises® is a wholly owned subsidiary of Norwegian Cruise Line Holdings Ltd. (NYSE: NCLH). To learn more, visit www.nclhld.com.

^[1] 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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