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NORWEGIAN CRUISE LINE HOLDINGS LTD.

Seven Seas Prestige® to Serve Exceptional Epicurean Enrichment on Land & Sea

Regent Seven Seas Cruises® Reveals 64 Culinary Arts Kitchen Classes and 25 Epicurean Explorer Tours Aboard its First New Ship Class in a Decade

MIAMI, June 4, 2026: Regent Seven Seas Cruises®, the world's leading ultra-luxury cruise line, invites food lovers to indulge their epicurean passions and showcase their culinary flair aboard its newest ship, *Seven Seas Prestige*®. Building on a concept first introduced on Regent's highly successful Explorer-Class ships, the Culinary Arts Kitchen will debut on *Seven Seas Prestige* with immersive gastronomic experiences that connect guests to destinations through flavor, history and storytelling.

Crafted by Kathryn Kelly, executive chef and director of culinary enrichment for Regent Seven Seas Cruises, the Culinary Arts Kitchen reflects Regent's commitment to epicurean excellence, destination immersion, and guest enrichment with 64 Culinary Arts Kitchen Classes and 25 Epicurean Explorer Tours available across the ship's sailings up to March 2029. Classes and tours are limited to 18 guests or fewer, offering a truly personalized and intimate discovery of global cuisine.

"The popularity of discovering destinations through food is undeniable; this is why we have placed a strong emphasis on epicurean enrichment on board *Seven Seas Prestige*," said Wesley D'Silva, president of Regent Seven Seas Cruises. "Our Culinary Arts Kitchen experiences are a must for any foodie and with no more than 18 guests, the classes and tours are a testament to the personalized attention our guests can expect."

A professional-grade culinary teaching facility aboard, the Culinary Arts Kitchen provides everything required to develop and elevate culinary skills in an environment inspired by the finest cooking schools. With floor-to-ceiling windows that frame the open sea, the Culinary Arts Kitchen is an idyllic setting for an immersive cooking experience. Eighteen teaching stations will be fully equipped for guests to learn a variety of culinary techniques, ranging from knife skills to showstopping recipes, all under the guidance of extraordinarily talented chef-instructors, hand-selected by Chef Kathryn Kelly to bring world-class culinary enrichment to sea.

Starting from $129 per guest, the 2-hour in-depth culinary classes offer a true variety of the world's cuisine and cooking traditions. Grill enthusiasts can uncover the secrets of world-renowned Argentine barbecue, complete with expert pairings of South American varietals. Those seeking lighter fare can embark on a Mediterranean culinary journey, discovering the health benefits of the region's celebrated diet while preparing signature dishes from France, Greece, Italy, and Spain.

While sailing to iconic destinations across the globe, guests can further immerse themselves in local culture through Regent's renowned Epicurean Explorer Tours. During these exclusive, immersive journeys, chef instructors will guide small-group tours through vibrant local markets, sampling across cherished culinary treasures, or enjoying the highest levels of cuisine in famed Michelin star restaurants. Many tours also return to the ship for additional tastings, demonstrations, or enriching sessions in the Culinary Arts Kitchen, seamlessly extending the experience from shore to ship.

Culinary Arts Kitchen classes and Epicurean Explorer Tours are an additional cost and are available to reserve prior to sailing via guests' online account.

Seven Seas Prestige **Culinary Arts Kitchen & Epicurean Explorer Tour Highlights**

Chef Kathryn Kelly, a graduate of the Culinary Institute of America, has spent decades traveling the world exploring its diverse cuisines and the cultures that shape them. Drawing on this extensive experience and expertise, she designed the Culinary Arts Kitchen program and developed Regent's Epicurean Explorer Tours.

"Our goal is to give guests the opportunity to explore cuisines, ingredients, and culinary traditions inspired by the destinations we visit, while enjoying a fun, social environment where stories and experiences are shared," said chef Kathryn Kelly, executive chef and director of culinary enrichment for Regent Seven Seas Cruises. "Along the way, we introduce the techniques professional chefs use every day, helping guests build a repertoire of recipes and skills they can confidently recreate at home. Designed to appeal to a wide range of tastes and abilities, our classes welcome everyone from enthusiastic beginners to experienced home cooks, all delivered in one of the most sophisticated teaching kitchens at sea."

Culinary Arts Kitchen Class Highlights

Cocina Latina

Regent's chefs have traveled the length and breadth of Latin America, from Mexico to Patagonia, learning the recipes and ingredients of this revered and distinct cuisine. Based on a careful balance, Latin cuisine elevates ingredients, such as the humble potato or the rib-eye steak, to extraordinary levels. Learn from chef-selected recipes and cocktails, all abundant in flavor and personality, that have made the Latin American kitchen the new frontier of foodies worldwide.

Australia Through the Ages

A gastronomic history of Australia will begin with the indigenous peoples and their use of the beloved macadamia nut. Guests will learn how the migration of the British, Chinese and Europeans influenced the diverse and delicious 'fusion cuisine' of contemporary Australia, with an artisan cocktail that captures the 'Down Under' spirit of this trendy and revered cuisine.

Journey Across the Mediterranean

The Mediterranean is revered for its cuisine, and this class allows you to take an epicurean journey around the region, celebrating signature dishes from France, Greece, Israel, Italy, Morocco, Spain and Turkey. Each class reflects the chef instructors' favorites from their years of cruising, traveling, and tasting across the Mediterranean region. The chefs also

feature wines and cocktails from their most recent journeys across the majestic Mediterranean Sea.

Epicurean Explorer Tour Highlights

Chef-Led Market Tour & Tapas in Bilbao

Voyage: Sunlit Iberia, sailing May 11, 2027 (14 nights)

*Barcelona, Spain - Malaga, Spain - Tangier, Morocco - Seville (Cadiz), Spain - Lisbon, Portugal (overnight) - Oporto, Portugal - La Coruna, Spain - **Bilbao, Spain** - Bordeaux (Paulliac), France - London (Southampton), England*

Guests will savor the culinary highlights of the Basque during this Chef-led experience. The day will begin with an introduction to the region's cuisine in the Culinary Arts Kitchen, before the group of gourmands travel into Bilbao for the historic Mercado de la Ribera and picturesque Old Quarter, exploring the gourmet shops, before enjoying pinxtos - Basque-style tapas - and the region's famed sparkling white wine, txakoli. Back on board, guests will enjoy a Basque inspired tasting accompanied by wine and conversation. Epicurean Explorer Tour is $159 per guest.

Chef-Led Gastronomy Tour & Tapas Lunch in Barcelona

Voyage: Timeless Shores, sailing June 8, 2027 (18 nights)

*Lisbon, Portugal - Portimao, Portugal - Seville (Cadiz), Spain - Tangier, Morocco - Malaga, Spain - Alicante, Spain - Palma de Mallorca, Spain - **Barcelona, Spain -** Ajaccio (Corsica) - Toulon, France - Nice (Villefranche), France - Tuscany (Livorno), Italy - Piombino, Italy - Golfo Aranci (Sardinia) - Rome (Civitavecchia), Italy*

This Chef-led excursion will offer a deep dive into Barcelona's position as a culinary mecca. After strolling through the iconic La Boqueria market and the contemporary Santa Caterina Market, guests will sit down to a convivial tapas lunch reflecting the character and generosity of Catalonian cooking with a new found appreciation for the region's ingredients. The gastronomic adventure concludes on board with a cava tasting to be enjoyed with new friends. Epicurean Explorer Tour is $159 per guest.

Chef-Led Market Tour, Olive Farm & Tapas in Palma de Mallorca

Voyage: Prestige of Portugal, sailing June 8, 2027 (9 nights)

*Lisbon, Portugal - Portimao, Portugal - Seville (Cadiz), Spain - Tangier, Morocco - Malaga, Spain - Alicante, Spain - **Palma de Mallorca, Spain** - Barcelona, Spain*

Guests will wander the stalls of Palma de Mallorca's bustling Olivar Market, taking in a vibrant display of seafood, cheeses, fresh-cut flowers, and seasonal produce. The group will then travel on through the rugged countryside to Treurer, a family-owned farm that produces some of the region's finest olive oil. Walking through the groves will offer a lesson in cultivation and production before a delightful tasting. A practical and insightful on board session with the Chef Instructor will build on the visit to the grove with a tutorial on and tasting focused on how to properly store, handle and utilize olive oil in daily cooking. Epicurean Explorer Tour is $209 per guest.

For more information about *Seven Seas Prestige* or to book a voyage, please visit RSSC.com/Ships/Seven_Seas_Prestige, call 1-844-4REGENT (1-844-473-4368) or contact a professional Travel Adviser.

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About Seven Seas Prestige

Seven Seas Prestige will be 40 percent larger than previous Regent ships yet accommodates only 10 percent more guests, delivering truly *Unrivaled Space at Sea*®. At 77,000 tons with just 411 suites and 630 dedicated crew members, the ship offers one of the highest space-to-guest and crew-to-guest ratios in the cruise industry.

Beautifully appointed all-balcony suites usher in a new era of ultra-luxury accommodation with 12 distinctive categories, including four all-new suite types, including the largest all-inclusive, ultra luxury cruise ship suite in history: the Skyview Regent Suite. Elegant public spaces are thoughtfully designed from the sophisticated, light-filled Starlight Atrium to the art-inspired Galileo's Bar.

Offering Regent guests the chance to indulge in Epicurean Perfection™ like never before, *Seven Seas Prestige* provides a curated culinary journey across 11 dining experiences with a further brand-new dining venue being revealed at a later date. These include Azure, a new mezze-style Mediterranean concept, and signature favorites like Chartreuse, Prime 7, and Pacific Rim.

Seven Seas Prestige's inaugural season will explore iconic destinations across the Caribbean and Europe with 13 immersive voyages. Her maiden sailing departs December 13, 2026, on a festive 14-night transatlantic journey from Barcelona to Miami. From there, guests can discover the sun-soaked charm of the Eastern and Western Caribbean, and the marvels of the Panama Canal, with embarkation ports in Miami, Florida; Los Angeles, California; and New York. The season culminates with elegant sailings along the Iberian Peninsula and the coast of France, including multiple overnight stays. With up to 97 included shore excursions per voyage and calls to boutique ports such as St. Lucia, Cartagena, and Bordeaux, the season offers the perfect blend of vibrant exploration and all-inclusive indulgence.

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 in only up to 411 suites, 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. 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.nclhltd.com.

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Regent Seven Seas Cruises Media Contact

James Arnold

Senior Director Communications, Public Relations, and Organic Social Media
Regent Seven Seas Cruises

+44 (0)7408 956315
jarnold@rssc.com