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TRAVEL+ LEISURE





SAVOR YOUR ONBOARD EXPERIENCE



Kiss That Buffet Goodbye

As consumer tastes become more sophisticated, cruise cuisine is rising to the occasion. BY HANNAH WALHOUT

ON A WARM EVENING this summer, I found myself off the coast of Monaco, Kir Royale in hand, on the top deck of Oceania Cruises' (oceaniacruises.com; 10-day Claudine Pépin sailings from \$2,899 per person) newly renovated Sirena. The guests had gathered to toast Claudine Pépin, who together with her father, Jacques, had helped

design menus for the trip—including a dinner sourced from the marché in Antibes, our next port of call. The meals on board were just as memorable as the Super-Tuscans and wild-boar charcuterie on land.

Oceania joins a growing list of lines diversifying their dining options. Empire-builders (Nobu, Boulud) are

From left: A lobster dish on an Oceania ship; chef Ramón Freixa prepares an entrée for his collaboration with MSC Cruises.

"Secret" Events at Sea

Many lines offer limited-availability activities for in-the-know guests. Here are three of the best. BY ZACHARY LAKS

PROHIBITION PARTY

Don't expect to get in without knowing the password. Held on Royal Caribbean's Oasis and Allure of the Seas, this party conjures a speakeasy with 1920s jazz and cocktails. The guest list is kept to 100, so be sure to book online in advance. \$35; royal caribbean.com.

OFFICER'S PIN TRADING NIGHT

Pin collecting is a Disney tradition, and on all **Disney Cruise** Line voyages, passengers have the chance to swap with the ship's highest-ranking officers, who often have rare finds with discontinued logos (Dixie Landings Resort, anyone?) and cruise

exclusives, including special Captain Mickey pins. Free entry; disneycruise.com.

BEHIND THE FUN **Carnival Cruise Line**

offers a rare tour to see the inner workings of the ship's 24-hour operation. Explore the engine room, extensive laundry operations, and main galley, where upwards of 900 pounds of fresh lobster is prepared on each sailing. The 16 spots sell out fast, so be sure to book at the Shore Excursion Desk when you board. \$55-\$95; carnival.com.

no longer the only high-profile chefs at sea. New York's Anthony Sasso launches Spanish spot Cuadro 44 on select Windstar Cruises (windstar cruises.com; five-day Caribbean sailings from \$1,599 per person) ships next year, while Madrileño Ramón Freixa has a tapas bar, Hola on MSC Cruises' new Grandiosa (msccruises. com; eight-day Mediterranean sailings from \$898 per person). When Princess **Cruises** (princess.com; seven-day Mediterranean sailings from \$1,092 per person) launches Sky Princess this winter, it will have a restaurant from Emmanuel Renaut of the Michelin three-starred Flocons de Sel in Megève, France.

Other lines are also welcoming health-conscious diners. SeaDream **Yacht Club** (seadream.com), a pioneer thanks to its vegan owner, will have even more plant-based options on the Innovation, which debuts in 2021.

And next summer, Silversea (silversea.com) unveils Sea and Land Taste (S.A.L.T.) on its new ship, the Silver Moon. In addition to culinary excursions, the initiative integrates traditions from ports of call into the ship's meals each night, inspired by the day's location.