



## 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](http://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.

no longer the only high-profile chefs at sea. New York's Anthony Sasso launches Spanish spot Cuadro 44 on select **Windstar Cruises** ([windstar.com](http://windstar.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](http://msccruises.com); eight-day *Mediterranean* sailings from \$898 per person). When **Princess Cruises** ([princess.com](http://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](http://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](http://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. ●

## “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; [royalcaribbean.com](http://royalcaribbean.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](http://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](http://carnival.com).