

Regent

SEVEN SEAS CRUISES®

AN UNRIVALED EXPERIENCE™

Regent Seven Seas Cruises® Perfects Culinary Experience on *Seven Seas Splendor*™

New Ship's Imaginative Menu Offerings, Enhanced Restaurant Designs, Immersive Culinary Classes and Experiences Revealed Today

Hong Kong (Apr. 17, 2019) –*Seven Seas Splendor*™ will offer innovative culinary experiences appealing to all the senses when she sets sail in February 2020. The newest Regent Seven Seas Cruises® ship will elevate the cruise line's legendary cuisine, focus on destination dishes that bring aboard local ingredients and culinary traditions from where *Seven Seas Splendor* is sailing, and feature new curated Culinary Arts Kitchen classes. Images are available [here](#).

“All of the luxuries aboard *Seven Seas Splendor* build on the incredible success and guest favorites of her sister ship, *Seven Seas Explorer*,” said Jason Montague, president and chief executive officer of Regent Seven Seas Cruises. “This approach includes her restaurants and culinary experiences, where *Seven Seas Splendor* will enhance and perfect new dishes, restaurant designs, culinary arts classes and Gourmet Explorer Tours that excite all the senses to provide luxury travelers with world class meals and an unrivaled experience.”

SEVEN AMAZING DINING VENUES ON BOARD

Compass Rose

At the heart of *Seven Seas Splendor* is *Compass Rose*, the largest specialty restaurant on board. This sophisticated venue, with its exquisite chandeliers and bold Versace dinnerware, offers a multitude of choices and the ability to customize practically every aspect of guests' meals. Savor enhanced flavors like the **Chateaubriand with a delicious Red Wine Grain Mustard Sauce** or entirely new dishes like the **Malaysian-Style Braised Beef Short Rib with a flavorful Curry Sauce and Jasmine Rice; Paddlefish Caviar, served with Smoked Haddock Jelly and Lemon Cream; and Grilled Branzino, with Cauliflower Rice, Barley, Spinach, and Pomegranate.**



Chateaubriand, Red Wine Grain Mustard Sauce



Paddlefish Caviar, Smoked Haddock Jelly, Lemon Cream



Malaysian-Style Braised Beef Short Rib, Curry Sauce, Jasmine Rice



Grilled Branzino, Cauliflower Rice, Barley, Spinach, Pomegranate



Compass Rose Dining Room

Pacific Rim

This dramatic specialty restaurant features intricate architectural details, wood carvings and an immense art installation of a mythical dragon, setting the tone for the culinary journey that awaits. The [Pacific Rim](#) menu brings life to rich culinary traditions with a diverse array of delightfully prepared, Pan-Asian dishes, from the new smoking presentation of Dry Ice Sashimi and the sweet and spicy medley of sauces with the re-imagined Duck Spring Roll to the new Thai Red Chicken Curry with delicious Coconut Cream and Crispy Shallots.



Duck Spring Roll



Dry Ice Sashimi



Thai Red Chicken Curry, Coconut Cream, Crispy Shallots

La Veranda (Breakfast and Lunch) and Sette Mari at La Veranda (Dinner)

Italy is always part of *Seven Seas Splendor's* itinerary with **Sette Mari at La Veranda's** delicious dinner menu of authentic Italian specialties, inspired by family recipes which were handed down from generation to generation. Savor the perfectly-paired, fine Tuscan wines with new dishes like a mouthwatering, **Spice-Crusted Tuna Steak with Braised Endive, Polenta and Salmoriglio.**

Guests can start their day at La Veranda, enjoying a sumptuous breakfast while taking in the gorgeous ocean views, or savor the lunch buffets in the chic indoor dining room or al fresco on the shaded, open-air deck. Breakfasts include made-to-order omelets and other specialties while La Veranda's lunches feature a variety of delectable selections to choose from, including hot carving stations. **During lunch at La Veranda, there will be a new Destination Corner featuring local cuisine based on the culinary traditions of the destination being sailed.**

Enjoy these brilliant flavors morning, noon and night while dining at the most popular tables in the restaurant: **the new and stunning, over-water alcove seating jetting out over the ocean for an even closer connection to the sea, surrounded on three sides by inspiring, magnificent views.**



La Veranda & Sette Mari at La Veranda feature over-water alcove seating.



The shaded, open-air Aft deck presents perfected al fresco dining.

Chartreuse

Experience this distinct specialty restaurant featuring classic French fare with a modern twist. Savor new flavors to [Chartreuse](#) like **Frog Legs in Garlic Cream Sauce with Rutabaga** or relish the tender **Veal Rack Loin with Caramelized Endive, Grape Chutney** and the earthy tones of a **Walnut Veal Jus Sauce**.

Chartreuse evokes memories of a chic Parisian fine-dining restaurant discovered during an evening stroll along the Seine or just off the Champs-Élysées.



Veal Rack Loin, Caramelized Endive, Grape Chutney, Walnut Veal Jus Sauce

Prime 7

Handsomely decorated with inspired uses of glass, metal and marble, [Prime 7](#) personifies luxury at every turn. This intimate and elegant steakhouse exudes glamour and elevates the classic American fare to new heights. The mouthwatering prime New York strip, porterhouse and succulent filet mignon are always aged perfectly while some new dishes re-imagine the ocean's offerings with sophistication and panache. New at Prime 7 on *Seven Seas Splendor* are **Applewood Smoked Salmon Steak, with Asparagus, Tamarind-Whiskey Sauce**; **Seared Diver Scallop** and **Cured Pork Belly Confit with Orange Pomegranate Sauce**; and **Hamachi Ceviche**.



Seared Diver Scallop, Cured Pork Belly Confit, Orange Pomegranate Sauce



Hamachi Ceviche

Coffee Connection

Exclusively aboard *Seven Seas Splendor*, enjoy a newly expanded Coffee Connection that feels like a classy metropolitan café with baristas delivering the perfect pick-me-ups alongside a number of delectable bites. Designed with muted pastels and crisp whites, this space's elegant interior seamlessly transitions to trendy, open-air seating with astonishing ocean views on deck.



Al Fresco Seating outside Coffee Connection

Pool Grill

Dining al fresco at the Pool Grill offers all the best views in any weather, whether enjoying a relaxed lunch or a casual dinner. An on-deck dining experience pairs perfectly with a panoramic view of the surrounding landscapes, including mesmerizing sunsets. Indulge in delicious regional barbecues or the freshly grilled fish of the day and refresh with the perfect milkshake and old-fashioned hand-dipped ice cream desserts.



Pool Grill Buffet



Pool Grill Lounge Area

“Whether it’s a signature favorite or new offering, our skilled and imaginative chefs on *Seven Seas Splendor* will ensure guests feast on extravagant cuisine bursting with unforgettable flavors served in breathtaking presentations every day and night,” said Bernhard Klotz, vice president of Food & Beverage for Regent Seven Seas Cruises. “We use fresh, local produce, seafood, shellfish and artisan cheeses from international markets, and baked goods crafted from the finest imported French flour. These new dishes will launch on *Seven Seas Splendor*, and then soon be offered across our fleet to be enjoyed by all guests who sail with us.”

CULINARY EXPERIENCES ON BOARD AND ON SHORE

Culinary Arts Kitchen

Designed as a specialized facility with 18 individual cooking stations, the Culinary Arts Kitchen on board *Seven Seas Splendor* offers a range of 20 new culinary classes teaching professional techniques and recipes by master chef instructors. New classes vary from teaching seven methods to prepare seafood to exploring emerging fusion cuisines from around the world.

Gourmet Explorer Tours

Exclusive to the inaugural season of *Seven Seas Splendor* are new Gourmet Explorer Tours delivering one-of-a-kind epicurean adventures, personally crafted by Regent’s Executive Chef & Director of Culinary Enrichment, Kathryn Kelly. Guests can choose from a variety of optional tours that take them to local markets to find exotic spices, sample delicious wines at breathtaking estates and savor gourmet meals expertly prepared by locally renowned chefs. Specific Gourmet Explorer Tours will be announced with all *Seven Seas Splendor* inaugural season destination experiences later this year.

About *Seven Seas Splendor*

Seven Seas Splendor is being built in Ancona, Italy and will offer her 750 guests the most luxurious accommodations as she sails to the world's famous destinations and less-familiar hidden gems. The all-suite, all-balcony ship is a work of art, from bow to stern, perfecting uncompromised luxury with elegance, comfort and personalized guest service. More than 46,000 square-feet of Italian marble will adorn *Seven Seas Splendor* – over an acre of marble – and her 375 suites include nearly 52,000 square-feet of balcony space. She features the 4,443 square-foot **Regent Suite**, complete with an in-suite spa retreat featuring a personal sauna, steam room and treatment area, a \$200,000 Hästens Vividus bed, unobstructed 270-degree views over the ship's bow from the wraparound veranda, a personal butler and car and driver in every port. The Regent Suite sets the tone for her 14 other **astounding suite categories** to offer the most luxurious accommodations at sea. *Seven Seas Splendor* will be the first newly-built cruise ship to be helmed by a female captain, **Captain Serena Melani**.

About Regent Seven Seas Cruises

Regent Seven Seas Cruises offers an unrivaled experience to luxury travelers. The cruise line's modern four-ship fleet visits more than 450 iconic and immersive destinations around the world, and will add *Seven Seas Splendor*[™] in 2020 as the fleet's fifth ship and then grow by a sixth ship in 2023. All luxuries are included in Regent Seven Seas Cruises voyages, such as all-suite accommodations, round-trip business-class air on intercontinental flights from U.S. and Canada, the largest collection of unlimited shore excursions, unlimited internet access, highly personalized service, exquisite cuisine, fine wines and spirits, gratuities, ground transfers and one-night, pre-cruise hotel packages for guests staying in Concierge-level suites and higher. In 2018 the cruise line concluded a \$125 million refurbishment program of *Seven Seas Mariner*, *Seven Seas Voyager* and *Seven Seas Navigator* to elevate the fleet's elegance to the benchmark set by *Seven Seas Explorer*. For more information please visit www.RSSC.com, call Singapore 800-616-7097 / India 0008-0004-01055 / Hong Kong and Rest of Asia +852 2165 6020 or contact a professional travel advisor to inquire about specific Regent Seven Seas Cruises voyages, including *Seven Seas Splendor* sailings.

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