



Riviera's European Cruises This Summer Combine Award-Winning Cuisine On Board With Specialist Dining Tours of Europe



HONG KONG, 16 May 2019 – [Oceania Cruises](#), the world's leading culinary-and destination-focused cruise line, is offering one of the most comprehensive European culinary explorations in its **12-Day Voyage from Barcelona to Rome aboard Riviera**. Designed with the ultimate epicurean and travel connoisseur in mind, *Riviera* offers guests a multitude of dining experiences, both onboard and onshore. A second **14-Day Voyage from Rome to London** also takes in the epicurean highlights of Italy, Spain and Portugal before landing in the international culinary capital of London. Both cruises take place in **August this year**.

Voyage Details

[12-Day Regal Riviera Voyage from Barcelona to Rome](#), visiting Ibiza, Palma de Mallorca (Spain), Provence (Marseille), Saint-Tropez (France), Monte Carlo (Monaco), Portofino, Florence/Pisa/Tuscany (Livorno), Taormina (Sicily), Sorrento/Capri (Italy) and Rome (Civitavecchia). Departs 2 August 2019. Fares from USD 4,999 per guest.

Alternatively, guests can join the [14-Day Classic Connoisseur Voyage from Rome to London](#), visiting Florence/Pisa/Tuscany (Livorno), Toulon, Bordeaux, Saint-Malo (France), Barcelona, Cartagena, Malaga, Seville (Spain), Lisbon, Oporto (Portugal) and two days cruising through the Bay of Biscay. Departs 14 August 2019. Fares from USD 4,399 per guest.

Culinary Discovery Tours

While taking travelers to magnificent European destinations, Oceania Cruises offers shore excursions and land tours that capture the unique brilliance of each locale. The trademark Culinary Discovery Tours bring guests to local markets where they are able to sample authentic local produce and exotic spices used in traditional recipes.





In **Seville**, guests are accompanied by a master chef from Oceania's unique onboard teaching school, **The Culinary Centre**, to discover the ingredients that revolutionized the cuisine of Spain and subsequently the Mediterranean. After a visit to the bustling Mercado de Abastos and a guided walking tour through the architecturally-stunning Old quarter, the visit will end at one of Seville's most-well known tapas restaurant. Specializing in Andalusian tapas, the restaurant will serve a progression of small-plates including local specialties such as dried-cured ham on apple compote.

At **Saint-Malo**, travelers are treated to a culinary extravaganza at one of the region's most cherished restaurants, Castelbrac, which serves local specialties such as scallop tarts, fresh-foraged mushroom custard and many more. By the end of the tour, guests will gain an appreciation for the Mediterranean's many diverse and unique cuisines.

Finest Cuisine at Sea onboard Riviera

The acclaimed *Riviera* was designed to be distinctive and special in so many ways. Featuring the magnificent Lalique Grand Staircase, stunning Owner's Suites with rich furnishings from the Ralph Lauren Home Collection, and designer touches throughout the entire ship, *Riviera* is a showcase of rich residential design.

Her restaurants and culinary offerings are no different – from a classic steakhouse to authentic Tuscan cuisine, *Riviera* features six unique, open-seating restaurants, including The Grand Dining Room and a delightful coffee bar. Guests are also able to host a private party for up to 10 privileged guests in *Riviera*'s most exclusive onboard dining venue, **Privée**.

At **Toscana**, many of the restaurant's authentic Italian recipes originated from the mothers and grandmothers of the culinary team. Presented on custom-designed Versace china, masterfully prepared dishes exemplify the essence of Tuscany and celebrate Italy's culinary passion.

Perfect for steak & wine lovers, **Polo Grill** embodies all the elements of a classic steakhouse, expressing them with timeless reverence. Every course at Polo Grill stands as the very definition of time-honored favorites, most notably the beef dishes, all of which are USDA Prime and dry-aged for 28 days to enhance tenderness and flavor.

Available exclusively onboard *Riviera* and her sister ship *Marina*, guests can also opt for the **Dom Pérignon Experience at La Reserve by Wine Spectator** thanks to a new collaboration with the exclusive champagne house. Guests can indulge in an exuberant six-course gustatory indulgence that pairs each course with a special Dom Pérignon vintage. Champagne is effortlessly matched with dishes which are thoughtfully crafted to bring out the nuances of the grapes and the ratio of the blend, playing off every aspect from subtle, effervescent nose to lively, satisfying finish. From *Brittany Blue Lobster in Yellow Curry Broth with Coco Foam* to *Sashimi-Style Seared Wagyu Beef with Sautéed Arugula, Blood Orange-Soya Jus and Caviar Perlita*, each beguiling bite is a celebration of the finer things in life.



La Reserve by Wine Spectator also offers enlightening seminars, tastings, and gourmet food pairings while **The Culinary Center**, the only hands-on cooking school at sea, features a range of cooking classes by master chefs.

To book an award-winning cruise with Oceania, call +852 2165 6000 (English, Mandarin and Cantonese assistance), contact your preferred travel professional or visit <http://oceaniacruises.com>.

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[Click here for high-resolution images](#)

About Oceania Cruises

Oceania Cruises is the world's leading culinary- and destination-focused cruise line. The line's six intimate and luxurious ships which carry only 684 or 1,250 guests offer an unrivaled vacation experience featuring the finest cuisine at sea and destination-rich itineraries that span the globe. Expertly crafted voyages aboard designer-inspired, intimate ships call on more than 450 ports across Europe, Alaska, Asia, Africa, Australia, New Zealand, New England-Canada, Bermuda, the Caribbean, Panama Canal, Tahiti and the South Pacific and epic 180-day Around the World Voyages.

About OceaniaNEXT

OceaniaNEXT is a sweeping array of dramatic enhancements so transformational, they are inspirational. The Regatta-Class re-inspiration is the first in a line of exciting announcements and enhancements to come in 2018, 2019, and beyond. This ambitious brand initiative will elevate every facet of the Oceania Cruises guest experience to new levels. From thoughtfully crafted new dining experiences and reimagined menus to the dramatic re-inspiration of the iconic Regatta-Class ships, guests will savor The Finest Cuisine at Sea, be pampered aboard intimate and luxurious ships, and be enriched through in-depth destination exploration.

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