**OCEANIA CRUISES INTRODUCES NEW BISTRO MENUS FOR LUNCH**

Lunch in The Grand Dining Room is Now an Affair to Remember

**Singapore, February 14, 2018** - [Oceania Cruises](https://www.oceaniacruises.com/), the world’s leading culinary- and destination-focused cruise line, has expanded its acclaimed bistro lunch service fleetwide and introduced an entirely new slate of menus with more than 600 new dishes.

“*The Bistro* offers the ultimate combination of lunchtime Grand Dining Room classics that our guests have known and loved and is now infused with Jacques Pépin’s hallmark specialties from France and around the world, to create an afternoon experience that will become an instant favorite.” Stated Bob Binder, President & CEO of Oceania Cruises

**French for the Afternoon**

Debuted with great acclaim aboard Sirena in 2016, *The Bistro* is being introduced aboard the line’s other five ships – Regatta, Insignia, Nautica, Marina, and Riviera. Offered every day at The Grand Dining Room, guests may enjoy cherished lunchtime staples from The Grand Dining Room that are “always available”, along with daily-changing regional specialties on the new The Bistro menu. A sampling of some of Jacques Pépin’s favorite bistro-style dishes like the crisp Salade Niçoise and a warm Croque-Monsieur accompanied by the perfect glass of wine such as a refreshing Coteaux du Languedoc rosé offer the perfect way to be French for the afternoon, anywhere in the world over.

The new menus are astounding in their diversity and flexibility affording guests the opportunity to return time and time again to experience something new and different, or time-honored classics that they crave. Every day, The Bistro offers five appetizers, fours soups & salads, and eleven entrée selections. To cap off each meal, guests will find a daily-changing selection of four different desserts and six ice cream flavors.

View [Sample](https://ncl.box.com/s/xkvwqqrkeqfslokgwkby70v0z65kp0ee) Menus

**Big, Bold Flavors From Around The Globe**

Lunchtime at The Bistro also offers 14 new *Taste of the World* selections from Cuba, Mexico, Scandinavia, Italy, Asia, Greece, France, Lebanon, Spain, Morocco, England, Philippines, the Caribbean, and India. Each *Taste of the World* dish offers a selection of six different local or regional specialties that have been inspired by our culinary team member’s root and their travels and can be ordered as an entrée or as an appetizer that is perfect for sharing. Some of the more off-the-beaten-path dishes that guests will find include pickled vegetables and roasted lemongrass chicken from the Philippines, lamb kefta from Lebanon, aubergine chickpea salad from Morocco, and marinated herring with polar bread, from Scandinavia.

The Bistro is currently available aboard Insignia and Riviera and will be available aboard Regatta, Nautica, Marina, and Sirena by the end of March 2018.

For more information about Oceania Cruises, call 855-OCEANIA (855-623-2642) or contact a professional travel agent.

**About Oceania Cruises**

Celebrating its 15th anniversary in 2018, 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 Around The World Voyages that range from 180 to 200 days.

**For more information please contact:**

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