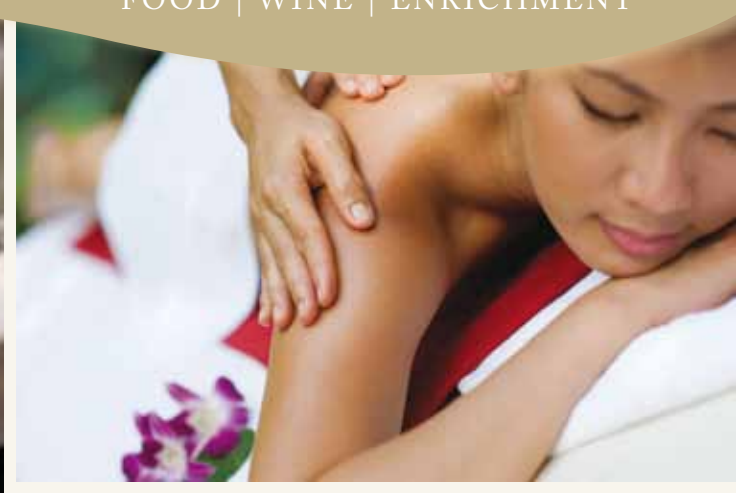


OCEANIA  
CRUISES®

MARINA & RIVIERA

*Onboard*  
EXPERIENCE

FOOD | WINE | ENRICHMENT



# Onboard FINE DINING

Oceania Cruises is proud to serve the finest cuisine at sea. Throughout the voyage, guests will have hundreds of dishes to choose from, prepared using only the finest, freshest ingredients. Oceania Cruises hopes that guests will find as much joy in their dining experience as its culinary team does in creating them. Bon Appétit and Bon Voyage!

*Marina* and *Riviera* feature six open-seating restaurants by Jacques Pepin: The Grand Dining Room, Jacques, Red Ginger, Toscana, Polo Grill, and the Terrace Café.

In the afternoons, Waves Grill offers casual poolside dining under the sun or in the shade. Additional private dining venues include La Reserve and Privée.

Guests can visit the Fine Dining section of [OceaniaCruises.com](http://OceaniaCruises.com) to view restaurant menus.



*"Food, for me, is inseparable from sharing. There is no great meal unless it is shared with family or friends."*

*Jacques Pepin*



## GRAND DINING ROOM

Located on Deck 6, the Grand Dining Room is a study in stateliness, a tribute to the spirit of Europe's marquee restaurants in 5-star hotels that inspired its dignified yet convivial ambiance. Tables are beautifully set with European bone china, sparkling Riedel crystal, gleaming silver, and fine cotton linens. Remarkably, as sumptuous as the Grand Dining Room's décor is, guests always feel completely at ease. Much of that is a direct reflection of the formally attired and classically trained wait staff, graciously serving course after course of European-inspired Continental cuisine or alternatives such as healthy, savory Canyon Ranch® selections. Variety being paramount, menus change daily with a brilliant choice of at least six appetizers and eight entrées at dinner.

*The*  
**GRAND DINING**  
*Room*



### POLO GRILL

Located on Deck 14, Polo Grill embodies all the elements of a classic steakhouse, expressing them with timeless reverence. Mindful of tradition, the décor features crisp, white linen tablecloths, dark-wood furnishings, and supple high-back burgundy leather chairs. Each course stands as the very definition of a time-honored favorite, most notably the beef dishes, all of which are USDA Prime and dry-aged for 28 days to enhance tenderness and flavor. Succulent seafood dishes such as Colossal Shrimp Cocktail and Whole Maine Lobster Gratinée are also classics in their own right. Caesar Salads are also prepared according to tradition, tableside and with gusto.



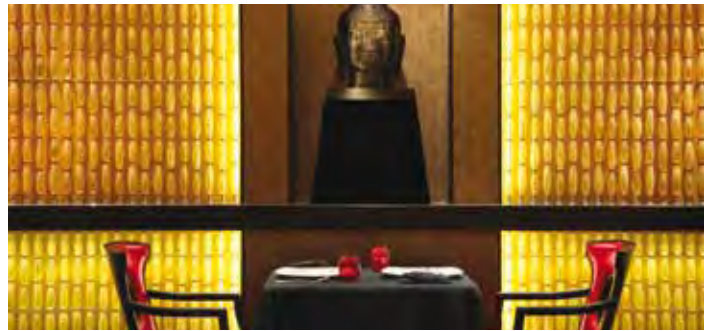
### JACQUES

Exquisitely located on Deck 5, Jacques is decorated with heirloom antiques, pickled wood furnishings, and art from Jacques Pépin's personal collection. Jacques, the first restaurant to ever bear his name, resembles a Parisian bistro. Comfortable and eclectic, the ambiance is pure French, as is the cosmopolitan yet wonderfully embraceable cuisine. Luscious aromas waft from the gleaming glass-and-brass show rotisserie, where duck, pork, and veal roasts slowly turn. Each dish is a classic, ingeniously reinterpreted by Master Chef Pépin. This is Coq Au Vin beyond the imagination. Rotisserie-roasted chicken falls off the bone, bursting with flavor. Steak Frites pair the succulence of prime beef with the crisp sweetness of pommes de terre. Jacques is absolutely magnifique.



### TOSCANA

Toscana is Italian for Tuscan, and every aspect of this magnificent restaurant, located on Deck 14, pays homage to that beloved region of Italy. Just as Tuscan cuisine evolved from rich family traditions, many of Toscana's recipes originated with the grandmothers and mothers of its own Italian culinary staff. Similarly, the sommeliers are from long lines of wine-producing families, so they inherently know the characteristics of each vintage, which ensures that their recommendations perfectly complement the simple yet keenly balanced Tuscan cuisine. Presented on elegant, custom-designed Versace china, each dish is a masterpiece that exemplifies the essence of Tuscany and celebrates Italy's culinary passion.



### RED GINGER

With a nod to feng shui, Red Ginger, located on Deck 5, radiates harmony and tranquility. The interior simply glows with ebony woods, hand-blown glass light fixtures, and striking, modern Asian artworks. To complement the stunning décor, Red Ginger's chefs have created contemporary interpretations of Asian classics. Guests can begin with a Salad of Spicy Duck and Watermelon with Cashews, Mint, and Thai Basil, then savor a Malaysian Beef Penaeng with Coconut Rice and Paratha Roti. Or they can try Lobster Pad Thai with Glass Noodles, Bean Sprouts, Lime, Tamarind, and Peanuts. In Red Ginger, pleasures are as gustatory as they are visual.



## PRIVATE DINING

### PRIVÉE

Privée stands alone as Oceania Cruises' most opulent, indulgent, one-of-a-kind dining experience. Even superlatives pale when describing this ultimate venue, which can be reserved for exclusive parties of as many as eight privileged gourmands. Outlandishly decorated with Ferrari Red carpeting, oversized white baby crocodile throne chairs, and ornate Baroque millwork, and flanked by backlit onyx-clad walls, the setting for Privée is absolutely exquisite. A custom-made oval table, illuminated by a white Venini glass chandelier, lies at its heart, accentuating the culinary magic that awaits.

The seven-course gourmet Menu Degustation is custom created to fulfill guests' desires. They simply meet with the ship's Executive Chef beforehand, make their request, and it will be masterfully prepared and impeccably served. Within the sanctum of Privée, dining engages all the senses, leaving each guest immensely fulfilled. This dining extravaganza can be reserved for \$1,000 per evening for a party of up to 8 guests.



## CASUAL DINING

### TERRACE CAFÉ

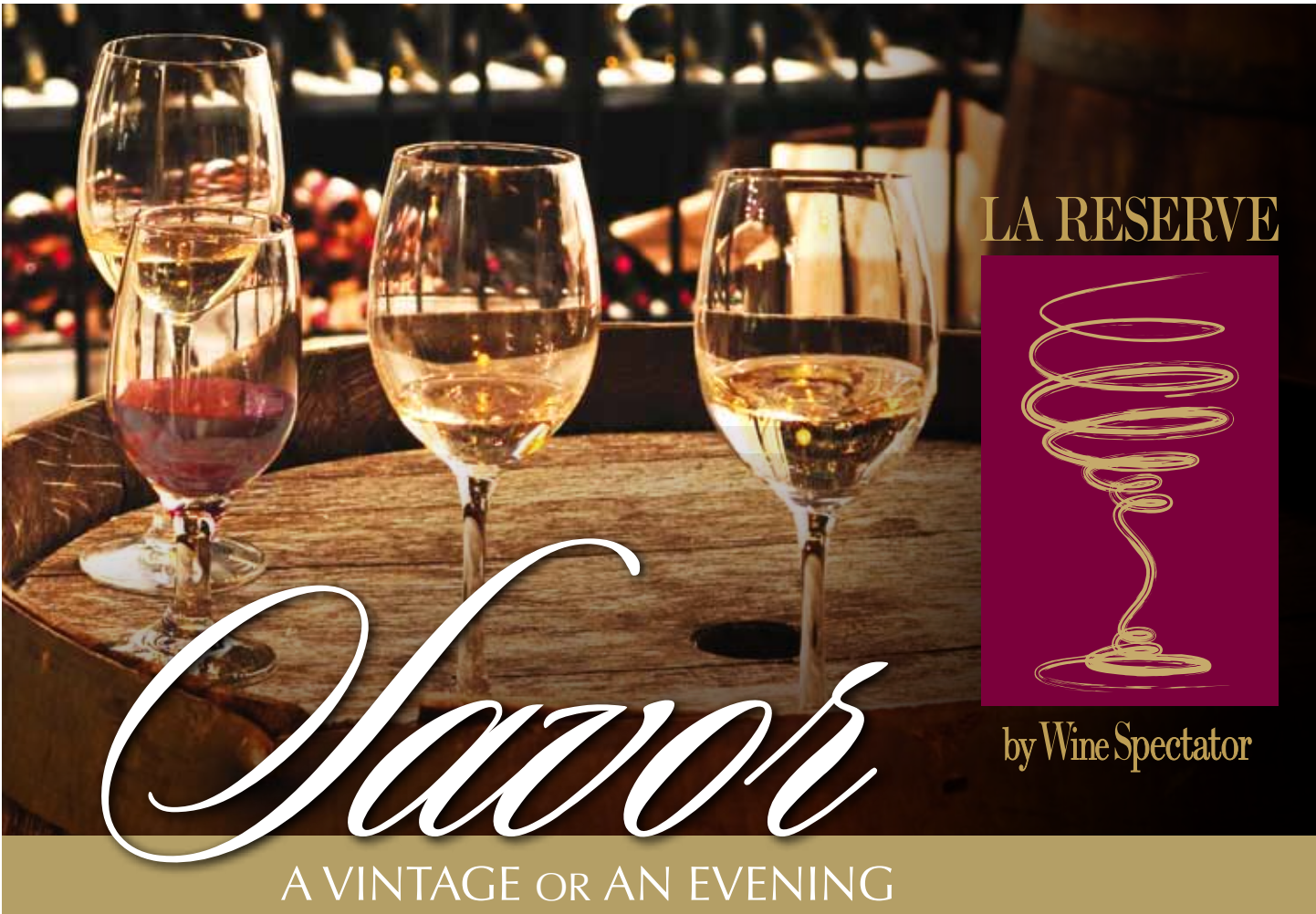
Informal and carefree, the Terrace Café is wonderfully inviting any time of day. First thing in the morning, the room is infused with natural sunlight from the floor-to-ceiling windows, stimulating the appetite for the tasty and sumptuous breakfast selections. Come lunch, the expansive menu of international dishes changes entirely, beautifully complemented by flavorful roasted and rotisserie meats, and the magic of the pizzeria's oven. Guests can dine inside or alfresco at one of the shaded teak tables on the terrace. Evenings, the impeccably clad wait staff shines, and the cuisine showcases the flavors of many regions. Each day, an entirely different series of menus awaits the opportunity to delight.



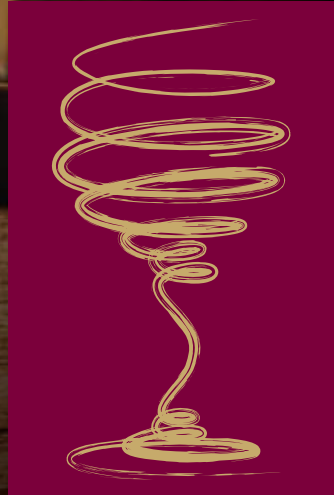
### WAVES GRILL

Located in a spacious, shaded area only steps from the swimming pool, Waves Grill offers an extensive and enticing luncheon menu. Watch the chefs grill gourmet burgers, tangy barbecue, and succulent seafood to order in the open galley, accompanying them with side dishes like garden-fresh salads and crispy, hand-cut truffle fries dusted with grated parmesan. Then top it off with a refreshing dessert, such as creamy gelato, a made-to-order sundae, or a thick, hand-dipped milkshake.





LA RESERVE



by Wine Spectator

# Savor

A VINTAGE OR AN EVENING

The clink of wine glasses signals the beginning of a very special event, an exclusive affair for only 24 fortunate guests to savor La Reserve by Wine Spectator. Perched high atop Deck 12, La Reserve by Wine Spectator features a sophisticated décor to provide the ideal venue for wine tastings and gourmet dinners.

During the day, guests might sample a flite of distinctive vintages from the onboard wine cellar, each one hand-selected by the head sommelier to reflect the region of the world in which they're sailing. Tastings are developed by Wine Spectator and do not require advanced reservations.

Evenings are reserved for more elaborate affairs, such as seven-course, gourmet dinners where each course is delightfully paired with carefully selected premium wines. The innovative menus are designed exclusively for that evening by the Executive Chef, pairing Oceania Cruises' signature "finest cuisine at sea" with vintage wines recommended by the connoisseurs at Wine Spectator. It's an experience food and wine aficionados will savor long after the affair has concluded. Advance reservation is required.

## FEATURING



Intimate dining room with a floor-to-ceiling wine wall and an alfresco terrace

Wine Pairing Dinners are \$75 per guest\*, consisting of a seven-course gourmet dinner with seven different wine flites

A maximum of 24 guests may partake in the Wine Pairing Dinner

Seasonal menus designed by Oceania Cruises' sommelier and Executive Chef to create perfectly balanced pairings

Expertly led Wine Tasting Seminars

\*An 18% gratuity will be automatically added to guests' onboard accounts

# Onboard ENRICHMENT

Oceania Cruises' ships provide an abundance of diversions to allow for something different day to day. Some days, guests may wish to do nothing more than while away the hours reading in the Library, sipping on a freshly brewed cappuccino from Baristas, or be pampered in the Canyon Ranch SpaClub.

Other days, if they feel ambitious, they might want to take a class with a Master Chef in the Bon Appétit Culinary Center or learn to paint with watercolors in the Artist Loft. If they feel active, they can take a power walk around the oval track in the fresh sea air, or work out with a personal trainer and then refresh themselves with a dip in the pool. Guests can play a rousing round of Team Trivia, or participate in Karaoke, where they can sing their way to onboard stardom. So many activities are available to be enjoyed.



## GUEST LECTURERS

Still, the ultimate source of insider's knowledge is Oceania Cruises' esteemed guest lecturers, who are on board to enlighten guests with their personal insights and vast expertise regarding the treasures ashore. Imagine how a guest's perception might change after discussing the current political climate in Russia with a former diplomat or historian while sailing the Baltic Sea. Just think how it would enhance a guest's understanding of French wine to learn about France's unique wine country from an acclaimed vintner who lived there. These are the kinds of encounters that comprise the Oceania Cruises experience.

## CANYON RANCH SPA CLUB

Canyon Ranch SpaClub is a spa like no other where guests can explore a world of healthy pleasures. They can luxuriate with sublime spa services, from age-defying skin care treatments to luscious massages with natural spices and exotic oils. Guests can also indulge in a seaweed wrap or sole-saving foot massage.

Guests can stay active in the fully equipped gym, enjoy exciting fitness classes, and have a personal trainer create an exercise plan just for them. Or they can simply take a power walk or jog around the oval track on Deck 15. Everything about Canyon Ranch

SpaClub is geared to the guests' joy and wellness. SpaClub lives up to the quality and heritage of Canyon Ranch, renowned as the world leader in healthy living for 30 years.

## BON APPÉTIT CULINARY CENTER

The Bon Appétit Culinary Center on *Marina* and *Riviera* is truly a first. As the world's only hands-on culinary studio at sea, it offers guests the unique opportunity to learn gourmet cooking by preparing the dishes themselves, rather than just watching cooking demonstrations. Working side-by-side with Master Chefs, guests will actively create an array of epicurean delights at their own individual, state-of-the-art cooking station. The curriculum, designed in part by Bon Appétit, varies from voyage to voyage to better reflect the cuisines of the ever-changing destinations. To enhance the experience, guests might accompany a chef ashore to shop for fresh, regional seafood and produce, enjoy private tastings at wineries, and visit esteemed shore-side kitchens. The Bon Appétit Culinary Center caters to a wide range of cooking aptitudes, from absolute beginner to master-chef level.

## ARTIST LOFT

Each sailing will carry a dedicated Artist in Residence and/or Photo Coach offering unique, multi-level, hands-on workshops; master-classes; and lectures. The Artist in Residence will encourage guests to create original works of art based on the fascinating places visited on their voyage. The photography enrichment experience will appeal to beginner or seasoned professionals – classes are designed with every level in mind. The Artist Loft will be an entertaining place for artists and dabblers in all media to learn and enjoy.

## LIBRARY & BARISTAS

The library offers a wide variety of books, best sellers, reference materials, and magazines for enjoyment on board. Adjacent to the library is the coffee bar, Baristas. Floor-to-ceiling windows provide panoramic views, where master baristas serve the finest espressos, cappuccinos, pastries, and homemade biscotti.

## POOL DECK

The ships feature a heated salt-water swimming pool, two freshwater whirlpools, and a beautiful sun deck. Oceania Cruises provides complimentary chaise lounges, Balinese day beds, and extra large towels for use around the pool.



### AFTERNOON TEA

Four o'clock in the afternoon is recognized as tea time the world over. But few tea times are as anticipated and inspired as the one held daily in Horizons. As a classical string quartet plays, the stage is set for their pastry chefs' prodigious talents. Freshly made finger sandwiches, colorful petit fours, richly textured scones with traditional clotted cream, and wonderfully sinful desserts are lovingly presented on tiered pastry carts. Of course, an equally tempting selection of tea is served. Guests can sit back, enjoy the grace and civility of the moment, and take in the stunning panoramic views.

### CASINO

The Monte Carlo-style Casino features Blackjack, Roulette, Poker, a Craps Table, and a variety of slot machines. Guests must be at least 18 years of age to enter and use this facility, which operates only when sailing in international waters. The professional casino staff will be happy to provide guests with instructions and rules for each game.

### ENTERTAINMENT

Every night aboard ship, there is a variety of entertainment. In the Lounge, a talented group of singers and dancers star in exclusive production shows from award winning Gary Musick Productions. On other evenings, a variety of high-quality traveling guest entertainers perform, such as Broadway-style cabaret performers, comedians, illusionists, multi-instrumentalists, and other variety artists. In Horizons, a full-time dance band can play guests' favorite dance songs. For a combination of great drinks and music, guests can enjoy the piano bar in Martinis, where a resident cocktail pianist can play their favorites.

### BOUTIQUES

There are three boutiques on board offering a wide selection of quality duty-free items, clothing, jewelry, perfumes, Oceania Cruises logo wear, and sundry items. Due to local regulations, the boutiques are usually closed while in port. Boutique operating hours will be listed each day in Currents, the daily onboard newsletter.

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