

DEPARTURES



MARCH/APRIL 2011

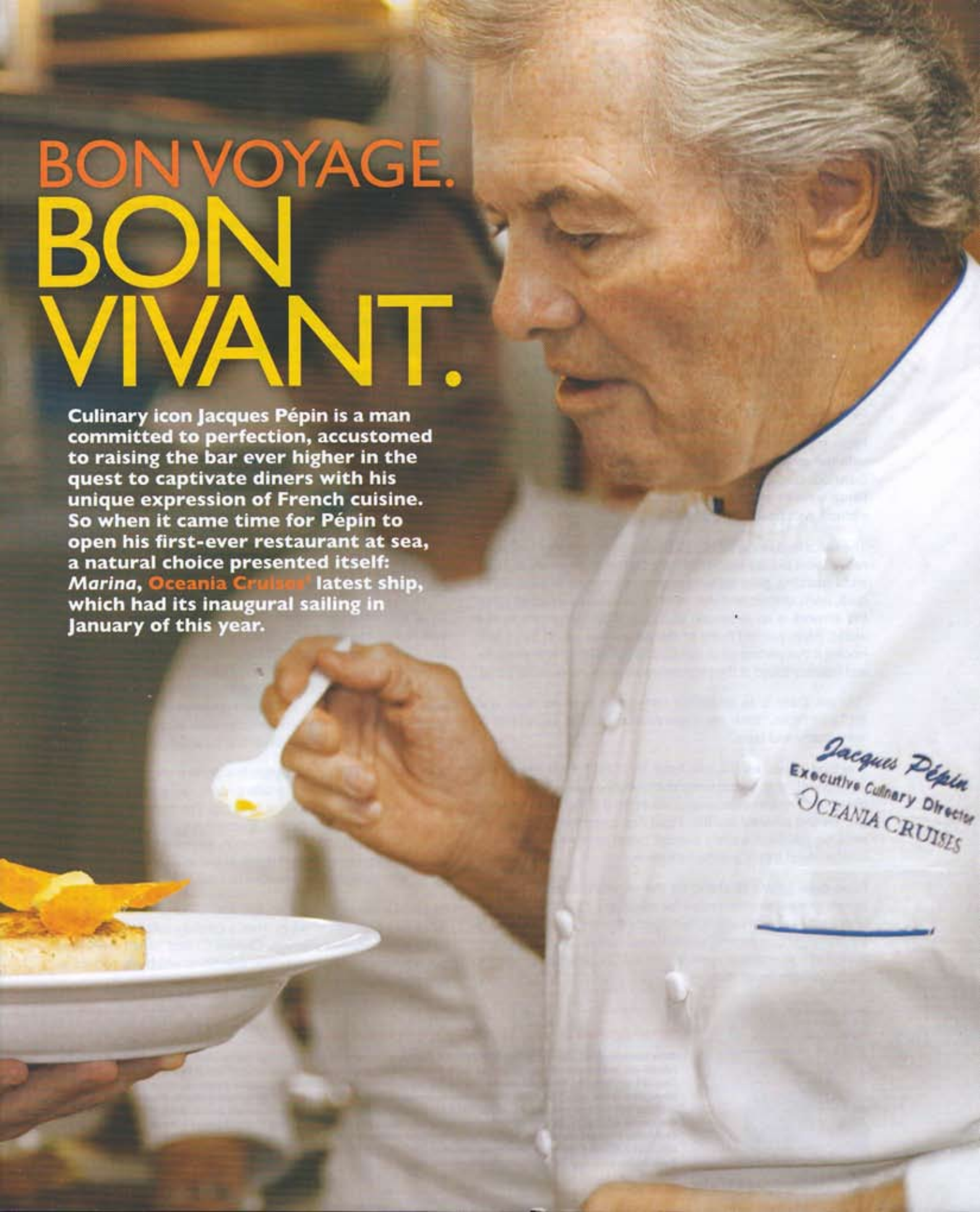
GLOBAL STYLE

*TOM FORD'S
TOUGH LUXE
FOR SPRING*

LIBU COOL • ENGLISH COUNTRY HOTELS • OUT OF INDIA • HAUTE PARIS • VIENNA MODERN

BON VOYAGE. BON VIVANT.

Culinary icon Jacques Pépin is a man committed to perfection, accustomed to raising the bar ever higher in the quest to captivate diners with his unique expression of French cuisine. So when it came time for Pépin to open his first-ever restaurant at sea, a natural choice presented itself: *Marina*, **Oceania Cruises**' latest ship, which had its inaugural sailing in January of this year.



Jacques Pépin
Executive Culinary Director
OCEANIA CRUISES

As Oceania Cruises' executive culinary director since the upper premium cruise line's inception in 2003, Pépin has been intimately involved in helping each of Oceania Cruises' first three ships—*Regatta*, *Insignia* and *Nautica*—acquire a reputation as a bona fide destination for travelers passionate about food and wine.

Now, with the opening of Jacques—the first restaurant ever to bear his name—on *Marina* and its upcoming sister ship, *Riviera*, Pépin has been given the ultimate medium for expressing his talents, as well as Oceania Cruises' passion for providing the best in cuisine, comfort and service for its guests.

Pépin took to the commission with the same vision, dedication and artistry he's applied to an illustrious career that has spanned five decades and many continents, consulting on every aspect of the project and infusing each element with his unique perspective.

The space features authentic distressed floors inspired by Pépin's native Lyon; pickled-wood furniture that lends an air of cozy chic; and a sparkling, glass-encased centerpiece rotisserie oven where duck, pork, chicken and veal roast to succulent perfection. Even the artwork is an extension of a true artist's approach to the world: Pépin painted many of the pieces that adorn the space, lending it that perfect-pitch combination of indescribable elegance and intimacy found at the most desirable restaurants in the world.

"For me there is an emotional connection between food and art," said Pépin. "Both are about passion and the expression of individuality and taste."

The food at Jacques is a love letter to iconic French bistro fare, with something to please every discriminating palate. From simple dishes like French onion soup gratinée to meltingly tender roast chicken and ethereal soufflés, Pépin has assembled a menu that rests on the food world's current sweet-spot—right between comfort-food classic and haute cuisine.

Pépin even agreed to share, for the very first time, his family's secret, generations-old recipe for *saucissons* (sausages) studded with truffles and pistachios, two specialties of Lyon. Fortunately for passengers on other Oceania Cruises vessels, the sausages—as well as a selection of classics from the Jacques menu—will be made available on all ships.



**"From the beginning
Oceania Cruises' focus has been
on achieving the very best."**

"From the beginning, Oceania Cruises' focus has been on achieving the very best," says Pépin. "If there is an ingredient I want to source, no matter the cost or the origin, I have their full support," he continued. Jacques—as well as select restaurants in the Oceania Cruises fleet—will frequently feature items like foie gras, American caviar and delicate *fleur de sel*.

Across the board, menus bear the signature of thoughtful planning, featuring dishes and wine that mimic the authentic cuisine of ports of call on the ship's itinerary. That means *avgolemono* soup while in Greece; ragu Bolognese prepared from a local chef's prized recipe while skirting the Amalfi Coast, or a *tarte*

tatin enjoyed while moored in Provence. And on the *Marina*, Red Ginger restaurant will offer diners sushi, dumplings, pad thai and a variety of skillfully prepared Pan-Asian delicacies.

Attention to detail is also evident in the decor of each ship's Grand Dining Room, where Versace china, Christofle silver and Reidel glassware are the backdrop for world-class cuisine, as well as the Italian inspired décor of Toscana and the classic steakhouse ambiance of the Polo Grill, additional restaurants available throughout the fleet.

On all ships, Pépin also introduced superior Planchot flour imported from France, intended for Oceania Cruises' 60-variety bread program as well as cakes and pastries; USDA Prime 28-day aged beef served in every ship's Grand Dining Room, Polo Grill and Toscana restaurants (making Oceania Cruises the only upper premium cruise line to use such premium-grade, steakhouse-quality beef across the board); and the use of prestigious Valrhona chocolate, recognized around the world as the ne plus ultra of desserts and candies.

Wine lovers are also in for a treat. In a decided coup, *Marina* has introduced La Reserve, a clubby tasting room, dining venue and lounge perched high atop the sparkling new ship. The outcome of Oceania Cruises' collaboration with *Wine Spectator* magazine, La Reserve offers professional-quality wine education, guided tastings of individual wines and individually curated flights, as well as intimate wine dinners paired with vintages recommended by *Wine Spectator* experts.

Beyond La Reserve, every voyage with Oceania Cruises offers a prodigious selection of wines from a carefully culled collection. In addition to perennial offerings, Oceania Cruises' wine buyers seek out boutique and limited-edition selections, which are offered at special times on a variety of sailings.



BON APPÉTIT CULINARY CENTER AT SEA

Also launching on *Marina* is the Bon Appétit Culinary Center, the only at-sea world-class cooking school offering hands-on instruction in partnership with Bon Appétit magazine. In a glittering kitchen outfitted with state-of-the-art equipment, students learn from onboard master chefs and visiting talent recruited from different points along the itinerary. They can learn how to prepare handmade pasta while cruising the Italian coastline, then sauce it with pesto made using basil from La Spezia; take guided farmers' market tours, then prepare and enjoy the fruits of their labor back onboard; or study the basics of assembling a spectacular brunch, complete with cocktails. Depending on the itinerary, a lucky few will have the opportunity to learn from Pépin himself, who will conduct a limited number of master classes. *Riviera*, which launches in April 2012, will be the second ship in the fleet to feature the Bon Appétit Culinary Center.



EATING WELL NEVER TASTED SO GOOD: CANYON RANCH CUISINE

Culinary obsessions are integral to all experiences on Oceania Cruises. Oceania Cruises' recent partnership with the famed Canyon Ranch Spa Club® affords guests access to Canyon Ranch spa treatments, wellness experts and fitness instructors on all ships. The Canyon Ranch approach to health and wellness extends beyond the spa into the kitchen. The sublime Canyon Ranch cuisine can be found in the Grand Dining Room, Terrace Café and even on the room service menu. The flavors are so skillfully and nutritionally balanced that you will swear you are indulging.

NEW SAILINGS FOR 2011: ALASKA AND THE SOUTH PACIFIC



Oceania Cruises sails throughout Europe, the Caribbean, Asia, Africa and South America, plus in 2011 adds two new destinations: Alaska and the South Pacific. Oceania Cruises has developed at-sea adventures with programming, excursions and ports of call that match its well-earned reputation as a specialist in unique destinations.

ALASKA

Regatta's Alaskan voyages, taking place this spring and summer, will all include at least one full day of glacier cruising, something increasingly hard to find on other cruise lines. Most ships are too big—and their itineraries too short—to afford the time to witness some of Alaska's most stunning terrain.

The midsize, more nimble *Regatta* will bring guests closer to landmarks like College Fjord, with its series of breathtaking tidewater glaciers. Emphasizing both quality and quantity, the ship will also visit destinations many others simply gloss over, like the tiny fishing village of Kodiak and historic Prince Rupert, with its intriguing museums and Native American lore and traditions.

Oceania Cruises' guests aren't interested in simply traveling; they're passionate about learning and discovery. Guests on *Regatta* will also have the option of adding one of nearly ten Alaskan Immersion Excursions, including a Kodiak Guided River Fishing Excursion, where guests fish for salmon, crab and lobster, then sample the fruits of their labor at an open-air seafood barbecue.

SOUTH PACIFIC

Oceania Cruises also recently announced that *Regatta* will sail to the South Pacific for the first time beginning in December 2011. Through the first few months of 2012, *Regatta* will chart a variety of exciting itineraries, including Hawaii, Fiji, Tahiti, and even Australia and New Zealand. Each cruise journeys off the beaten path, taking adventurous guests to destinations such as Bora Bora, Pago Pago, Samoa and dozens of stunning ports. With the luxury of time, Oceania Cruises can deliver unmatched experiences for its guests, from shore excursions that bring the region's significance in history to life, to shopping expeditions yielding exquisite French linens, native carvings, coffee and rare black pearls.



A stay onboard any Oceania Cruises vessel is a retreat for the mind, body and spirit, with accommodations that rival those in a fine estate home or luxury hotel suite. It all begins with the Prestige Tranquility Bed™, a state-of-the-art, gel-filled mattress enveloped in chamomile fibers, designed to help produce the perfect night's sleep.

Marina elevates at-sea opulence and comfort to new heights. Fixtures, artwork and other decor items have been sourced by the best purveyors the world over. Baker furniture, Donghia textiles and Kravet fabrics produced exclusively for *Marina* are integrated throughout the ship's public areas, as well as the three Owner's Suites, which offer the design elements, privacy and creature comforts of an elegantly appointed home. These 2,000-square-foot residences dramatically span the entire 105-foot ship's beam and are

decorated with more than 150 items from Ralph Lauren Home, from dishes and table linens to bedding and lounge furniture found on the suite's private outdoor veranda. An en-suite fitness room and two Jacuzzis allow guests the option of spending as little or as much time as they like in their private quarters. On *Insignia*, *Regatta* and *Nautica*, Owner's Suites measure over 1,000 feet and offer many of the same touches, including Bulgari toiletries, private verandas and butlers dedicated to making sure every possible wish is their charges' every command.

The 1,000-thread-count Egyptian cotton linens, plush down comforters and selection of pillows only add to the feeling of transformative relaxation. On any Oceania Cruises sailing, details like flat-screen televisions, wireless Internet, and plush robes and towels make every room a welcome place for rest and rejuvenation.

MORE INFORMATION ON HOW TO EXPERIENCE OCEANIA CRUISES' CUISINE, COMFORT AND SERVICE CAN BE FOUND AT WWW.OCEANIACRUISES.COM/DEPARTURES. IT'S THE PLACE TO EXPLORE UPCOMING SAILINGS AND LEARN HOW TO CUSTOM-CRAFT THE CRUISE OF A LIFETIME. OR CALL OCEANIA CRUISES AT 1-866-765-3629 OR CONTACT YOUR TRAVEL AGENT.

OCEANIA
CRUISES®