

STOWAWAY

Luxury, Boutique & Expedition Cruises

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Dinner is served



Whether you have a hankering for steak or aspire to go Asian, there are classy restaurants on both ocean and river ships to suit. Here's a taste of what's cooking at sea on our favourite luxury and boutique cruise lines.

CLIX

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Chef's Table AmaWaterways

Get ready for a fine dining on the Danube River as the chef whizzes up a seven-course feast right there in the room. Keen cooks can watch him at work but frankly most folk are happy to enjoy the company, chat, cuisine and complimentary wine. It's a set menu featuring everything from grilled river trout to carrot and ginger soup. Just be sure to leave space for the melt-in-the-mouth Nebraska beef. The restaurant is complimentary.

Find it: AmaMagna.

The Grill by Thomas Keller Seabourn

There's something for the fussiest of palates as chef Thomas Keller, the man behind Michelin-starred restaurants The French Laundry, Per Se and Bouchon, adds a modern twist to iconic American dishes from the '50s and '60s such as prawn cocktail and crab cakes, lobster, lamb and lemon meringue tarts. You can book online once per seven-night cruise but make more reservations once on board. The restaurant is complimentary.

Find it: Seabourn Encore, Seabourn Ovation, Seabourn Quest, Seabourn Sojourn and Seabourn Odyssey.



Prime C Azamara

Welcome to carnivore heaven, where you can have lamb, veal or fish but hearty steaks cooked to order are the order of the day. The 16oz ribeye or T-bone weeds the men out from the boys but there's also a dainty 5oz filet mignon for those defeated by the very thought of it.

The restaurant is small and stylish; try to nab a table at the back for the best views. The restaurant is complimentary for suite passengers. For everyone else it costs \$30pp.

Find it: Azamara Journey, Azamara Quest, Azamara Pursuit.



Toscana Oceania Cruises

The look is Mediterranean, the cuisine is Italian and the crockery is Versace, which is all impressive enough, but what makes this restaurant really special is its olive oil and balsamic vinegar menu. Yes really. Take your pick from 10 oil flavours and three vinegars to dip your bread in while trying to decide from a big selection of pasta, salads, soups, meat and fish dishes. The restaurant is complimentary but only one visit per person is guaranteed.

Find it: Marina, Riviera, Nautica, Insignia, Regatta.

La Dame Silversea

Dress in your best formal gear and get ready to indulge in classic French fine dining par excellence. The menu has everything from frog's legs, snails and caviar to lobster tail soup, boeuf bourguignon and rack of lamb. Food is served by white-gloved waiters and there's a sommelier on hand to pair wines with your meal. They are included in the \$60pp price but there's a paid-for wine list for those who fancy grand cru.

Find it: Silver Muse, Silver Whisper, Silver Shadow, Silver Spirit, Silver Wind, Silver Cloud.



Elements Hapaq-Lloyd Cruises

With its hanging lanterns and elegant Oriental décor, there's no mistaking what's being served here. It's Asian of course, but with plenty of 'fusion' going on.

There are dishes from Cambodia, Indonesia and China, and spice to suit all palates, from a none-too-shocking fish soup from Myanmar to a tantalisingly hot chicken curry from India. The restaurant is open for lunch and dinner and is complimentary.

Find it: Europa 2.



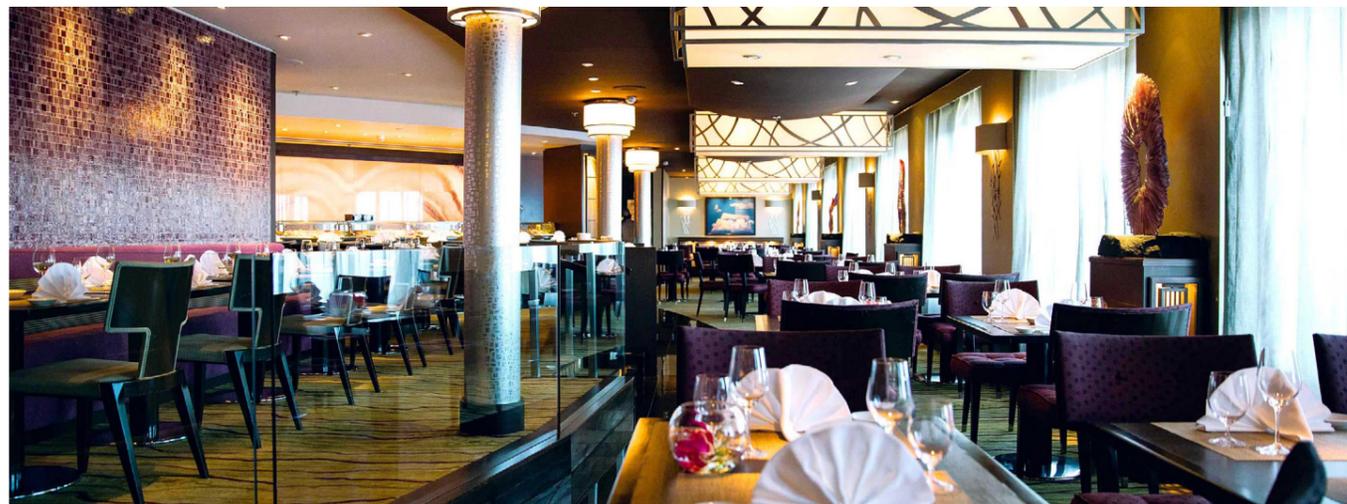


Umi Uma Crystal Cruises

Master chef Nobu Matsuhisa not only decided the menu but also took a hand in the décor in this restaurant, which serves his signature blend of Japanese cuisine with a Peruvian or European twist. Don't miss his signature Black Cod or rock shrimp tempura.

For something unusual, it has to be mushroom broth served in a Japanese tea kettle. Umi Uma is free for one visit and \$30pp for thereafter (but always complimentary for those in suites).

Find it: Crystal Serenity, Crystal Symphony.



Lumière Scenic

At the time of writing, Scenic was counting down to the debut of its discovery yacht Eclipse so the menu was not available but the promise of French fine dining restaurant in tandem with a Champagne bar was just too tempting to leave out. What we do know about Lumière is that it looks seriously classy and there will be little luxuries such as Oysters Rockefeller to go with the bubbly. The restaurant is complimentary.

Find it: Scenic Eclipse.



East to West Saga Cruises

With images of butterflies, kimonos and pagodas on the walls and everything from Chinese dim-sum and Thai prawn curry on the menu, this restaurant is definitely more east than west.

The décor is stylish, the service friendly and the food lightly spiced so as not to shock the tastebuds. Don't miss the satay pork and chicken, and Peking crispy duck. The restaurant is complimentary and there's free – and free-flowing - wine as an added bonus.

Find it: Spirit of Discovery, Saga Sapphire.



Chartreuse

Regent Seven Seas Cruises

Think art-deco Paris bistro with oodles of gold leaf and details from the Eiffel Tower on the ceiling you'll be in the moment with this top-end French restaurant. Adding to the Gallic flavour, there are snails and foie gras for starters, a fish stew soup and duck and veal among the main dishes.

Arrive early for your table so there's time for a pre-dinner snifter at the charming little bar at the entrance. There's no charge for either the drink or the food.

Find it: Regent Seven Seas Explorer, Seven Seas Voyager, Seven Seas Mariner.