



Holland America Line's ms Koningsdam to Feature New, Innovative and Reimagined Culinary Experiences

February 11, 2015

Culinary venues come to life through detailed renderings on www.hollandamerica.com

Seattle, Wash., Feb. 11, 2015 — When ms Koningsdam joins the Holland America Line fleet in February 2016, the ship will debut the cruise line's evolving culinary vision with new dining and eatery concepts, reimagined venues and innovative features that incorporate the essence of the line's renowned and award-winning dining experience.

Although the ship is still under construction, travelers already can come "onboard" through a new video at www.hollandamerica.com that explores the culinary experience through sweeping visuals and vibrant renderings.

"Koningsdam allows us to leverage our culinary creativity and debut new brand-exclusive venues and magnificent food concepts as well as enhance our current successful offerings," said Orlando Ashford, president of Holland America Line. "We know that guests are going to be excited with our many creative dining choices and appealing new experiences aboard Koningsdam."

Guests will have the opportunity to embark on a culinary adventure that features cuisine from around the world in several alternative restaurants; an immersive dining experience in the reimagined Culinary Arts Center presented by Food & Wine magazine; a re-designed casual Lido Market with themed serving stations; relaxing cafes; and an exciting, interactive culinary-themed walkway — all in addition to the main dining room. All menus are developed by award-winning Holland America Line's Master Chef Rudi Sodamin, working closely with the line's team of highly regarded international chefs.

"With Koningsdam, we are building upon our outstanding culinary foundation," said Sodamin, who recently was named Best Cruise Line Chef by Porthole Magazine. "Our guests will truly appreciate the many inventive menu choices and the visionary innovations that will be delivered with our first Pinnacle Class ship."

Take a Stroll Through the Heart of ms Koningsdam's Culinary Experience

Deck 2 will showcase several of the ship's dining venues along one central promenade. In addition to the Main Dining Room, guests will find the Culinary Arts Center, alternative venues the Pinnacle Grill and Sel de Mer — the new French seafood brasserie — and interactive displays presenting icons of the food and wine world.

A central bar area overlooking the atrium enables guests to check in for their alternative-dining reservation at a hosted central podium, relax with a pre-dinner cocktail and peruse the menu before ordering prior to being escorted and seated at the restaurant.

Reimagined Culinary Arts Center Now Also a Dinner Venue

As guests make their way along Deck 2, they'll pass the Culinary Arts Center presented by Food & Wine magazine. On Koningsdam, the center becomes a dedicated shipboard setting with a dramatic show kitchen and individual cooking stations that will be used exclusively for Culinary Arts Center activities such as cooking demonstrations and hands-on classes by visiting celebrity chefs and the ship's own experts. Regionally inspired workshops, as well as kids' and teens' cooking classes, also will be featured. Large mirrors, viewing screens and an open kitchen make it possible for everyone to watch the food preparation and learn from the comfort of their table.

In the evening, the room transforms into a new dining concept called Dinner at the Culinary Arts Center, an immersive farm-to-table experience where the chefs prepare simple, artisanal dishes in the show kitchen and guests enjoy each course as it's freshly prepared. Every meal will emphasize fresh, thoughtfully sourced selections while incorporating select ingredients harvested from a glass-enclosed growing area just off the kitchen.

Lining the entry to the Culinary Arts Center are nine interactive displays that allow guests to explore the lives of food and wine luminaries, their culinary secrets, recipe tips, favorite dishes and more.

Indulge in the Freshest Seafood at Sel de Mer

New to Koningsdam is an intimate French seafood brasserie called Sel de Mer. Located next to the popular Pinnacle Grill, Sel de Mer, or "salt of the sea" in French, will serve a classic selection of French seafood dishes with a contemporary twist — from fresh oysters, seafood chowder and fruits de mer to salt-crusted whole fish, scallops and bouillabaisse. Sel de Mer will re-create a setting reminiscent of the finest French brasseries where waiters are traditionally dressed and guests may choose their evening meal from a selection of fresh fish and shell fish displayed on ice in the center of the room. The Koningsdam's chefs also will go ashore whenever possible and bring back the catch of the day as a daily special for the evening's menu. Sel de Mer will be available for a modest charge.

Pacific Northwest Dishes Featured at the Pinnacle Grill

The award-winning Pinnacle Grill is located beside Sel de Mer. The popular alternative restaurant will continue to feature Pacific Northwest cuts of beef and other traditional steakhouse favorites. The centerpiece of the Pinnacle Grill is a dramatic glass-enclosed wine room situated between the two restaurants. Guests will be able to view all of the wines from both venues and choose their favorite vintage from among hundreds of selections. As on all

the ships, a fee is charged for the Pinnacle Grill.

A Rich Selection of Options and New Innovations Aboard

Koningsdam will feature a selection of additional dining options throughout the ship. From the casual Lido Market and new Grand Dutch Cafe to Tamarind and Canaletto, guests will be delighted with the variety of venues.

Lido Market Evolves with Themed Stations

When guests head to Lido Market on Koningsdam, they'll notice a transformation from traditional Lido dining areas into a modern marketplace, offering a curated selection of delicious options guests can grab either on-the-go or have quickly made to order. Different themed stations with walk-up service will showcase specific types of food, such as fresh-made innovative sandwiches, salads, international fare, comfort-style dishes, desserts and more. The area will have a market-like atmosphere with display shelves, daily specials highlighted on menu boards, servers in distinct uniforms and market-style signage.

Stations will feature:

- "Breadboard," serving freshly baked breads, pastries, and delicious signature sandwiches.
- "Wild Harvest," offering a bountiful selection of salads, fruits and health-conscious options.
- "Homestead," serving home-style scrambled eggs at breakfast and herb-roasted chicken and other comfort classics at lunch and dinner.
- "Distant Lands," presenting great tastes from around the globe as well as from the regions visited by the ship.
- "Sweet Spot," offering delicious desserts and treats.

New Grand Dutch Cafe Reflects the Company's Rich Heritage

Vibrant shades of Delftware's blue and white converge with the silhouettes of charming Amsterdam buildings in the whimsical Grand Dutch Cafe. Located on Deck 3 at the top of the Atrium, the new venue is a nod to Holland America Line's rich heritage and the ideal place to grab Dutch-themed snacks or beverages, with Heineken beer on tap.

Tamarind Brings the Flavors of Asia Onboard

Tamarind carries on the success found aboard ms Eurodam and ms Nieuw Amsterdam with an enhanced experience on Koningsdam. Featuring the culinary traditions of Southeast Asia, China and Japan, Tamarind will be located on the uppermost deck, providing guests with stunning panoramic views. New to Koningsdam will be an intimate sushi bar inside Tamarind with select seating for seven guests for lunch and dinner. Dining at Tamarind is available for a nominal fee.

Indulge in Italian Delicacies at Canaletto

Adjacent to the Lido dining area, every evening the festive Canaletto features an authentic Italian "sharing" dinner experience that offers a variety of dishes to enjoy and share with family and friends. The small-plate menu was conceived out of the desire to slow down the meal and create a more authentic Italian experience. Dining at Canaletto carries a minimal fee.

The Culinary Adventure Continues

Guests will find additional venues on Koningsdam, including the outdoor Dive-In at the Terrace Grill by the ship's Lido pool that features signature burgers, hot dogs and fries; and the Main Dining Room that will continue to offer two seatings and menus that highlight the dishes of Holland America Line's Culinary Council — Master Chef and Council Chairman Rudi Sodamin and renowned international chefs Mark Best, Jonnie Boer, David Burke, Elizabeth Falkner and Jacques Torres. A grand wine tower that stretches between the two decks of the restaurant will be the focal point.

About ms Koningsdam

Koningsdam represents a new Pinnacle Class of ship for Holland America Line. The vessel will debut several innovative concepts and new public spaces and venues, while still featuring popular amenities guests associate with Holland America Line.

To bring a fresh vision to Koningsdam, Holland America Line tapped Adam D. Tihany, one of the world's pre-eminent hospitality designers. Tihany joins distinguished maritime designer and architect Bjørn Storbraaten who worked with Holland America Line on Eurodam and Nieuw Amsterdam. The two firms will create an interior that blends a fresh, contemporary styling in perfect harmony with the line's renowned classic elegance.

An extensive selection of interior renderings and videos for Koningsdam is available on Holland America Line's website, and additional details will continue to be revealed over the coming months. Guests can now book Koningsdam sailings from the Premier Sailings in Feb. 2016 through the summer Europe sailing season.

For more information about Holland America Line, consult a professional travel agent, call 1-877-SAIL HAL (877-724-5425) or visit www.hollandamerica.com.

Editor's note: Renderings and video are available at <http://www2.cleanpix.com/cleanpix/portal/W11pt-YdE-Pce>.

Find Holland America Line on Twitter, Facebook and the Holland America Blog. Access all social media outlets via the Online Communities quick link on the home page at www.hollandamerica.com.

About Holland America Line [a division of Carnival Corporation and plc (NYSE: CCL and CUK)]

Holland America Line's fleet of 15 ships offers more than 500 cruises to 415 ports in 98 countries, territories or dependencies. One- to 110-day itineraries visit all seven continents and highlights include Antarctica, South America, Australia/New Zealand and Asia voyages; four annual Grand Voyages; and popular sailings to ports in the Caribbean, Alaska, Mexico, Canada/New England, Europe and Panama Canal. The line currently has a

new 2,650-guest ship, ms Koningsdam, on order for delivery in February 2016 from Fincantieri shipyard, as well as a second Pinnacle Class ship due for delivery in November 2018.

Fleetwide, the company features Signature of Excellence enhancements, a commitment totaling more than \$500 million, that showcase the Culinary Arts Center presented by Food & Wine magazine — a state-of-the-art onboard show kitchen where more than 60 celebrated guest chefs and culinary experts provide cooking demonstrations and classes — Explorations Café powered by The New York Times, Digital Workshop powered by Windows, teens-only activity areas and all new stateroom amenities highlighted by flat-panel TVs and plush Euro-top Mariner's Dream Beds.

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