



Princess Cruises Introduces Specialty Restaurant ‘SHARE by Curtis Stone’

August 17, 2015

Princess Cruises has unveiled details of SHARE by Curtis Stone, the Australian chef’s first restaurant at sea, which will arrive in local waters early next year.

Sun Princess will be the first Australian-based Princess ship to feature SHARE, with the restaurant opening onboard in April 2016, following its debut on Ruby Princess and Emerald Princess in the northern hemisphere this December and its January launch on Coral Princess cruising the Panama Canal.

SHARE offers an exclusive specialty dining experience for guests with a menu of signature dishes imagined for sharing, in an environment designed for conversing and creating memories. Designed to create a friendly atmosphere, the restaurant will feature a signature shared communal table, low-backed leather banquettes and decorative curios from Curtis’ collection.

The restaurant is a key feature of Princess Cruises’ previously announced exclusive partnership with Curtis which adds to the line’s “come back new” brand promise, designed to elevate the onboard guest experience by introducing new culinary offerings dedicated to fresh, flavourful cuisine aboard all ships.

As part of the partnership, “Crafted by Curtis” menu items will also be offered in the main dining rooms of Princess’ ships, debuting this spring on Golden Princess, which will be based in Australia from October for an extended summer season.

The “Crafted by Curtis” menu items will roll out fleet-wide through the end of 2015, while Curtis Stone’s Chef’s Table experience will debut in early 2016.

Announcing details of the new restaurant today, Princess Cruises said the SHARE dining experience would encourage connecting with family, friends and other cruisers by offering intriguing dishes served family style.

Designed by Curtis, the menu features dishes such as a Charcuterie starter course; Butter Roasted Lobster with Caramelised Endive and Endive Foam; Twice Cooked Duck Leg with Fennel, Bacon jus and Parmesan Crumb; Tagliatelle with Roasted Alaskan Crab, Chili and Parsley; and Dark Chocolate Cremeux with Toasted Hazelnut Feuilletine and Burnt Vanilla Bean Ice Cream.

Working closely with Curtis and Princess Cruises, world-renowned hospitality designer Jeffrey Beers International has developed a dining ambiance that is a reflection of Curtis’ creative vision and stems from his own childhood mealtime experiences, which were as much about family, community and connection as they were about the food itself.

By creating a restaurant with a comfortable, homey atmosphere, the design allows for the important things in life to take centre stage – people, and the activity of creating shared moments with one another over a delicious meal.

A signature feature of SHARE is a communal table designed to encourage the sharing of a freshly prepared meal in the company of friends and family. Hand blown glass pendants etched with some of Curtis’ favourite recipes cast an intimate glow and create a warm and celebratory experience. Elements not often seen in cruise ship restaurant

interiors add to the friendly atmosphere – low-backed banquettes, beautifully upholstered in luxe Chesterfield tufted leather and decorative curios from Curtis' own collection including photographs and travel souvenirs make guests feel even more at home.

"We're honoured that Princess Cruises is the home of Curtis Stone's first restaurant at sea," Princess Cruises President Jan Swartz said.

"We know our guests will enjoy the menu Chef Stone has created for SHARE and we're sure they will also feel right at home dining in his new restaurant, just like we hope they always feel on a Princess cruise vacation. SHARE is an exciting new enhancement adding to our guest experience intended to fulfill our 'come back new' brand promise."

Commenting on his new restaurant, Curtis said it was only natural that his first restaurant at sea was named SHARE, as sharing food family-style with family and good friends was the most enjoyable way to eat.

"I love the process of passing plates amongst each other and creating meaningful connections through the food and conversation," Curtis said.

"I've worked feverishly to create elegant, tasty dishes that I'm really proud to serve in a beautiful and relaxed environment, and I'm excited that SHARE is set to become a special part of people's holiday memories and experience at sea."

For more information about the partnership, visit www.princess.com/curtis-stone.

For information about Princess Cruises visit www.princess.com, call 13 24 88 or visit a licensed travel agent.