

## DINING

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**Purity and innovation are the hallmarks of the Crystal dining experience, with an exceptional collection of restaurants offering a cuisine and ambiance to suit your every mood.**

The grand Crystal Dining Room or the intimate Vintage Room. The striking Sushi Bar or the delicious comfort of a meal served in-suite. From the celebrity fare of legendary chefs and restaurateurs such as Nobu Matsuhisa and Piero Selvaggio to the inventive menus created by Crystal's own acclaimed culinary team, dining aboard Crystal Serenity and Crystal Symphony promises to delight and surprise even the most discriminating palate.

### **Crystal Dining Room**

The extraordinary cuisine for which Crystal is renowned is served in the stylishly sophisticated Crystal Dining Room. Inventive menus showcase the unique flavors of the world with regionally inspired dishes presented alongside classic continental favorites. Gracious European-trained waiters anticipate your every desire, while expert sommeliers share passionate insight on the most comprehensive wine cellars at sea.

By day, sunlight bounces off the ocean waters through expansive floor-to-ceiling windows to dance across tables set with Schott Zwiesel crystal, Villeroy & Boch china, Sambonet and Elkington silver, and Frette or Garnier linens. Evenings are equally as magical, with the sounds of our musical trio serenading the room under the twinkle of crystal chandeliers. Here you revel in the day's adventures with stories of discovery shared with newfound friends.

The Crystal Dining Room offers the flexibility of two seatings for dinner, classic main or late seating, and provides the convenience of open seating for breakfast and lunch.

### **Lido Café**

A bright and welcoming space offering exceptional panoramic sea views, this indoor/outdoor venue features elaborate breakfast buffets with exotic fruits, fresh-baked breads and pastries, as well as made-to-order regular and egg white omelets, waffles, and pancakes. Luncheon buffets include custom-made pastas and salads, a delicious selection of soups, carved meats, fresh fish and sumptuous desserts, including sugar-free options.

Serving breakfast and lunch.

### **Trident Bar & Grill**

The ultimate poolside grill with a full bar serves deliciously light fare including made-to-order grills, wraps, melts and gourmet pizzas. On select evenings, the Trident Grill offers casual dinners at a relaxing setup around Neptune Pool with exciting selections served in a comfortable ambiance. Dress is casual and reservations are not required.

Serving a Late-Risers Breakfast (10am – 11:30am), lunch, and dinner on select evenings.

### **Trident Ice Cream & Scoops**

For sweets on demand, the Trident Ice Cream Bar (Crystal Symphony) and Scoops (Crystal Serenity) offer ice cream served in freshly made waffle cones, mouth-watering fudge brownies, cookies, ice cream sundaes, sherbets, and sugar-free ice cream and nonfat frozen yogurt with fresh berries and other toppings. During the course of a cruise, some 30 different ice creams (including low-carb), 24 homemade sherbets and approximately 20 nonfat yogurts are offered.

### **Tastes**

On Crystal Serenity, a poolside open kitchen aft of the Trident Bar & Grill elevates lunchtime and casual evening dining to a sophisticated international food. Homemade soups are prepared daily, accompanying such starters as *Barbecued Duck Quesadilla*, *Stir-Fry Hokkien Noodles* and *Pizza di Margherita*. Main courses include a *Tower of Crab Cake* and *Sweet Corn Pancake* or *Grilled Black Angus Filet Steak* with a choice of side orders such as *Garlic Mashed Potatoes* or *Vegetables Slow-Roasted in Olive Oil*. A selection of premium wines is available by the glass or by the bottle.

Serving a Late-Risers breakfast, lunch and dinner.

### **Prego**

Charming and romantic, Prego brings the flavors of Italy to Crystal Symphony and Crystal Serenity. A seasonally changing Valentino at Prego menu features signature dishes such as *Scaloppine Di Vitello Servite Con Capelli D'angelo* and *Linguine Con Aragosta E Zucchini*, along with wines that are served at Piero Selvaggio's revered Los Angeles and Las Vegas restaurants, Valentino. Valentino is considered by many to be among the finest Italian restaurants in the country.

Serving dinner only.

### **Silk Road & The Sushi Bar**

The eclectic – and delectable – cuisine of world-renowned master chef Nobuyuki “Nobu” Matsuhisa is prepared by Nobu-trained chefs at Silk Road and The Sushi Bar. Regarded for his innovative approach to sushi, Nobu blends classically styled Japanese foods with distinct Peruvian and European influences. While The Sushi Bar offers an assortment of Nobu's inventive sushi and sashimi, including *Salmon Tartar with Sevruga Caviar*, *Tiradito Nobu-style* and *Yellowtail Sashimi with Jalapeño*, Silk Road presents his celebrated dishes such as *Lobster with Truffle-Yuzu Sauce*, *Grilled Wagyu Beef Rib-Eye with Wasabi Pepper Sauce*, and his signature dessert, a *Bento Box filled with Chocolate Soufflé Cake with Shiso Syrup and Sesame Ice Cream*. The famed chef enjoys a long history with Crystal and unveiled his own line of fine china during Crystal Serenity's inaugural season.

Serving dinner only.

### **The Vintage Room**

Inspired by the rich tradition of wine makers to gather and showcase their most treasured vintages, dinners served in the elegant Vintage Room aboard both Crystal Serenity and Crystal Symphony are the ultimate experience for wine enthusiasts.

Working in tandem with our expert sommeliers, the culinary team creates menus to showcase the unique attributes of each vintage, with exceptional selections from famed wine-making regions such as Bordeaux and Napa Valley. These “Wine Makers Dinners” are savored by connoisseurs and novices alike, eager to discover appellations not easily accessible in stores and restaurants, from a first-growth Bordeaux to a classic Spanish vega sicilia.

Offered several times during each voyage, you and your traveling companions may reserve a seat at the Vintage Room table for an all-inclusive cost of \$210 per person (wine, cuisine and gratuity), joining a minimum of 10 other guests for the extravagant culinary experience.

Or, by special arrangement with our Head Sommelier, you may play the role of “wine maker” yourself, hosting a private party of up to 12 (Crystal Symphony; \$2,000 all-inclusive) and 14 (Crystal Serenity; \$2,100 all-inclusive). You choose the wines from our exclusive Reserve Wine List, and consult with our Executive Chef on the perfect pairing menu. All charges are then posted to your shipboard account.

Pre-reserve a seating or private dinner. Please note that the date of your Vintage Room dinner will be determined closer to sailing date as a minimum of 10 guests must confirm participation for the event to be offered. Full payment for the booking must be made at least 180 days before the sail date of your voyage.

Serving dinner only.

### **Ultimate Vintage Room Dinners**

Crystal’s Ultimate Vintage Room Dinners are one-of-a-kind culinary experiences featuring some of the rarest wines in the world. Offered a few times each year on both Crystal Serenity and Crystal Symphony, the exceptional dinners are priced at an estimated \$1,000 per person.

The first Ultimate Vintage Room Dinner was an eight-course French meal prepared by Master Chef André Soltner, former chef/owner of world-famous Lutèce, paired with, among others, a nearly impossible-to-get 1959 Château Lafite – Rothschild, Pauillac, Bordeaux and a Screaming Eagle 1996 from Napa Valley, considered its dream year.

### **The Bistro**

In the heart of each ship, this popular European-inspired café is buzzing with activity all day. It's the perfect spot to enjoy a freshly baked morning croissant with espresso before venturing out for your shoreside adventures. Later in the day, relax with an exotic coffee drink or premium wines by the glass as you nibble on delectable pâtés, international cheeses, and freshly baked desserts. Distinctive to Crystal, The Bistro's exclusive porcelain is created by celebrated artist Guy Buffet.

Serving breakfast and lunch.

### **In-suite/In-room Dining**

From breakfast in bed to dinner on your verandah, Crystal's complimentary 24-hour in-stateroom dining is a true indulgence. At sea or in port, you may enjoy breakfast, lunch or dinner in the sumptuous comfort of your own room, served with the same precision and attention to detail so graciously displayed in every restaurant. During lunch and dinner hours, you are welcome to order the same selections offered in the Crystal Dining Room, served course by course, if you so desire. And if you're traveling in a Penthouse, you may also enjoy the additional privilege of ordering from our specialty restaurants during dinner hours.

Offered 24 hours a day, seven days a week.

### **Themed Deck Buffets**

With some of the most exotic destinations and stunning coastlines in the world as a backdrop, lavishly arranged luncheon buffets take place on deck on select days at sea. Imagine cruising the Italian Riviera as you dine on the Mediterranean-themed Cuisines of the Sun, or the coast of New England as you enjoy the bounty of American Classic cuisine. Think Nuevo Latino celebrating the fiery gastronomy of South America, or an Asian Café showcasing flavors of the Pacific Rim. Regardless of where you travel, these events are always much more than a meal - they are true destination events.

Serving lunch on select days at sea.

### **Afternoon Tea**

As sunlight floods the welcoming, airy space of Palm Court, what could be more civilized – and truly indulgent – than Afternoon Tea? Revel in the luscious Viennese flavors and elegant ambiance of our Mozart Tea, as staff dressed in period costumes of velvet, brocade and delicate lace cater to your every whim. Perhaps you'll prefer the white-tie-and-tails tradition of our English Colonial Tea, or the charming southern hospitality of our popular American Tea.

### **On the Lighter Side**

Today's health-conscious travelers will appreciate Crystal's breakfast, lunch and dinner menus offering selections that are low in salt, fat, sugar and cholesterol. Designed to cater to a variety of dietary needs, including diabetic and gluten-free, the emphasis is on beautifully presented, fresh, flavorful and satisfying meals.

### **Light and Healthy, Low-Carb and Trans Fat Free**

For breakfast, lunch and dinner, all dining venues including the Crystal Dining Room, specialty restaurants, Trident Bar & Grill, Lido Café and Tastes feature a three-course, low-carbohydrate menu. Always the innovator, Crystal was the first cruise line to implement trans-fat-free dining, added to our already numerous choices for healthy dining.

### **Kosher-style Dining**

If your diet requires kosher-prepared cuisine, please just let us know at least 90 days before sailing and we will do all that we can to ensure your needs are met. A wide choice of pre-packaged kosher-certified meals, including meats, seafood and poultry as well as white and red kosher wines, is available on every itinerary. All chefs and kitchen and

dining staff have been trained in kosher food preparation, handling and serving. Only kosher pots, pans, and utensils are used, and plates, silverware and glassware are washed separately.

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