

新レストラン「セッテ・マーリ」登場について [2012.03.13]

リージェント・セブンシーズ・クルーズは、このたび、「ラ・ベランダ・レストラン」を夕食時に「セッテ・マーリ」(イタリア語で“夏の海”の意)の名で、イタリアのワインと料理をご堪能いただける場をオープンすることにしました。

「ラ・ベランダ・レストラン」は、朝と昼にビュッフェ形式で、夜はハーフダイニングで、昼夜通して気軽に食事を楽しめることをコンセプトにしております。さらに、天気の良い日は、日中は心地よい日差しと海風を感じながら、夜は星空の下でエレガントに、船旅ならではの楽しみ方ができます。

「セッテ・マーリ」でのお食事は、前菜やパスタをビュッフェコーナーより好きなものを選んで夕食を軽く済ませたい方のご要望にお応えしつつ、メニューからじっくりとイタリア料理を選んでゆっくりとお食事をお楽しみいただくことを可能にしています。

セブンシーズ・ナビゲーターでは5月30日発分より、セブンシーズ・ボイジャーでは7月2日発分より、セブンシーズ・マリナーでは7月13日発分より、それぞれサービス開始となります。

※以下は、リージェント・セブンシーズ・クルーズのホームページに掲載されている原文となります

REGENT SEVEN SEAS CRUISES TO LAUNCH NEW RESTAURANT ON ALL 3 SHIPS

Miami, March 13, 2012 – This summer, Regent Seven Seas Cruises kicks off its 20th anniversary season with the debut of Sette Mari at La Veranda. Translated from the Italian “Seven Seas,” the new restaurant will offer a casual dining experience that broadens the all-inclusive, luxury line’s diverse gourmet dining options.

Sette Mari at La Veranda Showcases Authentic Italian Specialties

Regent Seven Seas Cruises to launch new restaurant on all 3 ships

Each evening, La Veranda, a popular breakfast and lunch buffet venue, will transform into Sette Mari at La Veranda, where guests will enjoy an extensive menu of authentic antipasti and Italian specialty items paired with distinctive Italian wines. Using fresh, gourmet ingredients, each hand-crafted dish is prepared *al momento* (cooked to order) by Regent Seven Seas Cruises’ talented chefs. *Al fresco* dining is also available so guests can dine under the stars.

As guests enter Sette Mari they will be presented with a sampling of antipasti, including aged Parmesan cheese and marinated olives, bruschette, veal meatballs and savory pastry stuffed with tomatoes and mozzarella. Additionally, an elaborate antipasti bar will also be available for guests to select from.

A first course might be the specialty pasta of the day, prepared by a chef at the pasta station on the buffet or guests may order a traditional pasta dish from the menu. These include *Spaghetti alla Carbonara*, *Penne Rigate alla Bolognese*, *Gnocchi de Patate al Pesto* and *Lasagna al Forno*.

Secondi piatti – or entrées – will include *Cioppino*, the classic Italian seafood stew with lobster, shrimp, scallops, clams, mussels and calamari, served in a garlic, white wine, parsley and fresh tomato broth, along with plenty of crusty Italian bread for dipping. In addition, guests can order delicacies such as veal chops, lamb chops and Mediterranean sea bass, among other choices.

For dessert, the perennial favorite of *Tiramisu* will be offered along with other traditional and delicious Italian sweets.

“This new restaurant concept is a substantial enhancement to current menu items featured for dinner in La Veranda,” according to Bernhard Klotz, culinary director for Regent Seven Seas Cruises.

“Sette Mari will not require reservations based on guest feedback and offers the perfect complement to the dining venues on our ships,” stated Mark Conroy, the line’s president. “After a full day ashore, guests can select appetizers and the house-made pasta on their own and be finished in as little as 45 minutes or enjoy a leisurely evening ordering specialties from the menu.”

Long a leader in culinary innovation, Regent Seven Seas Cruises offers a delicious array of dining venues as part of its all-inclusive, ultra-luxury experience including: Prime 7, a contemporary American steakhouse; Compass Rose, the ship’s elegant main dining room serving Continental specialties; and Signatures restaurant serving authentic French cuisine (available on *Seven Seas Mariner* and *Seven Seas Voyager* only).

Sette Mari will debut on *Seven Seas Navigator* (May 30), followed by *Seven Seas Voyager* (July 2) and *Seven Seas Mariner* (July 13). Sette Mari is open for dinner only; reservations are not required.