

TRAVEL AND HOSPITALITY

Cunard revamps onboard dining with Michelin-starred chef

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A number of culinary changes are set to level up guests' experiences. Image credit: Cunard

By LUXURY DAILY NEWS SERVICE

British cruise line Cunard is partnering with a famous food figure.

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With the help of French chef Michel Roux, the company's culinary team is creating new menus for its fleetwide pub, The Golden Lion, as the luxury liner introduces Queens Grill to its newest vessel, Queen Anne. Also aboard the new ship, four inaugural dining options are set to level up guests' experiences, bringing together sea travel and local flavors.

"We're excited to share a flavor of what will be served on board Queen Anne in 2024," said Matt Gleaves, commercial vice president at **Cunard** North America, in a statement.

"Cunard is renowned for high-quality dining options, and we're delighted to be working with the very best chefs, at the top of their different culinary fields, to offer such a wide range of dining options to our guests," Mr. Gleaves said. "From embracing the best of Japan in our new sushi and sake bar to dining alfresco in Tramonto, or enjoying a pub meal in the Golden Lion, there really will be something for everyone."

Culinary cruising

Having teamed up with the company before ([see story](#)), Mr. Roux, a two-starred Michelin chef, will be working with Cunard's culinary development team to bring an exclusive gala menu to the Queen Anne ship.

The vessel will also be home to the first new pub menu for the Golden Lion, launching May 2024 the selections will join the rest of the fleet later that same year.

Of the four venues to come, gastronomical experiences will evoke flavors from around the world.



Aji Wa, meaning "harmony of flavors" in Japanese, is among the newest eateries coming to the luxury cruises. Image credit: Cunard

Tramonto is Cunard's primary offer, touting inclusive options for lunch and dinner. Guests can enjoy Mediterranean eats while dining outside, weather dependent.

Next up, Aji Wa will serve seasonally-inspired Japanese dishes. The creative concept consists of sushi, a diverse "a la carte" array and an Omikase tasting menu.

Third, Aranya turns to India, the space boasting floor-to-ceiling windows overlooking the sea. Cunard's promise of an expertly-curated menu adds to the vibrant eatery, as spices and luxurious interior details transport travelers to the sunlit nation.



Aranya, meaning "wild forest" or "wilderness" in local languages of India, is inspired by the country's historic handle of spices and bright dishes. Image credit: Cunard

Finally, a high-end steakhouse, Sir Samuels, joins the delicious bunch, taking cues from British and Australian traditions. Beef, seafood and wines are meticulously selected based on provenance, complemented by mindfully sourced produce for a land-to-table menu.

As part of the revamp, Queen Anne's guests will now have exclusive access to one of three on-site restaurants between the Britannia Club, the Princess Grill and the ship's Queens Grill Restaurants.

"It is an absolute privilege to be working with Cunard's hugely talented and passionate culinary development chefs as we countdown to the launch of their newest ship Queen Anne," said Mr. Roux, in a statement.

"For me, there is no better recipe than blending high-quality ingredients with elegant execution to create unforgettable experiences for diners, and I am incredibly excited to showcase our elevated, reimagined pub classics to Cunard guests very soon."

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