



Princess Cruises Debuts SHARE by Curtis Stone

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Award-Winning Chef Curtis Stone Introduces First Restaurant at Sea Inspired by the Joy of Coming Together with Shared Plates and Charming Setting to Create Lasting Memories

SANTA CLARITA, Calif., Jan. 27, 2016 /PRNewswire/ -- [Princess Cruises](#) celebrated the grand opening of [SHARE by Curtis Stone](#), the award-winning chef's first restaurant at sea aboard *Ruby Princess*. SHARE offers an exclusive specialty cruise dining experience for guests with a menu of signature dishes imagined for sharing, in an environment designed for conversing and creating memories. SHARE is now available exclusively to Princess Cruises guests aboard Ruby Princess and Emerald Princess, and soon will debut aboard Sun Princess in Stone's native Australia in April 2016.

Previously announced, this [exclusive partnership with Chef Stone](#) adds to the line's \$450 million multi-year product innovation and cruise ship renovation campaign that will continue to enhance the line's onboard guest experience. The partnership includes "Crafted by Curtis" menu items available in the main dining rooms fleetwide while Curtis Stone's Chef's Table experience will debut in SHARE venues in spring 2016.

The SHARE dining experience encourages connecting with family, friends and other cruisers by offering intriguing dishes served family style. Designed by Chef Stone, the menu features dishes such as a Charcuterie starter course; Butter Poached Lobster with Caramelized Endive; Twice Cooked Duck Leg with Fennel, Bacon jus and Parmesan Crumb; Tagliatelle with Roasted Alaskan Crab, Chili and Parsley; and Potato Gratin with Truffles and Cream.

"I'm incredibly proud of SHARE. We've had a lot of time to prepare and be creative, and Princess has been the ultimate partner to work in helping us bring this exciting new restaurant offering to fruition," said Chef Stone. "My Corporate Chef, Christian Dortch, who worked closely with me at my restaurant in Los Angeles, is now cooking and managing the SHARE kitchens onboard various ships, so I have an amazingly talented and passionate team that extends from land to sea."

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 and illuminated by hand blown glass pendants etched with inspiring phrases casting an intimate glow and creating a warm and welcoming experience. Elements not often seen in cruise ship restaurant interiors add to the comfortable atmosphere – low-backed banquettes, beautifully upholstered in luxe Chesterfield tufted leather and decorative curios from Chef Stone's own collection including photographs and travel souvenirs make guests feel even more at home.

An eight-part video series sharing Chef Stone's vision for SHARE is available here: <http://www.princess.com/curtisstoneshares>

SHARE by Curtis Stone carries a cover charge of \$39 per person.

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

Additional information about Princess Cruises is available through a professional travel consultant, by calling 1-800-PRINCESS (1-800-774-6237), or by visiting the company's website at princess.com.

About Princess Cruises:

One of the best-known names in cruising, Princess Cruises is a global cruise line and tour company operating a fleet of 18 modern cruise ships renowned for their innovative design and wide array of choices in dining, entertainment and amenities, all provided in an environment of exceptional customer service. A recognized leader in worldwide cruising, Princess carries 1.7 million guests each year to destinations around the globe ranging in length from three to 114 days. The company is part of Carnival Corporation & plc (NYSE/LSE:CCL; NYSE: [CUK](#)).

About Curtis Stone:

Internationally known, Chef Stone began his cooking career at the age of 18 in his homeland of Australia and later honed his skills at Michelin-starred restaurants in London. He has appeared on a number of top-rated cooking programs, most recently starring as a mentor on Food Network's *All-Star Academy*. Curtis is also a *New York Times* best-selling author, having written six cookbooks, including his most recent: *Good Food, Good Life*. His first solo restaurant, Maude, located in Beverly Hills, CA, opened in 2014 to rave reviews from respected outlets including *Time*, *Travel + Leisure*, *Eater LA*, *Los Angeles Magazine*, *Angeleno* and more. Curtis, together with his brother, Luke, and Chef Chad Colby plan to open a meat-centric restaurant, named Gwen, in Hollywood mid-year, 2016. www.curtisstone.com

Newsroom:

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