



Princess Cruises Announces Partnership with Three-Michelin Star French Chef Emmanuel Renaut

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Award-winning Chef to Bring Fresh, French Bistro Dining Experience to Guests Aboard New Majestic Princess

SANTA CLARITA, Calif. (Nov. 1, 2016) – [Princess Cruises](#) announced a partnership with three-Michelin star Chef Emmanuel Renaut to develop the cruise line's next [specialty restaurant](#) concept. "La Mer – A French Bistro by Emmanuel Renaut" will debut aboard [Majestic Princess](#) in April 2017, the cruise line's newest ship tailored for the China market.

Followed by the partnership announcement with another Michelin star Chef Richard Chen, serving his interpretation of classic Cantonese dishes at Harmony, Majestic Princess will be the only cruise ship that offers two specialty dinner menus designed by Michelin star chefs at sea in China.

Emmanuel Renaut is the highly acclaimed Executive Chef of three Michelin star restaurant "Flocons de Sel," located in the French Alps village of Megève. Flocons de Sel was awarded its coveted third Michelin star in 2012, having earned its first Michelin star in 2004 and a second in 2006. Before establishing the restaurant in 1998, Chef Renaut cooked in some of the finest kitchens in Paris and London, including Hotel de Crillon, Claridge's and three-Michelin star Auberge de l'Eridan as sous chef to the celebrated Marc Veyrat.

"Adding Chef Renaut, another Michelin star chef, to Majestic Princess elevates the dining experience to an even higher level and reinforces our leading position as the best cruise line for foodies," said Jan Swartz, Princess Cruises president."

Offering an authentic yet updated Parisian bistro experience at La Mer, Chef Renaut is crafting a fine dining dinner menu featuring authentic French cuisine made unique with his modern twists – including both favorites from his Flocons Bistrot menu, as well as new concepts developed for La Mer. This specialty dinner experience will include a (to-be-determined) nominal cover charge. In addition, La Mer will offer complimentary lunch and breakfast options created by the Princess culinary teams.

"What I like most about my job is that dining experiences touch people's emotions," said Chef Renaut. "I've worked enthusiastically to design delicate and flavorful dishes and I'm really proud that the dinner menu I created will be served in the elegant and relaxed environment of La Mer. I am excited to bring a new, authentic French bistro dining experience to Majestic Princess."

Located in the lively atrium onboard Majestic Princess, La Mer has been exquisitely designed by Jeffrey Beers International (JBI), recognized as a leader in international hospitality architecture and design. This unique space combines French style and authentic Parisian details with breathtaking sea views through floor to ceiling windows, and offers the perfect vantage point to enjoy the activity and entertainment from the atrium Piazza below.

Departing April 4, 2017, the 143,000-ton Majestic Princess will sail on her inaugural voyage, a five-day Adriatic Sea cruise roundtrip from Rome with stops in Kotor and Corfu. Following her maiden cruise, Majestic Princess will tour Europe, offering guests a chance to experience the ship on 7-, 14-, 21- and 28-day cruises departing from Rome, Barcelona or Athens. A repositioning voyage will depart Rome on May 21, 2017, visiting Dubai and Singapore before arriving in Shanghai, her new home. Majestic Princess will begin her first cruise from its home-port in Shanghai on July 11, 2017, carrying 3,560 guests to a variety of destinations in Japan and Korea.

View the launch announcement video here: <https://youtu.be/FmXnCxW2T4s>

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

About Chef Renault:

Ranked #7 on the prestigious Le Chef "100 Most Influential Chefs of the World" list for 2016 and named "Cooking Chef of the Year" in 2012, Chef Renault has also been honored as Un Des Meilleurs Ouvriers de France (MOF) ("One of the Best Craftsmen of France"). Trained in Paris, Chef Renault began his career at the famed Hotel de Crillon, plus roles as sous chef at Marc Veyrat's three-Michelin-star Auberge de l'Eridan and head chef at Claridge's in London prior to opening Flocons de Sel. He also operates "Flocons Bistrot," a second restaurant in Megeve.

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 17 modern cruise ships renowned for their innovative design and wide array of choices in dining, entertainment and amenities, all provided with the experience of exceptional customer service. A recognized leader in worldwide cruising, Princess carries 1.7 million guests each year to more than 360 destinations around the globe on more than 150 itineraries ranging in length from three to 111 days. The company is part of Carnival Corporation & plc (NYSE/LSE: CCL; NYSE:CUK).

Newsroom:

Additional media information is available at princess.com/news.

For further information contact:

Brea Burkholz, 661-753-1542, bburkholz@princesscruises.com

Negin Kamali, 661-753-1539, nkamali@princesscruises.com