

## **Gastronomic Excellence Reigns Supreme on *The World***

MIRAMAR, FL – Innovative gastronomic creations that delight the palate. Extraordinary skill in preparing global cuisine with the freshest local ingredients. Unmatched passion, creativity and enthusiasm. This is what distinguishes and defines the experience of dining on *The World*, the largest privately owned residential yacht on earth.

### **Restaurants & Dining Options**

For the 130 families who call *The World* home, the quality and diversity of the food and beverage as well as the high-level of service is of supreme importance. Four main restaurants include **East** (for eclectic Asian delights), **Marina** (serving prime steaks and seafood), **Portraits** (featuring haute cuisine), and **Tides** (Mediterranean cuisine with Northern Italian flair). Other dining choices are **Fredy's Deli** (a casual café and gourmet market that gets stocked with local produce in every port) and **Pool Grill**.

### **Under The Direction of a 'Master' Chef**

Executive Chef Peter Hoefler is a European Certified Master Chef from the prestigious Hotel Management School in Heidelberg, Germany. This gastronomic mastermind oversees all restaurants, in-Residence dining and a staff of more than 50, from executive sous chefs to the utility galley.

### **Playing 'Explorer' – Sourcing Local Products**

The masterful Food & Beverage Team displays their unrivaled culinary wizardry by embracing the local products and distinct flavors of the destinations visited and showcasing them in inventive menus and daily specials. In every port of call, members of the team don the hat of 'explorer' and search local markets for fresh and indigenous ingredients, whether its king crab in Alaska, tuna and mango in French Polynesia, Peruvian trout, or Caribbean spiny lobster. Residents and Guests occasionally accompany chefs to local markets to further immerse themselves in the culture and enrich their culinary knowledge.

### **Creative Cocktails & Elite Spirits**

While one typically thinks of sourcing local products in terms of food, it is equally as important to *The World's* Beverage Team. They deftly exercise their creative muscle by infusing native ingredients (such as basil and passion fruit) with liquors and syrups to create unique drinks. These cocktail connoisseurs even share their knowledge and skill by occasionally staging special mixology sessions for Residents and Guests.

Adhering to the ideal of "keeping the destination alive," the Beverage Team is always on the lookout for off-the-radar, elite wines and spirits. Small batches of vodkas from France and New

Zealand. Exclusive whisky from Scotland. Pisco from Peru. An unmatched collection of 40 types of sake in a range of colors.

*The World's* wine cellar has a capacity of 12,000 bottles. A certified Sommelier team offers 600 hand-picked selections from 18 countries. Two wine rooms, one for red and one for white, are maintained at preferred service temperatures, 18° C and 12° C respectively. The wines-by-the-glass program makes use of the Enomatic Wine Preservation System.

Residents can imbibe in numerous cocktail lounges and bars onboard including the **Cigar Club** (featuring 40 different kinds of cigars), **Lobby Bar**, **Marina Bar**, **Pool Bar**, **Regatta Bar** and **Quantum**.

### **Guest Chefs & Winemaker Dinners**

Several times a year, guest chefs and winemakers visit to “bring the destination alive”. Guest chefs craft savory menus highlighting specialties of a particular region showcasing diverse flavors and culinary styles. In 2012 the Ship welcomes celebrated Vancouver Chef Vikram Vij of the upscale eatery Vij's, renowned Chef Peter Schintler of Old San Juan Puerto Rico's Marmalade restaurant and winemakers Steve Bird of New Zealand's Bird Winery, Master Sommelier Frederick Dame of Treasury Wine Estates and one of only 118 master sommeliers in North America and representatives from Domaine Serene Winery in Dayton, Oregon, and Canada's Inniskillin Winery. Winemakers from around the world host special events while the Ship is en route to a region well known for its wine – or to introduce Residents and Guests to lesser known brands. They work with *The World's* chefs and sommeliers to arrange tastings and multi-course dinners for an evening of delightful food and conversation.

### **'Fresh' is The Order of The Day**

Approximately 35 percent of the food on *The World* is bought fresh – an extremely high percentage for a passenger vessel that's always on the move. Aside from the daily fresh-baked breads and pastries, as well as what is acquired locally, food can be flown to ports by air freight and are then quickly delivered to the Ship to ensure optimum quality.

### **Excellence in Product Selection**

*The World* exclusively purchases all meat from California-based Harris Farms, known for producing the finest quality beef available. All poultry is supplied by Tanglewood Farms, regarded for generating the best tasting, most nutritious, all-natural products.

### **Call-a-Chef™ For a Unique Dining Experience**

Residents seeking a unique and truly personalized dining and entertainment option can take advantage of *The World's* “Call-A-Chef™” program. Here, a chef will prepare a delicious meal in the privacy of their Residence – for a romantic dinner, special celebration or get-together with friends.

### **About *The World***

Launched in 2002, *The World*® is the largest privately owned, residential yacht on earth with 165 luxury Residences. A diverse group of Residents from 19 countries own the homes onboard and share interests in world cultures, history and adventure, and exploring fascinating

destinations. They circumnavigate the globe every two to three years following an extraordinary itinerary that they select. In-depth expeditions and one-of-a-kind experiences are complemented by world-class amenities and impeccable service. To learn more about this unique lifestyle call 954-874-3399 or visit [www.aboardtheworld.com](http://www.aboardtheworld.com).

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