

A Journey of Global Flavors: Gastronomic Excellence Aboard *The World* From world-renowned guest chefs to locally-sourced cocktail ingredients

FORT LAUDERDALE, FLORIDA – Innovative gastronomic creations that delight the palate. Extraordinary skill in preparing global cuisine with the freshest local ingredients. An award-winning wine list sourced from the world's greatest wine regions. This unmatched passion, creativity and enthusiasm is what distinguishes and defines the dining experience on *The World*, the largest privately owned residential yacht on earth.

Restaurants & Dining Options

For the 150 families from 20 countries who call *The World* home, the quality and diversity of its foods and beverages and the high-level of service presented are of the utmost importance. The Ship's four main restaurants: **East** (eclectic Asian delights), **Marina** (prime steaks and seafood), **Portraits** (haute cuisine), and **Tides** (Mediterranean cuisine with Northern Italian flair), along with the more casual dining spots of **Fredy's Deli** (a café and gourmet market that is stocked with local produce from ports visited) and **Poolside Grill** (burgers, salads) offer a broad selection designed to satisfy any palate.

Guest Chefs

Throughout the year, a selection of guest chefs, including those with Michelin stars, is invited to the Ship to help "bring the destination alive" for Residents through culinary discoveries. Supported by *The World's* own experienced staff, guest chefs craft savory menus highlighting their specialties, often emphasizing their region to showcase diverse flavors and styles.

Among *The World's* 2019 Guest Chefs are:

- **Two Michelin star Chef Soenil Bahadoer**, head chef of Restaurant De Lindehof in Nuenen, Netherlands;
- **Chef Jonas Andre Navik** of Norway's Michelin-starred restaurant, Restaurant Fagn; and
- **Indian Chef Harpal Singh Sokhi**, TV anchor, restaurant owner, consultant, author, social influencer and TEDX speaker.

Throughout its travels, *The World* has played host to an impressive catalogue of guest chefs:

- Three Michelin star chef **Curtis Duffy**;
- **Chef Silvio Nickol**, head chef of his namesake two Michelin star restaurant in Vienna's historic luxury hotel Palais Coburg;
- Two Michelin star **Chef Viki Geunes** of t'Zilte in Antwerp, Belgium;
- Lima, Peru chefs **James Berckemeyer** of La Ladrillera and **Miguel Schiaffino** of Malabar;
- British **Chef Mark Jordan** of Ocean Restaurant in Jersey, Channel Islands;
- Mumbai, India's TV host, food connoisseur, and restaurant founder **Chef Vicky Ratnani**;
- James Beard Foundation Award-winning **Chef Michelle Bernstein**;
- James Beard Foundation Award nominee **Chef Michel Stroot**; and
- Japanese sushi **Chef Takatoshi Tashito**.

Sourcing Local Products

The masterful Food & Beverage (F&B) Team displays their unrivaled culinary wizardry by embracing local products and distinct flavors of the destinations visited and by showcasing them in inventive menus. When in port, the F&B team explores local markets for fresh and indigenous ingredients. Whether featuring Alaskan king crab, artisanal cheeses, farm fresh local vegetables and herbs, seasonal fresh fruits, white Alba truffles, Japanese top-grade tuna, Kobe beef, Moroccan spices, Spanish Bellota Ibérico ham, and more, *The World's* chefs bring the destination alive through food to further enhance the journey. Residents often accompany the chefs to neighborhood marketplaces to immerse themselves in the culture, speak with local growers and enrich their culinary knowledge.

Fresh is the Order of the Day

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

Food-inspired Events

To complement *The World's* journey across the globe and bring the destination alive, **themed lunches and dinners** are organized. The Ship's interesting locales, whether large cosmopolitan cities or small remote islands, have inspired many creative food-themed events for Residents' and Guests' enjoyment. Themes have included a Moroccan evening, Indian culinary journey with Bollywood entertainment, a Viking event, Greek evening at The Pool, Beach BBQ at various shoreside locations, Middle Eastern, and Spanish tapas and paella.

Call-a-Chef™ For a Unique Dining Experience

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

Wineries, Wine Masters and Winemakers Dinners

The World's journey brings many opportunities for Resident wine connoisseurs and enthusiasts to learn of wine-making cultures and enjoy award-winning wines. Its sommeliers offer a diverse wine selection sourced from wineries around the world, many purchased along the Ship's journey to some of the best wine-growing regions on earth. A number of the Ship's featured wines are produced by small boutique wineries whose production is less and highly allocated. Vintners are invited on board to host tastings and master classes giving Residents rare insight into winemaking philosophies and terroir, direct from the specialists. Additionally, *The World's* chefs and sommeliers work together to create imaginative wine pairings for multi-course dinners that reflect the diversity of the Ship's cuisine and the destinations visited.

Residents enjoy privileged access to exclusive tours and private tastings onshore at world-renowned and undiscovered wineries. They have been received by winery owners for bespoke visits:

Australia: Cullen, Leeuwin, Mosswood, Henschke, Torbreck, Ten Minutes by Tractor
Bordeaux, France: Chateaux Margaux, d'Issan, d'Yquem, Canon, Figeac, Cheval Blanc, Pichon Lalande
California (U.S.): B Cellars, Joseph Phelps, Opus One

New Zealand: Kumeu River, Craggy Range, Herzog, Trinity Hill Winery
Oregon (U.S.): Elk Cove, Domaine Serene
South Africa: Kanonkop, Kelin Constantia, Waterford

Winemakers' dinners held in the Ship's haute cuisine restaurant, Portraits, have been hosted by Herve Berland of Chateau Montrose (St Estèphe, Bordeaux), Dick Grace of Grace Family Vineyards (Napa Valley, California) and Carles and Mariona Pastrana of Clos de L'Obac (Priorat, Spain). The fine-dining experience featured specialty dishes created by *The World's* chefs to pair with each handcrafted wine.

The World is honored to have hosted other top winemakers and wineries such as:

- Bob Betz of Betz Winery, Washington State
- Hans Herzog of Herzog Winery, Marlborough, New Zealand
- Nick Buck of New Zealand's oldest winery, Te Mata Estate Wines
- Peter Cago of Penfolds Winery, Australia
- Priscilla Incisa della Rocchetta of the iconic Italian wine producer Tenuta San Guido, Tuscany
- Ryan Harris, President of Domaine Serene, Oregon
- Sandra Tavares da Silva and Jorge Serodio Borges, winemakers and owners of Wine&Soul, Douro Valley, Portugal
- Steve Smith of Craggy Range, New Zealand
- Tsushima Kitahara, a 13th generation sake producer of the famous Shichiken Brewery, the only sake brewery in Hakushu-cho, Hokuto City, Japan visits later this year.

Creative Cocktails and Elite Spirits

A cocktail is only as good as its ingredients. *The World's* Beverage Team styles its cocktails by applying the principles of modern mixology. Drinks are prepared with market-fresh, high quality products and premium spirits primarily crafted by artisan distilleries. To enhance the flavor profile, delicate herbal and floral aromas are added by using homemade infusions.

Sourcing local products is important to the Beverage Team which is on a constant quest to discover and incorporate unique local beverages, fruits, herbs and spices into drinks. Inspired by the Ship's journey to Asia for example, the team created a cocktail menu reflecting the exotic flavors and distinctive ingredients of the region. Crafted sake, shochu and Japanese whiskies were used as base spirits, calamansi fruit replaced lemon and infusions with pandan, kaffir lime leaves and yuzu were used to transfer the essence of the destination into the glass. Tropical fruits such as avocado, guava, jack fruit java plum, longan, mango, mangosteen, papaya, soursop pomegranate, and sapodilla, were incorporated into smoothies while the flavors of the Peruvian Andes and Amazon were represented by aguyamanto, aguaje, lucuma, tuna and cocona fruits. New green drinks with bitter gourd, bottle gourd and various algae from the Asian markets were also developed to boost the immune system.

Cocktail Lounges and Bars

Residents can enjoy *The World's* wines, spirits and a multitude of specialty beverages in numerous cocktail lounges and bars including the Cigar Club (featuring 40 different kinds of cigars, premium scotches and cognacs), Lobby Bar, Marina Bar, Pool Bar, Regatta Bar, Quantum and Cove.

Wine Cellar and Wine Vaults at Sea

The World's wine cellar has a capacity of 17,000 bottles. A certified Sommelier Team offers more than 1,200 hand-picked selections from 20 countries. The team is always on the lookout for off-the-radar

elite wines and spirits. They have brought on board small batches of vodkas from France and New Zealand, exclusive whiskies from Scotland and Japan, pisco from Peru, brandies from Austria and Germany and an unmatched collection of over 40 labels of sake, many of them selected locally during visits to breweries in Japan.

The Sommelier Team strives for the ultimate level of wine service. Every detail is considered, from perfect stemware to decanting tools and correct service temperatures. Each bottle on board is stored under temperature control. The main cellar consists of two wine rooms, one for red and one for white, which are maintained at preferred service temperatures, 18°C and 10°C respectively. Several custom-made wine vaults ensure appropriate wine storage in the Ship's restaurants while the wines-by-the-glass program makes use of the Coravin Wine Preservation System. Residents and Guests can easily navigate the extensive wine list via iPads that offer detailed information about the wines.

Masterful Mixologists

The Ship hosts world-renowned bar professionals who share their knowledge and skills during mixology sessions. One of the world's leading mixologists, Jeff "Beachbum" Berry, has revolutionized the art of the tiki cocktail and hosted mixing events for Residents and Guests. While travelling Peru, Johnny Schuler, also called "Mr. Pisco" and the mastermind behind Pisco Porton, lectured on their national beverage and initiated a visit to the oldest distillery in Peru. While calling on Cuba, renowned Miami bartender of Cuban origin, Julio Cabrera, hosted several events featuring the classic cocktails of the island nation.

Destination Coffee

Coffee is the most popular beverage in the world, with more than 400 billion cups consumed each year. Whether it's an espresso, a frothy cappuccino, or a traditional cup 'o joe, *The World's* Destination Coffee program champions local coffee blends and specialty coffees from the best coffee producers on earth. Artisanal coffees are available by table service in the onboard restaurants and for purchase in Fredy's Deli. Among the destinations featured thus far are Brazil, Colombia, Guatemala, India, Italy, the Netherlands, Norway, South Africa, and Spain.

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 20 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 954-538-8449 or visit www.aboardtheworld.com.

#

Media Contacts: For additional information or to request images of *The World*, please contact:

Jayne Alexander, The Dovetail Agency, 0203-009-7809 or e-mail jayne@dovetail-agency.co.uk.
Joanna Merredew, The Dovetail Agency, 0203-709-7809 or e-mail joanna@dovetail-agency.co.uk.

May 2019