

## The World Residences at Sea 2026 Enhances Global Dining Experience: New Executive Chef Brings Elevated Culinary Delights to Mediterranean, Alaska, Caribbean Cruises



According to the official announcement, Lionel Catherin takes the helm as Executive Chef aboard **The World Residences at Sea**, bringing fresh culinary direction to the ship's dining offerings. Catherin's role encompasses oversight of menus and kitchen operations as the vessel calls on a variety of ports spanning continents and cultures.

What The World Residences at Sea Is and Its Travel Scope

The World Residences at Sea is distinct in the cruise and luxury travel sector as the **largest privately owned residential yacht in the world**, carrying residents and guests to hundreds of ports across the globe. Its itineraries are crafted to span multiple continents in a single year, with scheduled stops that allow immersive exploration of diverse regions and cultures.

### Mediterranean Routes and Culinary Context

During Mediterranean sailings, the residential yacht makes port calls in countries renowned for their rich culinary traditions — from Italy's coastal towns and Greek island harbours to Spain's legendary food markets and southern France's Provençal villages. Visitors exploring the Mediterranean itineraries benefit from both onshore cultural dining experiences and curated onboard menus informed by local flavours.

### Alaska Itineraries Bring Distinct Regional Cuisine

The World's Alaska segments connect travellers with the rugged beauty of the North American northwest, where wildlife, fjords, and indigenous food traditions define the region. Alaska's seafood — including salmon, halibut and king crab — forms a natural tourism draw, complementing onboard dining that reflects the region's gastronomic influences as the ship transitions between ports and scenic cruising.

### Caribbean and Tropical Itineraries

In warmer latitudes, The World's itineraries take guests through the Caribbean Sea, where secluded beaches, vibrant markets and island culinary traditions are part of the destination experience. Whether anchoring off a lesser-known isle or calling on a major port, the yacht's journey connects global travellers with tropical cultures and regional food specialities.

### Onboard Dining in a Travel Narrative

Travellers aboard The World experience dining that aligns with the destinations visited. The onboard culinary program draws inspiration from global ports of call, enabling guests to sample flavours reflecting regional produce and traditional techniques. With a new Executive Chef, The World is set to evolve this culinary journey further, blending international influences with bespoke menus crafted at sea.

### The Role of an Executive Chef on a Residential Yacht

Unlike conventional cruising, The World's residential model means diners experience a home-style atmosphere across six restaurants and bespoke dining spaces, often in the company of fellow global travellers. The Executive Chef's responsibilities extend beyond kitchen operations to coordinating regional food sourcing, seasonal menu development and presentation aligned with the vessel's travel schedule.

### Travel Planning Around Culinary Experiences

Travelers considering a voyage aboard The World often view the culinary program as an integral part of their experience. With destinations ranging from historic Mediterranean port cities to remote Alaskan fjords and Caribbean harbours, guests can tie their interest in regional food and cultural exploration directly into their journey planning, knowing that onboard dining will reflect the narrative of the places they visit.

### Destinations That Shape the Experience

Each itinerary segment shapes the travel experience: the Mediterranean season evokes classical European flavours and olive-oil based cuisine; northern Alaska highlights ocean-to-table seafood; Caribbean stops bring spice and tropical produce; Southeast Asia and Pacific islands contribute diverse regional dishes. The World's schedule allows multi-day immersions that encourage visitors to explore onshore markets and culinary tours that enhance destination understanding.

### Seamless Integration of Dining and Global Exploration

The appointment of Lionel Catherin underscores The World's commitment to integrating destination awareness into every part of the voyage — from dockside excursions to signature dining experiences onboard. As travellers disembark to explore cultural sites, regional vineyards, historic towns, and natural environments, dining becomes a thread that connects these experiences into a cohesive travel narrative.

### The Growing Appeal of Luxury Travel by Sea

Cruise and residential yacht travel continues to attract visitors seeking deeper engagement with destinations, and on The World Residences at Sea, the itinerary's breadth — from Mediterranean history and Alaskan wilderness to Caribbean colour and Asian gateways — offers an expansive travel canvas. Culinary leadership plays a significant role in shaping perceptions of destinations, reinforcing why dining onboard is as much a part of the trip as time ashore.

### What Travelers Can Expect Next

Those considering booking a journey with The World can expect a travel experience where fine dining intersects with world exploration. With the introduction of a new Executive Chef at the helm of the culinary program, The World is positioning itself to deliver experiences that mirror the destinations visited, ensuring that each stop — whether tucked within a Mediterranean bay or facing Alaskan icebergs — resonates through food as well as scenery.

The World Residences at Sea continues to sail forward with tailored itineraries and enriched onboard offerings, promising that travel beyond horizons is complemented by culinary excellence that reflects the diverse tapestry of global culture and cuisine.