

THE RESIDENTIAL SHIP'S RESTAURANTS

A residential cruise ship is a vessel that functions as a permanent or semi-permanent residence for its occupants, rather than a traditional cruise ship that operates on short-term voyages. These residential cruise ships are designed to provide a luxurious and comfortable lifestyle while allowing residents to travel and explore various destinations.

The restaurant department on a residential cruise ship plays a crucial role in ensuring that the residents have a delightful dining experience throughout their stay. Here are some key aspects of the restaurant department on a residential cruise ship:



FINE DINING RESTAURANT

Residential cruise ships often offer multiple fine dining restaurants that serve gourmet cuisine prepared by professional chefs.

These restaurants may have different themes and cuisines to cater to residents' diverse preferences. *PARIS Restaurant* is the restaurant onboard the Victoria Majestic that represents this.

CASUAL DINING OPTIONS

In addition to fine dining, the ship may have more relaxed and casual dining options like cafes, bistros, and buffet-style restaurants. These venues offer a wide range of dishes, including international cuisine and local specialties.

LIDO Restaurant is the right place to enjoy a buffet meal onboard the Victoria Majestic - VICTORIA CRUISES LINE.



GOOD MORNING	
Available at 6 AM to 11 AM	
DAILY	ADDITIONAL SELECTIONS
CONTINENTAL A buffet of assorted pastries, cereals, fruit, yogurt, baked fruit, served with butter and syrup	EGG BENEDICT Poached English egg, hollandaise sauce, poached eggs, chives, tomato sauce
ALL-AMERICAN BREAKFAST* Breakfast buffet, fresh orange juice, hot coffee, choice of scrambled or fried eggs	USDA PRIME STEAK & EGGS New York strip steak, two poached eggs, hash, hollandaise
HEALTHY START Fresh orange juice, baked fruit	FRENCH TOAST & PANCAKES Maple, butter, syrup, and fruit
BAGEL AND LOX* Cream cheese, smoked salmon, tomato, sliced red onion, capers, lemon	OAT MEAL & CREAM OF WHEAT Cream of wheat and fruit
COLD CEREALS Cold cereals of all kinds Fruited Flakes Granola Crisp Wheat	BREAKFAST SMOOTHIE Our daily smoothie menu
OMELETTES Pine, Ham & Cheese, Smoked Salmon and Spinach	
EGGS Over-easy Over-medium Over-hard Hard-boiled Soft-boiled	
FRESHLY BAKED BAKERY Danish Croissant Muffin Roll Scone Bread Cinnamon Roll	
BEVERAGE Hot Coffee Hot decaffeinated Coffee Hot decaffeinated Tea Hot Tea Hot Chocolate Hot White Milk Cold Coffee Cold Tea Cold Hot Milk Cold Hot Tea	DISSEMBARKATION DAY ROOM SERVICE IS SERVED UNTIL 9:00 AM

IN-ROOM DINING

Residents may have the option of ordering food to their private residences, providing a personalized dining experience in the comfort of their own suites or cabins.

In-Room Dining or *in-room food service* serves residents 24 hours a day, which you can rely on to order food whenever needed, during your stay with VICTORIA CRUISES LINE.

SPECIALITY RESTAURANTS

Some residential cruise ships have speciality restaurants that focus on a particular cuisine or culinary experience. These venues might offer sushi bars, steak houses, seafood restaurants, etc.

Onboard the Victoria Majestic there are two specialty restaurants, namely *TRATTORIA OMERO* and *MAURIZIO & FABRIZIO*. The menu is served ala carte, so what you pay for is what you enjoy.

TRATTORIA OMERO is an authentic Italian restaurant. You can discover the flavours of the Italian provinces. We prepare a new menu every month and you can taste the flavours of one province or one region every month.



The *MARCELLO & FABRIZIO* fine dining restaurant always offers a special menu with classic dishes. Guests can also sample the cuisine of the countries visited on our itinerary. But classic dishes are always available.



Appetizer	Main course
<p>Cilantro Corn Fritters [Fresh Cilantro, Potato Salad and Sweet & Sour Sauce]</p> <p>Victoria Chicken Wings [Basted Marinated Chicken Wings, Celery and Horseradish Sauce]</p> <p>Grilled Marinated Vegetable [Grilled Zucchini, Bell Pepper, Sweet Bell Peppers, Onions, Tomatoes, Grilled Goat Cheese and Balsamic Drizzle]</p> <p>Salad <p>Chester Salad [Roma Lettuce, Garlic Croutons, Anchovy & Parmesan Cheese]</p> <p>Chef Salad [Crisp Lettuce, Egg, Tomatoes, Cheese, Turkey and Fish with your choice of Dressing]</p> <p>Chicken Waldorf Salad [Bacon Lettuce, Roasted Chicken, Apple, Red Grapes, Walnuts & Honey Mustard Dressing]</p> </p>	<p>Grilled Sirloin Steak [Spicy Marinade, Roasted Vegetable and Garlic De-Pan's Butter]</p> <p>Roasted Chicken breast [Slow cooked Chicken Breast Served with Garlic Roasted Potatoes, Medley of Vegetables and Chicken Gravy]</p> <p>Fish & Chips [Cold Fillet cooked in a light Beer batter, Crispy Chips, Green peas and Tartar sauce]</p> <p>Victoria Spaghetti Bolognese [Spaghetti Pasta Cooked in Creamy Arromatic Bolognese sauce]</p> <p>Indian Vegetable Curry [Cauliflower, Carrot, Green Peas, Potatoes and Fresh Bean Cooked in Flavorful Indian Spiced Gravy]</p>
<p>Soup <p>Minestrone Soup [Vegetable Broth, Beans, Tomatoes, Potatoes and Parmesan Cheese]</p> <p>Corn Chowder [Pureed of Corn Kernel and Chicken Broth Served with Garlic Croutons]</p> </p>	<p>Sandwiches <p>Ham And Cheese Sandwich [Pine Grilled Sourdough Bread Topped with Ham, Swiss Cheese, Deli Pickled and Honey Mustard Sauce]</p> <p>Rosemary Roasted Chicken Sandwich [Buttery Grilled White Bread Topped with Crispy Lettuce, Roasted Chicken and Juicy Sauce]</p> <p>Tuna Sandwich [Toasted White Bread with Tuna, Tomatoes and Fresh Onions]</p> <p>Tomato and Cucumber Sandwich [Grilled White Baguette Stuffed with Fresh Tomatoes, Cucumber and Homemade Pesto Sauce]</p> </p>

MENU DEVELOPMENT

The Victoria Cruises Line's restaurant department, in collaboration with the ship's culinary team, is responsible for designing and updating menus.

The menus are often changed regularly to provide residents with a variety of dining options.

DINING EVENTS AND THEMES

The restaurant department may organize special dining events, themed nights, and culinary celebrations to enhance the overall dining experience for residents.

Treat yourself to a special experience with a sumptuous multi-course dinner prepared by a master chef, on *CHEF TABLE*.

VIP experience for groups of 12. Book early as there are limited spaces available for the evening experience.





WINE AND BEVERAGE SERVICE

The restaurant department typically includes a team of sommeliers and knowledgeable staff who assist residents in selecting the perfect wine to complement their meals.

DIETARY ACCOMMODATIONS

The restaurant department must cater to residents with specific dietary requirements or preferences, such as vegetarian, vegan, gluten-free, or allergies.

RESERVATION SYSTEM

Depending on the ship's capacity and demand for dining venues, the restaurant department implemented a reservation system called OBS to ensure a smooth dining experience for all residents.



SERVICE AND HOSPITALITY

Providing exceptional service and creating a welcoming atmosphere is paramount. The restaurant staff are trained to deliver personalized service and anticipate residents' needs.

HYGIENE AND SAFETY

The restaurant department must adhere to strict hygiene and safety standards to maintain the well-being of residents and prevent foodborne illnesses.

FEEDBACK AND IMPROVEMENT

Constantly seeking feedback from residents about their dining experiences is essential to make necessary improvements and tailor the offerings to the residents' preferences.

Overall, the restaurant department on Victoria Cruises Line plays a crucial role in enhancing the overall living experience for the residents by offering a diverse range of dining options, exceptional service, and memorable culinary experiences.

