

## SILVER RAY RESTAURANTS

### **ATLANTIDE – DECK 3**

Combining contemporary elegance and hallmark service, this classic restaurant offers Silversea signature fine dining. Architectural details and materials elevate the space, with large picture windows, fluted glass, metal trim, and natural stone flooring accentuating the design.

### **KAISEKI®: an enhanced Washoku-inspired menu - DECK 4 | \$80pp surcharge**

An intimate new dining experience, Kaiseki restaurant celebrates the traditions, aesthetics, and flavors of Japanese cuisine. The new offering embraces the traditions of UNESCO-listed Japanese cuisine, Washoku, paired with an exclusive selection of sakes, Japanese whiskies, or TWG teas and tea cocktails. To gain inspiration from authentic Japanese flavors, Silversea's Fleet Chef Ann-Mari Cornelius undertook an intensive training program at the renowned Japan Culinary Institute in Shizuoka, benefitting from the tutorage of Japanese masters.

### **LA DAME®: tasting menu with caviar and fine wine pairings - DECK 4 | \$160pp surcharge**

Indulge in new epitome of French fine dining aboard Silver Ray, where culinary heritage meets modern innovation. Guests can choose from a seven-course tasting menu or explore à la carte options, including a selection of Calvisius Tradition Prestige caviar (served only in La Dame), paired with a complimentary selection of seven fine wines that are exclusive to the venue. To elevate the dining experience even further, guests can opt to pair the tasting menu with a Connoisseur's wine selection or with a brand-new Vintage Champagne selection, curated by Silversea's Wine Ambassador, Lawrence D'Almeida. Guests' dining experiences are elevated by the finest handcrafted porcelain, silverware, and glassware.

### **LA TERRAZZA – DECK 4**

In the evening, La Terrazza offers a divine selection of Italy's best cuisine, authentic recipes and the freshest ingredients with flair and passion. Enjoy ocean-view dining indoors or al fresco on the Terrace. *Reservations required for dinner.*

### **THE MARQUEE (THE GRILL & SPACCANAPOLI) – DECK 10**

The al fresco Marquee encompasses 2 dinner concepts, The Grill and Spaccanapoli—two of Silversea's signature venues, which offer guests the cruise line's trademark 'hot rocks' culinary concept and arguably the best pizza at sea, respectively.

### **S.A.L.T. CHEF'S TABLE – DECK 10 | intimate, interactive dining experience | \$180pp surcharge**

A hands-on test kitchen by day, the S.A.L.T. Lab transforms into a showcase for the creative expression of Silversea's chefs each evening. With one seating nightly and a thoughtfully curated menu of small plates that highlight the best local tastes and the most authentic ingredients, plus paired wines and cocktails unique to the venue, both the mood and the food in S.A.L.T. Chef's Table are refined, personalized, and enriching.

### **S.A.L.T. KITCHEN – DECK 3**

Enjoy destination-inspired menus, including the Terrain menu, which offers recipes and flavours specific to the port visited, and the Voyage menu, which draws inspiration from the best flavours of the voyage. High ceilings and vast windows create a sense of openness, bringing the destination into view with ample natural light. Artworks that reflect the world's richest culinary traditions will adorn the venue's interiors.

### **SILVER NOTE – DECK 5**

Inspired by jazz clubs of the 1920s, the intimate Silver Note welcomes guests for dinner each night. Perfect for an atmospheric meal or a post-dinner cocktail, the intimate setting features lighting installations on the ceiling and a wrap-around wall will place focus on a central stage, which will host a piano for live musical performances.

Refer to the Silversea website for more information <https://www.silversea.com/>