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International Restaurant Consultants, the Next Idea, Engaged to Concept Fresh & Original Food Experiences on Quantum of the Seas

WOODLAND HILLS, CA;; Over the past two decades, consumers have become increasingly discerning about their food and travel experiences. Understanding that food tourism has now become an important part of the travelers' lexicon, world-renowned cruise line Royal Caribbean engaged multi-national company The Next Idea (TNI) to create and develop innovative dining concepts for five of their on-board restaurants on their new sailing vessel, "Quantum of The Seas."

With offices in Los Angeles, Dubai and India, TNI—the largest international restaurant concept consulting firm in the world—was hired by Royal Caribbean cruise line to create dining and food high-points for their Dynamic Dining program that would rival land-based, Michelin-starred restaurants. TNI utilized their international proficiency to shape a variety of different dining options that surpass experiences travelers would have visiting major cities around the world. The results were American Icon, classic American fare from across the country; Chic, contemporary cuisine featuring the freshest ingredients in imaginative settings; Coastal Kitchen, which fuses Mediterranean influences with fresh California cuisine; The Grande, luxurious fine dining; and Silk, a pan-Asian delight, melding flavors from throughout the Far East.

Preparing delicious, exciting food on a ship as large as the Quantum presents many challenges. The ship has to produce

more than 20,000 meals a day using only electric heat (no open flames can be utilized for safety reasons). In addition, with that amount of meals being created, speed is of the essence. Each dish needs to be plated quickly and efficiently. TNI was tasked with developing more than 300 recipes in five different atmospheres that would provide passengers with freshly made, authentic eating experiences.

TNI chefs and recipe-creators overcame these challenges within a four-month period, developing and testing hundreds of recipes that would eventually make it to the final menus. The labor-intensive process was brought together by the TNI team whose varied backgrounds, both in front and back of house, gave them great insight into cruise goers' expectations and how to exceed them.

TNI's CEO Robert Ancill explains, "Today's cruise passengers have become increasingly savvy about their food choices and experiences. We, at TNI, used our international culinary expertise and knowledge to create truly unique, captivating meals for Royal Caribbean. The end result is a broad range of excellent dishes equal to those you would find in such food meccas as London, Los Angeles, Paris, Shanghai or New York—all on one ship. We are extremely proud of what we were able to accomplish in such a short time, especially given the limitations cruise ship dining presents."

Examples of restaurant concepts, and the dishes TNI developed for them, include:

American Icon (American comfort and iconic food)

- Cajun Chicken Wings: Root Beer Buffalo Sauce and Cauliflower-Ranch Dip
- Rueben Turnover: Pastrami, Puff Pastry, Sauerkraut and Thousand Island Sauce
- Apricot Glazed Pork Chops: Sweet Potato Succotash and Braised Red Cabbage
- Peanut Butter & Jelly Trifle: Peanut Butter Mousse, Fresh Berries and Grapes

Chic (French Inspired Fare)

- Plum Tomato Tartare: Red Onion, Green Beans, Herbs Oils and

Sea Salt

- Potato Crusted Icelandic Cod: Baby Carrots, Green Peas, Truffle – Champagne Beurre Blanc
- Dark Chocolate Torte: Pretzel Crust, Bittersweet Ganache & Caramel Drizzle

Coastal Kitchen (Seafood)

- Sevillian Devils On Horseback: Serrano Ham –Wrapped Dates, Stuffed with Manchego Cheese, Quince Membrillo
- Seared Scallops: Avocado Butter, Crispy Shallots, Piquillo Pepper Polenta
- Dulce De Leche Profiteroles: Cranberry – White Chocolate Cream Filling

The Grande (International)

- Duck Pate Terrine: Cranberry/Orange Relish, Duck Confit, Toasted Brioche
- Scallops in Tuxedo: Black Truffle, Puff Pastry, Champagne Sauce
- Mediterranean Rack of Lamb: Fruitti Di Mostarda and Feta Cheese Cous Cous

Silk (Menu influenced by the tastes of China, India, Japan, Thailand and Vietnam)

- Miso-Marinated Eggplant: Shaved Asian Vegetables, Spicy Marinade and Crispy Shallots
- Shaking Beef: Filet Mignon, Shishito Pepper, Scallion and Soy
- Cardamom Pot Au Crème: Chai Spiced Palmiers