



### Cruise Weekly today

**CRUISE Weekly** today features three pages of all the latest cruise industry news



On location on board *Silver Nova*

Today's issue of CW is coming to you courtesy of Silversea, aboard *Silver Nova*, as part of her first season in Australia.

**YESTERDAY**, guests got firmly acquainted with the brand-new *Silver Nova* with lunch at Kaiseki Restaurant, one of her premier venues.

After getting a taste for some of the best food *Nova* has to offer, guests joined a cooking class in the S.A.L.T. Lab, in which they plated up grilled Tasmanian octopus (see p3).

## Explora details its upcoming *Explora III*

**EXPLORA** Journeys has unveiled details of its upcoming ship *Explora III* (pictured), which will set sail for her inaugural sailings in the northern summer of 2026.

*Explora III* will feature 463 spacious Ocean Suites, Penthouses, and Residences, complemented by a range of culinary offerings and ocean-inspired wellness experiences.

The ship's inaugural season will see her sail Northern Europe's coastlines, the landscapes of Iceland and Greenland, and the scenery of North America's east coast, before positioning to the Caribbean for the northern winter of 2026/2027.

*Explora III's* layout includes a focus on higher suite categories, offering more luxurious and spacious accommodations.

Among these are the Ocean Penthouses, which now account for 24% of suite inventory, and



Ocean Residences, which have increased to 9% of inventory.

*Explora III* also introduces an additional Owner's Residence on deck 7, as well as redefined Cove Residences, which will allow passengers to select their ideal suite configuration.

"With *Explora III*, we are thrilled to reach the halfway point in the launch of our fleet of six luxury ships, each designed to redefine the standards of ocean travel,"

President Anna Nash said.

"This milestone represents more than just growth; it underscores our dedication to offering guests unparalleled access to some of the world's most breathtaking destinations.

"By expanding our fleet, we are able to offer a greater variety of itineraries, immersing travellers in diverse cultures, landscapes, and unique moments across the globe," she added. *MS*

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## Unrivalled at Sea

**REGENT** Seven Seas Cruises (RSSC) has debuted its new 'Unrivalled at Sea' brand positioning, alongside a new multimedia campaign, 'Nobody Does It Better'.

The promise of being 'Unrivalled at Sea' is supported by four guiding pillars, which highlight key guest experiences that RSSC excels at: 'Immersive Exploration', 'Luxurious Space', 'Epicurean Perfection', and the new 'Heartfelt Hospitality', with the foundation of this brand promise being its unique value proposition as 'The Most Inclusive Luxury Experience'.

The new 'Unrivalled at Sea' tag line comes along with a new logo (pictured), and black and white brand colours.

The new look and feel has been specifically designed to allow for more use in the digital sphere as RSSC's key demographics become more savvy with online technology, while imagery used in marketing activity will now focus on transporting guests into vacation experiences, showcasing the four pillars central to the cruise line's brand promise.

The push, which launched yesterday, marks the completion of a brand evolution, driven by consumer and travel trade research.

It will make its debut across marketing and sales channels including print and digital advertising, social media, connected TV, and more.



## A makeover fit for a Queen



**CUNARD** Line has unveiled a transformative makeover for *Queen Elizabeth* (pictured), paving the way for her highly anticipated inaugural Caribbean program next year, sailing from Miami (CW 10 Oct), as well as her debut Alaska season from Seattle.

*Queen Elizabeth* will undergo a significant refit from 25 Feb to 13 Mar in Seatrium's Admiralty Yard in Singapore.

The ship's transformation will see her signature interiors and exteriors refreshed, with new trademark spaces, such as the Commodore Club, Queens Room, Panorama Pool Club, Garden Lounge, and more.

The Pavilion Wellness Cafe, which debuted earlier this year on Cunard's newest ship *Queen Anne*, will also be introduced.

This wellness-focused venue will serve a menu celebrating plant-based cuisine alongside sustainably sourced meat, fish, and dairy.

As part of *Queen Elizabeth's* transformation, the Grills suite experience - a hallmark of Cunard's luxury offering - will receive enhanced interiors.

The Grills dining experience will also be improved by a special three-course menu crafted exclusively by Michelin-starred chef Michel Roux (CW 15 Aug), which currently features across the rest of the Cunard fleet.

"As *Queen Elizabeth* prepares

for her highly anticipated debut seasons in the Caribbean from Miami and Alaska from Seattle, this transformation marks an exciting new chapter for Cunard," President Katie McAlister said.

"Inspired by the beauty of these extraordinary destinations, the ship's revitalisation will seamlessly blend timeless elegance with modern comforts, creating an unparalleled guest experience," she added.

"We are especially excited to introduce the exclusive Gala Evening menu, crafted by Michelin-starred chef Michel Roux...this remarkable addition will elevate the Grills dining experience to even greater heights, and we can't wait for our guests to experience it."

The makeover will usher in a new era for *Queen Elizabeth*, which will be the first-ever Cunard ship to spend a full season in Miami.

Guest will enjoy a dedicated program of round trip Caribbean voyages, with itineraries ranging from nine to 28 nights, to iconic destinations including Montego Bay in Jamaica, San Juan in Puerto Rico, and St John's in Antigua.

*Queen Elizabeth's* debut voyage from Miami to the Caribbean will sail on 16 Oct, beginning with a 12-night round trip, offering guests the chance to visit Bridgetown and Castries, among other destinations. MS

## New Atlas 2026 brox

**THE** new northern summer 2026 brochure for Atlas Ocean Voyages has been released, with new expeditions to Eastern Canada and Bermuda.

New journeys will also feature in the Caribbean, the Mediterranean, Northern Europe, Iceland, Greenland, and more.

The new portfolio of expeditions also offers 28 new ports of call in countries like Finland and Sweden, and more than 25 overnight stays in ports like Dubrovnik, Venice, Bordeaux, and Stockholm.

There is also more than 70 late evening departures, allowing guests to enjoy extra time to explore - **CLICK HERE**.



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**MANY** cruise fanatics have dreamed of living at sea, but very few fantasize of living under the sea.

However, one German man is planning just that - in fact, he is attempting to break a record for living underwater.

The man, in his fifties, is just over halfway into his attempt, having been living and working for two months in an underwater capsule off the coast of Panama.

He is attempting to break the record, which stands at 100 days, by living for 120 days under the sea.

His living space measures about 30m<sup>2</sup>, and features a portable toilet, a television, a computer, a bed, a stationary bike, solar power, satellite internet, and multiple fans - apparently, the one thing he misses is a shower!

## Cooking up a Nova storm



**AUSSIE** trade guests aboard Silversea's *Silver Nova* got a taste of a cooking class at the ship's S.A.L.T Lab yesterday (pictured).

The group was guided by chef Daniele through the creation of grilled octopus with macadamia vinaigrette and ajo blanco.

The S.A.L.T. Lab is an interactive space where guests can deep-dive into local culinary heritage

and techniques from the destinations they are visiting on their cruise.

The dish was faithfully created by Annaliese Gregory - who leads Silversea's S.A.L.T. shore excursions in Tasmania.

"We are thrilled to finally be celebrating the arrival of the beautiful *Silver Nova* in Asia-Pacific," Silversea President Bert Hernandez said.

"Anticipation has been building among our valued guests and travel advisors in the region, and we're delighted to be able to introduce them to one of the most pioneering ships in experiential luxury cruise travel.

"*Nova* will be the most luxurious ship sailing in Asia-Pacific until she leaves the region in Apr."

The S.A.L.T. Lab experience is available on *Nova*, as well as *Silver Dawn*, *Silver Moon*, and Silversea's newest vessel *Silver Ray* (CW 20 Jun). MS



### On Board: *Silver Nova*

#### Kaiseki Restaurant

Kaiseki is *Silver Nova's* diverse Japanese restaurant, which offers daytime menus featuring varied sushi, sashimi, and other raw Asian-inspired dishes. However, at night, Kaiseki transforms into a convivial teppanyaki restaurant. It's little wonder this eatery is one of the most popular aboard *Nova*.



## Cruise Calendar

Current ports of call in Australia and New Zealand.

SYDNEY	
<i>Royal Princess</i>	06 Dec
<i>Ovation of the Seas</i>	07 Dec
<i>Carnival Splendor</i>	09 Dec
<i>Diamond Princess</i>	09 Dec
<i>Celebrity Edge</i>	10 Dec
<i>Pacific Adventure</i>	10 Dec
<i>Queen Elizabeth</i>	11 Dec

MELBOURNE	
<i>Diamond Princess</i>	07 Dec
<i>Celebrity Edge</i>	08 Dec
<i>Coral Adventurer</i>	09 Dec

BRISBANE	
<i>Quantum of the Seas</i>	06 Dec
<i>Pacific Encounter</i>	07 Dec
<i>Carnival Luminosa</i>	08 Dec
<i>Diamond Princess</i>	11 Dec
<i>Celebrity Edge</i>	12 Dec

PERTH	
<i>Westerdam</i>	09 Dec
<i>Le Jacques Cartier</i>	10 Dec

ADELAIDE	
<i>Celebrity Edge</i>	06 Dec
<i>Pacific Adventure</i>	07 Dec
<i>Pacific Explorer</i>	09 Dec
<i>Pacific Explorer</i>	10 Dec
<i>Pacific Explorer</i>	12 Dec

HOBART	
<i>Silver Nova</i>	06 Dec
<i>Queen Elizabeth</i>	08 Dec

CAIRNS	
<i>Carnival Luminosa</i>	11 Dec

ALBANY	
<i>Queen Elizabeth</i>	07 Dec
<i>Westerdam</i>	10 Dec

GERALDTON	
<i>Westerdam</i>	07 Dec

BURNIE	
<i>Queen Elizabeth</i>	06 Dec

AIRLIE BEACH	
<i>Carnival Luminosa</i>	10 Dec



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