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**MSC Cruises enhances international fine dining experiences with new chef partnership with award-winning chef Roy Yamaguchi**

**New partnership demonstrates MSC Cruises’ commitment to fine dining and adds to the existing partnerships with three internationally acclaimed chefs.**

MSC Cruises has announced a new partnership with celebrated pan-Asian chef and international culinary pioneer, **Roy Yamaguchi**. The innovative Japanese-American chef will bring his unique fusion of cooking traditions to MSC Cruises, initially onboard the cCompany’s new next-generation ship, MSC Seaside, “the ship that follows the sun”. This latest announcement further demonstrates MSC Cruises’ ongoing commitment to international fine dining and adds to the existing partnerships with renowned, award-winning chefs **Carlo Cracco**, **Jean-Phillippe Maury** and **Jereme Leung**.

Chef Yamaguchi will have a dedicated presence and specialty restaurant onboard MSC Cruises next-generation new build, MSC Seaside – one of the company’s most innovative and revolutionary ships – which will come into service in December 2017 and sail year-round from Miami to the Caribbean.

**Other Current Fine Dining Partnerships With Internationally Acclaimed Chefs**

Two-star Michelin chef Carlo Cracco is a leader in the new generation of progressive Italian cuisine. MSC Cruises first began collaborating with Chef Cracco in 2013.

French chocolatier and pastry chef Jean-Philippe Maury was crowned the Best Pastry Chef in France (Meilleur Ouvrier de France 1997) and was a gold medal winner at the World Pastry Team Championship (2002 and 2004).

Acclaimed Chinese chef Jereme Leung is globally recognised for his contemporary interpretation of Chinese cuisine. Chef Leung will bring his contemporary Chinese cuisine to MSC Lirica, the first MSC Cruises ship deployed out of China in May 2016. Chef Leung is collaborating with MSC Cruises to design new and innovative dining concepts tailored to the tastes of Chinese guests, an exclusive range of signature dishes as well as enhancing existing menus with his creative and distinctive flair.

Other examples of best-in-class partnerships include the recently launched Wellness Experience powered by Technogym that sees the world’s leading wellness company working together with MSC Cruises to devise a personalised 360° programme that enables guests to combine discovery and culture with their personal wellness goal. World leader in artistic entertainment, Cirque du Soleil has partnered with MSC Cruises to create eight brand new shows performed in a custom-built, technology-packed, entertainment and dining venue like no other at sea onboard all four MSC Meraviglia class ships. Strategic tech partner Samsung, is working with MSC Cruises to set the new standard in smart ships, beginning with MSC Meraviglia and MSC Seasisde ships and then rolling out to the whole fleet.

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