



P&O Cruises Adds a Modern Australian Taste to Cruising with New Restaurant Offerings

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P&O Cruises has unveiled the menus for its two new restaurants, Angelo's and Dragon Lady, which will add an international flavour to its latest ships, Pacific Aria and Pacific Eden, when they join the cruise line's fleet in November.

With their Italian and pan-Asian offerings, the two new dining options will bring a relaxed sophistication to the contemporary cuisine served onboard the ships, which have been heralded as game changers for the local cruise industry.

Taking its design inspiration from Angelo Frontoni, one of Italy's best-known photographers, Angelo's offers a taste of la dolce vita, while Dragon Lady will create an evocative Oriental dining experience with dark timbers and moody lighting complementing its Asian cuisine.

P&O Cruises Senior Vice President Sture Myrmell said the new restaurants reflected the cruise line's celebration of modern Australian cuisine with influences taken from around the world.

"The menu at Angelo's is first for us and a move away from the traditional trattoria style menus towards more contemporary Italian dining. We've considered a mix of classic Italian dishes in the menu but also added a very modern take that incorporates the latest trends in Italian dining," Mr Myrmell said.

The result is a robust menu includes traditional favourites like Linguini Pasta Vongole and Eight-hour Veal Ossobucco Gremolata as well as modern specialities like Sicilian-style Fremantle Sardines using fine Australian produce.

Meanwhile the atmosphere at Dragon Lady is exotic and seductive, and brings together a modern Asian menu that spans Chinese, Thai, Vietnamese, Japanese, Indonesian and Indian cuisines.

Highlights on the Dragon Lady menu include favourites such as Gaeng Daeng Creamy Chicken Soup and Tempura-crusted Uramaki Sushi as well as a host of exciting new dishes, including Singapore-style Soft Shell Crab, Kung Pao Masterstock Slow-cooked Beef Cheeks and a Salted 70% Dark Chocolate Cake.

Mr Myrmell said the two new restaurants were in keeping with the modern Australian flavour of the ships and will be available for a nominal fee. Bringing together tastes from around the world, other dining options onboard Pacific Aria and Pacific Eden will include the exciting new international marketplace The Pantry, the Waterfront Restaurant and Luke Mangan's Salt grill, a favourite across P&O Cruises' Australian fleet.

"Australians have a wonderfully broad palate - they like to eat different foods and try new experiences when they are on holiday, so we think the wide range of dining options on Pacific Aria and Pacific Eden will really appeal," he said.

Both restaurants are exclusively available on Pacific Aria and Pacific Eden.

For more information visit www.pocruises.com.au

About P&O Cruises: The region's largest and longest-serving cruise operator, P&O Cruises Australia leads the way in cruising as Australasia's only 'home brand' and its favourite cruise line. P&O Cruises has been sailing the region for

more than 80 years, and has pioneered new destinations around Australia, the Pacific and Asia including Papua New Guinea, as reported in the New York Times' 52 top destinations for 2015. On November 25, 2015, P&O Cruises will welcome two additional ships to its current three-ship fleet becoming the nation's largest cruise line with five ships cruising from eight home ports in Australia, New Zealand and Singapore. The addition of Pacific Aria and Pacific Eden has paved the way for exciting new cruise options including deployments from every mainland state in Australia and an extended deployment from Auckland. The pair herald a new era for P&O Cruises, as reflected in its new brand repositioning - P&O Cruises, Like no Place on Earth.