

# CRYSTAL



MIAMI (April 8, 2025)

## Crystal Shares First Look at Specialty Dining Renderings Aboard *Crystal Grace*

Showcasing Umi Uma, Osteria d'Ovidio and Beefbar,  
With New Outdoor Dining Options

Crystal, the leader in exceptional cruise experiences, released today a new set of renderings for its newest ship *Crystal Grace* set to debut on June 11, 2028. Following the recent unveiling of the ship's beautifully appointed suite categories, the renderings offer a first look at some of the most popular specialty dining venues, all designed by Tillberg Design of Sweden in collaboration with Crystal's culinary partners. Umi Uma will feature a full-height glass wall with unobstructed ocean views, while Beefbar and Osteria d'Ovidio will include dedicated, covered outdoor dining areas that extend the restaurants beyond their interiors, with a shared bar

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connecting the two venues to create a cohesive dining flow. The design and spatial planning reflect Crystal's focus on precision, harmony and the overall quality of onboard finishes, underscoring the elevated standard of living that defines the ship.

## **Umi Uma**

The celebrated specialty restaurant created in partnership with world-renowned chef Nobu Matsuhisa, will return aboard *Crystal Grace*. The menu will feature signature Japanese-Peruvian fusion cuisine inspired by the traditions of the Orient and the distinctive style of Chef Nobu, including Nobu-style Black Cod, grilled Chilean sea bass and a selection of sushi alongside other innovative dishes reflective of his culinary vision.

Located on Deck 5, the 84-seat restaurant has been thoughtfully planned with Chef Nobu, to ensure the space reflects the understated elegance synonymous with his restaurants around the world. The venue will include a sushi bar available on a drop-in basis, offering a more informal way to dine, while the main dining room will be available by reservation. Framed by a dramatic full-height glass wall with unobstructed ocean views, the restaurant promises a striking dining setting that pairs exceptional cuisine with the beauty of the sea.

## **Osteria d'Ovidio**

Continuing Crystal's celebrated collaboration with acclaimed three-Michelin-starred Italian chef Massimiliano Alajmo and restaurateur Raffaele Alajmo, Osteria d'Ovidio will also return aboard *Crystal Grace*.

Located on Deck 10, the restaurant will offer a sophisticated, yet relaxed setting inspired by contemporary Italian dining, with seating for 68 guests indoors and an additional 20 seats on a spacious outdoor terrace. A defining feature of the venue is its large, covered open-air dining area, an inviting space that allows guests to enjoy distinctive Italian cuisine while surrounded by fresh sea air and sweeping ocean

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views. The menu celebrates the finest flavors of Italy across three distinct sections — Italia, Le Calandre and Venezia — offering Italian classics, signature dishes from the Alajmo family’s Michelin-starred flagship and refined Venetian-inspired plates such as vitello tonnato, maccheroni alla carbonara, saffron risotto with licorice powder, smoked tuna carpaccio and pistachio gelato.

## **Beefbar**

Beefbar returns aboard *Crystal Grace* as part of Crystal’s ongoing collaboration with global restaurateur Riccardo Giraudi, showcasing the modern steakhouse concept recognized in some of the world’s most exclusive cities. With celebrated locations in destinations including Monaco, Paris and Mykonos, Beefbar is known for its contemporary take on luxury dining, combining exceptional cuts of meat with a refined yet relaxed atmosphere. The restaurant will also feature Beefbar’s signature Beef Reef Leaf concept, emphasizing high-quality cuts presented with innovative culinary techniques.

Located on Deck 10, adjacent to Osteria d’Ovidio, the venue was developed in close collaboration with Giraudi, who reviewed the design to ensure alignment with the brand’s global aesthetic. The restaurant will feature 56 seats indoors, complemented by an expansive outdoor dining area with 58 seats set across a large, covered terrace, creating one of the most dynamic dining environments aboard the ship.

“From the beginning, our vision for *Crystal Grace* was to build on the strength of our culinary partnerships while giving each venue a renewed sense of place and design. Working closely with our partners, Chef Nobu Matsuhisa, Chef Massimiliano Alajmo and Riccardo Giraudi, we’ve refreshed each restaurant with thoughtful design updates and the flexibility to introduce new menu elements over time. The result is a

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collection of dining experiences that feel both familiar and excitingly new for our guests. We're especially excited about the beautiful outdoor dining spaces, which will allow guests to enjoy exceptional cuisine in the open air — something we know will become a favorite part of the experience at sea.”

GUNTER LORENZ, VICE PRESIDENT OF FOOD & BEVERAGE OPERATIONS FOR CRYSTAL

To learn more or to book any of Crystal's exceptional voyages, contact your travel advisor, visit [www.crystalcruises.com](http://www.crystalcruises.com) or call 1-800-446-6620.

## **About Crystal**

For more than three decades, Crystal has been synonymous with exceptional, award-winning voyages. In 2022, AKTG (Abercrombie & Kent Travel Group) acquired the Crystal brand and its two vessels, Crystal Serenity and Crystal Symphony, ushering in a new era of being 'Exceptional at Sea' following a \$170 million refurbishment of the two ships. The globally renowned cruise line offers discerning travelers industry-leading, authentic, and enriching experiences both onshore and at sea. Crystal's pioneering partnership with Abercrombie & Kent provides guests with unparalleled access to the most sought-after experiences and destinations around the world. The reimagined ships boast larger, updated suites with artisanal finishes, and almost one member of crew per guest.

Crystal is home to the first-ever Casino de Monte-Carlo at sea as part of an exclusive partnership with Monte-Carlo Société des Bains de Mer (SBM), and world-class dining includes Umi Uma®, the only dining experience at sea by chef Nobu (Nobuyuki Matsuhisa), and the only Beefbar on the ocean, a collaboration with visionary restaurateur Riccardo Giraudi, and a specially curated Osteria d'Ovidio menu by three-time Michelin-starred Italian chef Massimiliano and celebrated restaurateur Raffaele Alajmo. The ships also feature cutting-edge wellness at the Aurōra Spa, and spectacular entertainment including Broadway-standard shows. With a legacy of unrivaled service and commitment to sophistication and elegance at every touchpoint, once onboard guests feel as if they are perfectly at home.

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## **FOR MEDIA INQUIRIES:**

USA/ The Americas

Robyn Fink, rfink@crystalcruises.com

Australasia

Michelle Mickan, mmickan@abercrombiekent.com.au

UK

Kate Selley, kate@kateselleypr.co.uk

A&K Travel Group:

James Treacy, jtreacy@abercrombiekent.com