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MIAMI (Feb. 25, 2026)

Crystal Announces Exclusive Culinary Voyage With Acclaimed Alajmo Brothers

Three-Michelin-Starred Culinary Visionaries Join *Crystal Serenity* for an Exclusive Sailing Showcasing a Taste of Crystal's World-Class Dining

Crystal, the leader in exceptional cruise experiences, is pleased to announce a very special themed voyage featuring three-time Michelin-starred chef Massimiliano Alajmo and his celebrated restaurateur brother and partner Raffaele aboard *Crystal Serenity* from Venice to Athens Sept. 8-15, 2026. The exclusive seven-night sailing will

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showcase the artistry, heritage and innovation that defines the Alajmo dining experience, while celebrating Crystal's enduring legacy of culinary excellence at sea.

Throughout the cruise, guests will enjoy rare access to the brothers through intimate programming, including a Q&A session and book signing, as well as a guided wine tasting highlighting selections from their acclaimed cellars led by wine expert and next generation of the Alajmo family, Giovanni Alajmo. In addition, exclusive hosted dinners at Osteria d'Ovidio and The Vintage Room, personally led by Massimiliano and Raffaele, will be available for purchase via My Account beginning March 12, offering an unparalleled opportunity to experience the Alajmo philosophy first-hand in an ultra-luxury setting.

“The evolution of Crystal’s culinary program has always been rooted in authenticity, craftsmanship and meaningful partnerships with the world’s most respected chefs. Following the successful refresh of the Osteria d’Ovidio menus, this sailing was a natural next fit — bringing Massimiliano, Raffaele and Giovanni onboard to engage directly with our guests and elevate the experience even further through personal storytelling, wine and cuisine.”

GUNTER LORENZ, VP OF FOOD & BEVERAGE

The relationship with the Alajmo brothers is a cornerstone of Crystal's culinary identity. In 2025, they collaborated with Crystal's chefs and introduced newly reimagined menus in Osteria d'Ovidio aboard Crystal Serenity and Crystal Symphony, reflecting the modern elegance, seasonal sensibility and technical mastery that have defined their restaurants for decades. The updates further strengthened Crystal's reputation for delivering Michelin-caliber dining experiences at sea, alongside collaborations with culinary icons including Chef Nobu Matsuhisa with the only Nobu

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restaurant at sea and renowned restaurateur Riccardo Giraudi who brought Beefbar exclusively to Crystal in 2024.

“For us, cooking has always been about sharing emotion, culture and a sense of place,” said Massimiliano Alajmo. “We are very much looking forward to meeting Crystal’s guests in person, exchanging ideas, and bringing the spirit of our kitchens to life onboard.”

“This voyage will allow us to share the Alajmo dining experience in a more personal and meaningful way, and that is something truly special, which we cannot wait to experience,” added Raffaella Alajmo.

For more information on this exceptional voyage or to book one of Crystal’s sailings, contact your travel advisor, visit crystalcruises.com or call 1-800-446-6620.

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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 reimaged 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

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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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