



**QUANTUM-CLASS DYNAMIC DINING FEATURES NEXT LEVEL  
SIGNATURE RESTAURANTS**

*New WOWS Include Wonderland, Plus Partnerships with Award-Winning Chefs  
Jamie Oliver, Michael Schwartz and Devin Alexander*

**MIAMI** – Royal Caribbean’s signature specialty restaurants have always been known for quality, presentation and service. Now, *Quantum of the Seas* and *Anthem of the Seas* give savvy foodists an unexpected foray into new territory with the multi-sensory surprises and gastro-innovations of Wonderland, as well as partnerships with award-winning, world-renowned chefs Jamie Oliver, Michael Schwartz and Devin Alexander. Additionally, reimagined versions of Royal Caribbean favorites, such as **Chop’s Grille**, **Izumi Japanese Cuisine** and **Chef’s Table** will return on Quantum-class with a revamped look and even more WOWs than before.

- **Wonderland** – From the depths of imagination comes a feast for the senses known as Wonderland. As guests venture down a figurative rabbit hole, talented Royal Caribbean chefs twist their culinary kaleidoscopes to invent an elaborate dreamscape of never-before-seen fare. The story begins as guests open the menu and find their element – Wind, Ice, Fire, Water, Earth and Dreams – each with a selection of small or shareable fantasies. Baby vegetables sit in a garden of soil and pebbles. Crispy caviar mingles with arctic equator chocolate. Smoked salmon eggs appear in a plume of smoke. And magical elixirs whisper, “Drink me.” Amidst amorphous mirrors, mystery, and sensory surprises, the intention of it all becomes more certain with each maddeningly delicious bite. Located on Deck 5, Wonderland is open for dinner. It seats 62 guests and has a cover charge. Attire is smart casual.
- **Jamie’s Italian** – Chef Jamie Oliver may be one of Britain’s most famous food exports, but it’s his love of Italian cooking and the Italian way of life that drives the menu at Jamie’s Italian on Quantum-class, the first seafaring outpost of his hugely popular restaurant. Here, rustic dishes are handmade using seasonal ingredients and Jamie’s tried and tested crowd pleasers. Warm up with the Jamie’s Italian famous plank piled high with cured meats, pickles and tempting cheeses. From there, try delicious pastas made in-house everyday – like indulgent truffle tagliatelle and zingy prawn linguine. Located on Deck Five, Jamie’s Italian is open for lunch and dinner. It seats 100 guests, and has a cover charge. Attire is smart casual.

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- **Michael’s Genuine Pub** – Food and drink doesn’t have to be complicated. That’s the philosophy at Michael’s Genuine Pub, the first American gastropub at sea from James Beard Award-winning Chef Michael Schwartz. Start with simple ingredients from the best artisanal producers. Combine them with a warm and friendly setting. Throw in a few more great reasons for people to gather, converse and share – like craft beers, including the chef’s own classic American ale, Michael’s Genuine Home Brew. For those with their sights set beyond hops, a small, finely curated list of wine, cocktails and spirits, including bourbon whiskey flights, are sure to please. Located on Deck Four, Michael’s Genuine Pub is open for lunch and dinner. It seats 130 guests, and pricing is a la carte. Attire is casual.
- **Devinly™ Decadence at Solarium Bistro** – Solarium Bistro, Royal Caribbean’s fittest dining destination gets a refresh with a new Devinly™ Decadence menu designed by Devin Alexander, media personality, *New York Times* bestselling author and chef of highly-rated television show, “The Biggest Loser.” Located on Deck 14 Forward, Solarium Bistro is open for breakfast, lunch and dinner and seats 110 guests. Breakfast is complimentary; lunch and dinner have a cover charge. Attire is casual.
- **Chops Grille** – For more than a decade, the chefs of Chops Grille have proudly presented quality, hand cut steaks at Royal Caribbean’s hallmark restaurant. Now, they give guests a fresh twist on an old favorite, with a revamped menu that brings contemporary flair to traditional steakhouse offerings. Most intriguing: the first dry-aged steaks at sea, each hand selected and aged for nearly four weeks to achieve the pinnacle of flavor, tenderness and aroma. This prime beef is joined by Maine lobster, veal parmesan, grilled branzino and more succulent dishes paired with addictive sides and irresistible desserts. Located on Deck Five, Chops Grille is open for dinner. It seats 108 guests, and has a cover charge. Attire is smart casual.
- Additionally, reimagined versions of Royal Caribbean favorites, such as **Izumi Japanese Cuisine** and **Chef’s Table** will return on Quantum-class with a revamped look and even more WOWs than before. Located on Deck Five, Izumi is open for lunch and dinner. It seats 40 and

has a cover charge; attire is smart casual. Located on Deck Five inside Chops Grille, Chef's Table is open for dinner. It seats 16 guests and has a cover charge; attire is formal.

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