



SCENIC°ECLIPSE

THE WORLD'S FIRST DISCOVERY YACHTS™

TASTE

FLAVOURS FROM AROUND THE WORLD

# A Sensory Delight

We have an abundance of the finest dining venues available throughout Scenic Eclipse, affording you the luxury of choice. Our dining philosophy is a combination of the freshest produce and regional influences, whether you're cruising the Mediterranean or the polar regions. Make new friends and eat together in your restaurant of choice, or dine in-suite after a busy day, it's up to you.

## Your choice of up to 10 dining experiences\*

### *Elements*

The main restaurant featuring Italian, steak and seafood

### *Chef's Table @ Elements*

An exclusive invitation to dégustation dining

### *Koko's*

Asian fusion restaurant and saké bar

### *Sushi @ Koko's*

A wonderfully authentic Japanese experience

### *Teppanyaki @ Koko's*

Private dining with an open Teppanyaki grill

### *Lumière*

Contemporary French fine-dining and Champagne bar

### *Azure Bar & Café*

Relaxed all-day grazing

### *Scenic Épicure*

Learn from the best in our dedicated cooking school

### *The Yacht Club*

Poolside grill, buffet and bar

### *In-Suite Dining*

A comprehensive 24-hour menu



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@ [scenic.co.uk/dining](https://scenic.co.uk/dining)

Chef's Table

## Koko's Asian Fusion

Three different Asian-inspired restaurants make up our Koko's Asian Fusion dining experience.

The main restaurant is open daily for delicious Asian dishes - including bento boxes - to be enjoyed at our authentic sunken dining tables, while Sushi @ Koko's serves fresh sushi from its dedicated bar.

Our private Teppanyaki @ Koko's restaurant, located to the rear of the dining space, welcomes eight guests at a time for a high-quality teppanyaki display from our expert chefs.

## Sushi @ Koko's

This exciting and impressive space inside Koko's brings a distinct style of expertly executed Japanese sushi, creating original dishes using the freshest of ingredients, as well as western-style classics with a modern twist.

## Teppanyaki @ Koko's

Nichola Absalom, Director of Marketing at Scenic UK, recently enjoyed a dining experience at our Teppanyaki @ Koko's venue:

"This is seriously high-quality teppanyaki, with wagyu steak sourced from an award-winning farm in New South Wales, Australia, presented alongside blackened cod with a wasabi sidekick..."

Perfect craftsmanship right before your eyes, raising the bar in ocean cruising gastronomy."

## Culinary expertise

Tom Götter, our Executive Chef, oversees the menu development across all on board dining experiences.



A Sushi @ Koko's - crab and yuzu tobico uramaki

B Teppanyaki @ Koko's

Cover image: Chef's Table

## Lumière

The ship's premier restaurant serves exceptional French fine-dining in a sophisticated setting.

Accommodating an intimate 35 guests a night, the interior design takes inspiration from the classic 1920s art deco movement and authentic dishes include black truffle, foie gras, frogs' legs and snails, as well as cannelé with homemade ice cream or Valrhona chocolate truffles with macarons. Be sure to take a seat at the impressive bar and sip the finest French champagne from the dedicated champagne wall, as the wonder of your exquisite meal resonates.



## Elements

Enjoy a la carte breakfast, lunch and dinner in our contemporary main restaurant. Where fresh breads and pastries from the bakery make for a sumptuous breakfast, salads and burgers off the grill provide a hearty lunch, and a selection of Italian inspired evening dinners consist of homemade pasta and steak.

## Chef's Table

Located within Elements, our Chef's Table private dégustation dining experience works by invitation-only, with tinted windows for a more exclusive feel. A meal and culinary show combined, its open galley allows guests to observe interactions in the kitchen, while enjoying fine-dining with wine pairing.



- A Lumière
- B Homemade pasta - Elements
- C Chef's Table @ Elements
- D Chef's demonstration - Scenic Épicure