

THE COLLABORATION

Chef Curtis Stone and Princess Cruises share a passion for bringing people together through food and creating happiness around the table. It's a dedication to fresh cuisine that helps build connections to our world and those with whom we explore it.

Together, we're offering Princess guests SHARE by Curtis Stone, our newest specialty restaurant on select ships, "Crafted by Curtis" dishes fleetwide, and for the ultimate Chef Stone onboard experience, Chef's Table by Curtis Stone – delicious discoveries that will inspire them to Come Back New®

TOGETHER

*a connection to
be nurtured*



Little Gems



Tarte Au Citron Vert

ABOUT CHEF CURTIS STONE

Internationally known, Chef Stone began his cooking career at the age of 18 in his homeland of Australia and later honed his skills at Michelin-starred restaurants in London. He has appeared on a number of top-rated cooking programs, most recently starring as a mentor on Food Network's *All-Star Academy*. Curtis is also a *New York Times* best-selling author, having written six cookbooks, including his most recent: *Good Food, Good Life*. His first solo restaurant, Maude, located in Beverly Hills, CA, opened in 2014 to rave reviews from respected outlets including *Time*, *Travel + Leisure*, *Eater LA*, *Los Angeles Magazine*, *Angeleno* and more. Curtis, together with his brother, Luke, and Chef Chad Colby plan to open a meat-centric restaurant, named Gwen, in Hollywood mid-year, 2016.


PRINCESS CRUISES
come back new®
princess.com/curtis-stone

SHARE

by

Curtis Stone



THE CUISINE

Designed by Chef Stone, SHARE's exquisite menu features a multi-course meal created to share amongst each other, which includes enticing charcuterie, composed salads, handmade pastas, premium quality meats, an array of decadent desserts and more!

COOKING
*the art of
creating a meal
to share*



Twice Cooked Duck

THE CONCEPT

The SHARE dining experience aboard Princess Cruises encourages spending quality time with family, friends and other cruisers by offering delicious dishes designed for sharing served in an intimate setting. By creating a restaurant with a comfortable, relaxed atmosphere, the design allows for the important things in life – family and friends – to take center stage.



Potato Gratin



THE PHILOSOPHY

"Sharing is really the central philosophy of everything that I strive for and am passionate about when it comes to food and travel – bringing people together, communicating on a deeper level and sharing beautiful dishes with the special people in your life."

Curtis Stone

SHARE
*the joy of
coming together*



Butter Poached Lobster

