CRUISE WEEKLY
delivered daily!
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Wednesday 18th Nov 2026

## *Cruise Weekly* today

***Cruise Weekly*** today features three pages of all the latest cruise industry news.

## Viking to add more

**VIKING** has announced significant fleet expansion plans during its third quarter financial update, with the cruise line securing options for 14 new ships.

Among the new vessel options are four new ocean ships, scheduled for delivery in 2035 and 2036, and 10 more river vessels, spanning deliveries from 2030 to 2034.

Viking also firmed up orders for four more river ships for delivery in 2029.

**MEANWHILE,** the line missed Wall Street's expectations due to low water levels on European rivers, with net income of US$498 million down from US$514 million.

# *Resilient Lady* to receive makeover



**VIRGIN** Voyages' *Resilient Lady* (**pictured**) will receive a glow-up next year, with the refreshed experience to debut on 02 Sep.

One of the headline new additions will be Yim, a new Thai dining experience, and the first of its kind in the Virgin fleet.

Following in the footsteps of Ariya, Rojo and Lucky Lotus, the signature restaurants aboard Virgin's other ships, Yim continues the evolution of vessel-specific dining across the fleet.

The menu, which is yet to be revealed, will be developed around the concept of 'refuel', a culinary pillar of Virgin's new approach to wellbeing.

Virgin will also give its most loyal passengers a new place to call their own aboard *Resilient*: 'The London Club'.

The venue will draw on Virgin's British roots and music heritage, with records, memorabilia, tea, and scones.

Access to the exclusive club experience will be earned purely through loyalty.

The London Club will feature a concealed entrance, a 'Keeper of the Door', and a secret phrase, and while inside, there will be music and drinks, with 'personal recognition' to play a key part in the experience, Virgin said.

*Resilient*'s glow-up will also introduce Replenish, a dedicated space featuring a red-light sauna, cold cabin, light therapy, compression boots and a hyperbaric chamber designed for two, alongside loungers overlooking the sea.

Passengers will be able to choose shorter cold and light sessions or a full Replenish experience, while golden hour will pair sauna time with relaxation on loungers as the sun sets, creating another option for couples spending time together at sea.

There will also be a new cabin concept designed around restful sleep, featuring blackout conditions, cool temperature and linens, soft evening lighting, and a night host. *MS*




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This November, **Regent Seven Seas Cruises**® is celebrating the travel advisors who bring the world within reach for their clients. Join Regent Seven Seas Cruises® and tourism board partners for four short, expert-led destination discussions, uncovering the lesser-known sides of Japan, Monaco, Italy and Canada.

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## Oceania Black Fri

**OCEANIA** Cruises has unveiled Black Friday savings of up to 50% across all of its voyages next year.

Available until 01 Dec, the promotion applies to more than 200 sailings worldwide, spanning destinations such as the Mediterranean, Alaska, the Caribbean and Asia.

Discounts are subject to change and applicable for specific stateroom categories.

For more information on the Black Friday sale, visit oceaniacruises.com or call the cruise line on 1300 355 200.

# New culinary ambassador

**FOUR** Seasons Yachts has announced three-Michelin-starred Chef Christian Le Squer (**pictured**) as the culinary ambassador for Sedna, the signature fine-dining restaurant aboard the cruise line's flagship *Four Seasons I*.

Throughout 2027, Le Squer will shape Sedna's culinary offering, and join two exclusive Chef-in-Residence voyages in the Caribbean and Greek Isles in Feb and Sep respectively.

Le Squer is the executive chef of Le Cinq restaurant at Four Seasons Hotel George V, Paris,



and will bring his distinctive interpretation of French gastronomy to Sedna through a signature tasting menu and an a la carte selection.

He will also advise on future collaborations and experiences with Four Seasons Yachts, while Sedna's chefs will have the opportunity to train alongside him and his team at Le Cinq.

"Sedna is the centrepiece of the culinary program aboard *Four Seasons I*, bringing together exceptional talent and a shared passion for creating memorable dining experiences," said Ben Trodd, chief exec of Marc-Henry Cruise Holdings, joint owner-operator of Four Seasons Yachts.

"As our culinary program continues to evolve, this collaboration with Chef Le Squer builds on that vision while showcasing Four Seasons culinary talent at sea.

"His influence will be felt at Sedna throughout the year, and during his two residencies, guests will have the opportunity to experience his cuisine with the chef himself while on board."

Sedna seats 66 guests indoors and 40 outdoors, with a private dining room for up to 10. *MS*

## Going over the Edge

**CELEBRITY** Cruises is ending its 'Dinner on the Edge' experience on board *Celebrity Beyond*, ***CW*** understands.

The ship is currently undergoing a major update, due to debut tomorrow, which will also see the phasing out of the specialty dining experience, which takes place on the ship's Magic Carpet cantilevered floating platform.

Dinner on the Edge will continue to be offered aboard other ships such as *Celebrity Edge, Celebrity Apex, Celebrity Ascent* and *Celebrity Xcel*.

## HX expands UTAS

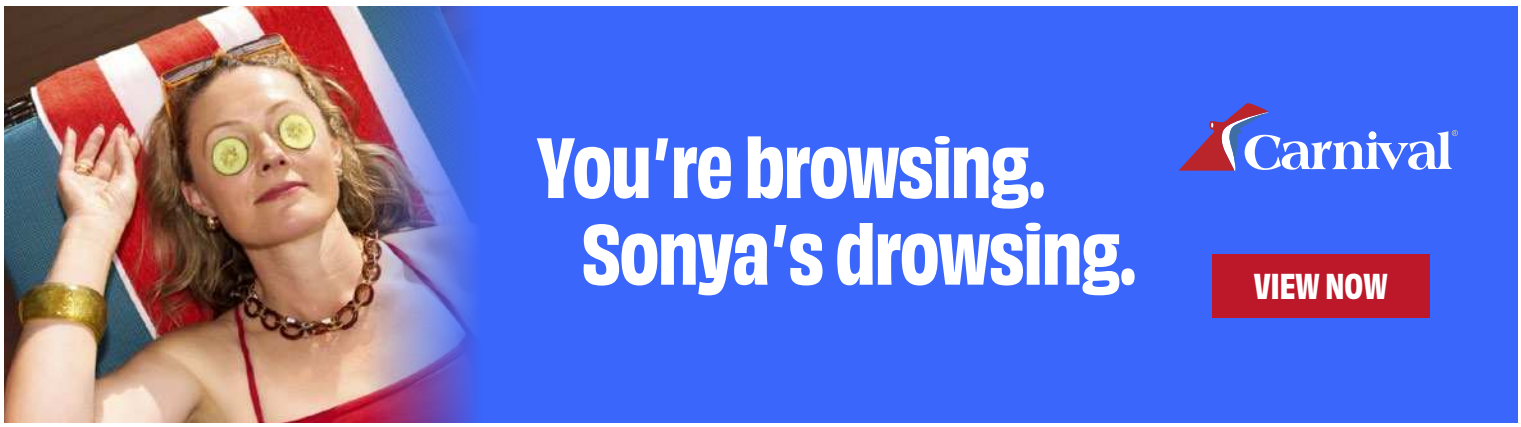
**HX EXPEDITIONS** and the University of Tasmania have unveiled more personalised Antarctica learning experiences, with a completely redesigned course launching for the 2026-27 season.

Offering 11 flexible modules and 20 hours of expert-led content, the new Antarctica Comprehensive Course builds on the industry-first pioneering partnership which was launched last year (***CW*** 15 Sep 2025).

Designed to be more accessible and engaging, the new modules range from one to three hours of content.

Learners will also have the freedom to "pick and mix" their subjects.



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## PORTHOLE

**ATLAS** Ocean Voyages is giving cruisers the opportunity to weigh in on the hull colour of its ship *Atlas Adventurer*.

The cruise line has offered four possible colours for its hull, **pictured** below:

Wine red



Steel blue



Graphite grey



Emerald green.



**CLICK HERE** to vote on a colour and to share the vote around the cruise sector.

## Azamara Black Fri

**AZAMARA** Cruises has unveiled its biggest sale of the year this Black Fri, with up to US$6,000 off, plus up to US$750 of onboard credit.

The savings are available on select cruises booked between 17 Nov–04 Dec - **CLICK HERE** for more information.

# HAL to add new restaurant



**HOLLAND** America Line (HAL) has revealed Azul (**pictured**), a new Mediterranean restaurant and culinary experience aboard *Oosterdam*, which will be introduced as part of the Holland America Evolution fleet update next year (***CW*** 11 Sep).

Azul's menu will draw from cuisines across the Mediterranean, with fresh ingredients and vibrant flavours from France, Spain and beyond.

The new concept pairs Mediterranean cuisine and fresh fish with tableside presentations and cooking demonstrations.

Azul will aim to extend the Mediterranean experience beyond the menu, with a dedicated bar, market-style ingredient displays and design inspired by olive groves, aquamarine waters, harbour markets and coastal villages.

The 70-seat restaurant will debut in spring 2027, with another of the restaurant's highlights to be a chef's counter and cooking demonstrations.

There will also be locally sourced selections from Holland America's Global Fresh Fish Program, including a fresh fish display at the entrance.

Among the dishes planned is whole sea bass, a shareable main presented tableside.

Octopus will offer another taste of the restaurant's Mediterranean influences, while an elevated bread service with olive oil will welcome guests to the table.

Located aft on deck 2, further details, including the full menu and information on reservations, will be available soon.

"Cuisine is one of the most powerful ways we connect guests to the destinations they visit, and Azul brings that philosophy to life with cuisine that goes beyond the plate," the cruise line's senior vice president of guest experience & product development Michael Stendebach said.

"The Mediterranean is incredibly diverse, and Azul gives us an opportunity to celebrate the flavours and traditions found across the region while creating an experience that is engaging, thoughtful and distinctly Holland America," he said.

"It's a strong example of what Holland America Evolution is designed to do: introduce something new while staying true to the experiences our guests value most." *MS*



## CLIA UPDATE

**with Joel Katz**
*MD, CLIA Australasia*

### Nominate now!

**AUSTRALIA'S** travel advisor community is among the most professional and dedicated in the world.

We can see this reflected in the record numbers of Australians taking cruise holidays.

That's why we want to celebrate the passion and success of our trade partners at our 24th annual CLIA Awards – but nominations close at the end of Fri, so now is the time to stand up and be seen.

Every year, we are inspired by the creativity of our members.

The Cruise Industry Awards are about celebrating the innovation, professionalism, and commitment of our members, and this recognition is thoroughly deserved.

I urge every active member of CLIA to get involved in these awards. It's a great opportunity to break from the day-to-day and take stock of all your hard work and achievements.

Don't think you aren't a serious contender or that bigger players have the advantage – sometimes the humblest amongst us have a great story to tell and deserve to be celebrated, so be sure to put yourself forward.

You can nominate yourself or nominate a colleague, but don't be shy.

This is about taking pride in your achievements and giving your efforts the recognition they deserve - **CLICK HERE** to nominate yourself.

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