

Press Release



Two-star chef delights guests on AIDAluna Gourmet Caribbean cruise with Peter Knogl

The AIDA gourmet crew is taking a culinary journey through the Caribbean Islands from February 23, 2014 to March 9, 2014. Two-star chef Peter Knogl, AIDA head chef Günther Kroack, and award-winning sommelier Gunnar Tietz are leading the way. This savory journey includes a culinary excursion, a fabulous gourmet breakfast in Rossini, food and wine pairing menus, and a culinary class with renowned chef Peter Knogl.

AIDAluna will be sailing from Barbados to Castries, St. Lucia. The island's stunning two volcanic landmarks Petit Piton and Gros Piton are a popular destination for hiking adventures. AIDAluna docks the next morning in the port of Roseau on the island of Dominica. Dominican rainforests are greener, more fascinating, and more pristine than anywhere else in the world. Guadeloupe's stunning visual contrasts with its rugged, volcanic terrain in the Basse-Terra region and the gentle plains of the Grande-Terra region fill the next day. After that it's on to Antigua. Visitors can explore the island by kayaking through the tropical mangroves or hiking through the rainforest. After making a stop in La Romana in the Dominican Republic, AIDAluna sets sail for Aruba. Aruba is known for its amazing powdery white beaches and majestic coastal landscape. Then it's off to the "C" of the Dutch ABC islands: Curaçao. Willemstadt's floating market and the island's vivid coral reefs are particularly interesting to see. The next day provides all the natural Caribbean beauty that the island of Bonaire has to offer: blue sky, crystal-clear water, and colorful underwater treasures. After a relaxing day at sea, people who enjoy a rare find can have a look around Margarita Island. In addition to its stunning landscape, the island is home to many brightly colored birds such as the pink flamingo and scarlet ibis. AIDAluna is immersed in a world of flavor when it heads to Grenada. The cruise comes full circle the next day in the Caribbean port of Barbados where it started.

Peter Knogl whips up culinary delights for guests on board, parts with great recipes in an exclusive culinary class, and delights guests with two food and wine pairing menus in the Rossini restaurant. Knogl is one of the few chefs who have received two stars. His culinary masterpieces have been awarded 18 points by Gault Millau. He has been head chef at the "Cheval Blanc" restaurant in the Grand Hotel Les Trois Rois in Basel for many years. Gunnar Tietz from the "first floor" gourmet restaurant in Berlin is one of the best sommeliers in Europe. He provides food and wine pairing advice, offers a rum workshop, and gives wine seminars. The gourmet package also includes a cocktail reception, culinary excursion, gourmet breakfast, and an AIDA cookbook.

While fascinating landscapes beckon exploration on shore, AIDAluna provides its own wide range of relaxation and entertainment possibilities on board – whether sunbathing on the pool deck or sipping a cocktail while enjoying the Caribbean scenery. Top-notch entertainment options include various shows, live bands, and a DJ. Fitness options such as workout classes, spinning, jogging, and basketball are a hit with sports

Issuer:
AIDA Cruises
Am Strande 3d | 18055 Rostock
Tel.: +49 (0) 381 / 444-0
Fax: + 49 (0) 381 / 444-88 88
www.aida.de

Communication:
Hansjörg Kunze
Vice President PR & Communication
Tel.: +49 (0) 381 / 444-80 20
Fax: + 49 (0) 381 / 444-80 25
presse@aida.de

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enthusiasts. The wellness area features a sauna, massages, and beauty treatments for relaxation. AIDAluna's seven restaurants provide a wide range of culinary options to satisfy every desire. Our "Markt Restaurant" has all the flair of a Mediterranean market and guests can experience the ambiance of specialties prepared right in front of them. The "Weite Welt" restaurant offers a savory journey of flavors from around the world, from Northern specialties and Asian Mediterranean to California Tex-Mex. Our modern "Bella Vista" restaurant serves up authentic Italian cuisine. The "Pizzeria Mare" has all the traditional pizza creations and light snacks. Our à la carte restaurants Rossini, Buffalo Steak House, and Sushi Bar can accommodate even the most sophisticated palates.

You can book the 2-week cruise with arrival and departure package including the AIDA Rail&Fly Ticket from EUR 2,375 per person in an interior stateroom by contacting your travel agency, calling us at +49 (0) 381/20 27 07 07, or by going to www.aida.de. The gourmet package can be added for just EUR 299 per person.

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