



Q & A - COMMON QUESTIONS

Do I need reservations for Dinner or is it open seating?

Individual dining at the main dining room will be open seating.

Dining reservations for Specialty Restaurants will be at no additional cost and may be made in your Oceania My Account based on this schedule and the category stateroom or suite that you have reserved:

Categories

Suites OS/VS/OC
Penthouse PH.1,2,3

Concierge A.1,2,3

All Other staterooms

Date

Once Final Payment is Made
April 27, 2024

May 12, 2024

May 27, 2024

Specialty Restaurant Reservations:

Owner's Suite, Vista Suite, Oceania Suite

2 reservations at each restaurant

Penthouse Suite

1 reservation at each restaurant

Concierge Level Veranda, Veranda, Ocean View and Inside Stateroom

1 reservation at each restaurant

If you have been invited by another guest and would like to make changes, please contact the individual that created the reservation. You may only edit reservations that you completed.

What are the specialty restaurants on the Vista

Toscana

Toscana presents an evolution of Tuscan cuisine in a truly Italian setting of rich Chianina leather, hand-blown Venetian glass and Carrara marble. Evolved from generational family traditions, many of our recipes originated with the mothers and grandmothers of our own Italian culinary staff. Presented on elegant, custom-designed Versace china, masterfully prepared dishes exemplify the essence of Tuscany and celebrate Italy's culinary passion. Perhaps the evening begins with the octopus carpaccio with Champagne vinaigrette or the artichoke and parmesan cheese timbale with black truffle sauce, followed by classic dishes such as the hand-rolled gnocchi with pesto, a rich risotto with lobster medallions and shallots, or a pan-seared sea bass filet finished with Sorrento lemon, chardonnay and capers.

Polo Grill

Polo Grill delights diners with the ultimate classic steakhouse experience presented with timeless reverence. Richly layered decor and an abundance of custom millwork create an imaginative rendition of tradition set against crisp white linen tablecloths while a cadre of black jacketed servers set the tone for an evening of

gracious dining. Each course stands as the very definition of time-honored favorites, most notably the beef dishes, all of which are 28-day dry aged certified Black Angus USDA Prime, while succulent seafood dishes such as grilled swordfish and whole Maine lobster gratinée are also classics in their own right.

Red Ginger

Red Ginger radiates harmony and tranquility while evoking the boldness and subtleties of the extraordinary Pan-Asian dishes our talented chefs have created. Much like the room itself, the Thai, Korean, Japanese and Malaysian rooted specialties are a mélange of spicy and soothing, savory and sweet to please virtually every palate. Begin with a Spicy Duck & Watermelon Salad with cashews, mint and Thai basil. Savor Chicken Shio Ramen Noodles with tofu, shiitake mushroom and bok choy or opt for a Seven Spices Crusted Lamb Rack with fresh wasabi lamb jus. To complement the bold and multifaceted flavors of the Pan-Asian dishes here, the cocktail and beverage menu includes a premium sake selection, Asian beers and Asian-inspired cocktails that call on spices such as lemongrass, ginger and turmeric as well as exotic fruits such as lychees. In Red Ginger, the gustatory pleasures are as striking as the visual ones.

Ember

Welcome to Ember, where savory American classics come to life with a modern twist. Our diverse menu showcases fresh, seasonal ingredients transformed into mouthwatering dishes by the finest culinary team at sea, while the atmosphere reflects the effortlessly laid-back nature of a family-run Sonoma tasting room. Try our blackened crab cake with corn salsa or savor the porcini-dusted bone-in ribeye with foie gras-truffle demi-glace. For dessert, indulge in a roasted apple tart with Humphry Slocombe sweet summer corn ice cream. In a warm enclave of graceful service and meticulous attention to detail, each of the timeless dishes shines. At Ember, delight in the pure and uncomplicated pleasure of delicious cuisine.

Is there a dress code?

Recommended onboard clothing is resort or country club casual. There are no formal nights on Oceania Cruise Line. For evening dining, elegant casual resort wear is suggested. Oceania requests that Casual jeans, shorts, t-shirts, baseball caps, sandals, or tennis shoes are not permitted in the restaurants after 6 PM, except in the Terrace Café.

What special diets are available on the ship?

Special arrangements can be made if you require diabetic, gluten-free, lactose-free, kosher, vegetarian and vegan meals. Other diets must be requested for approval and, in some cases, may require additional medical documentation.

Are there children's programs or babysitting services?

Any guest under the age of 18 must be accompanied by and occupy the same stateroom as an adult 18 years or older. Normally, Oceania Cruises does not provide for the care, entertainment or supervision of children. There are no organized programs for kids or teens, but the 1,200-guest ship has paddle board tables, mini-golf, a putting green, a pickleboard court, shuffleboard, croquet, a fitness track, and an Artist's Loft.

Oceania has agreed for this sailing to have organized youth/ teen programming in 3 age groups. Ages 5 – 8, ages 9 – 12 and ages 13 – 17. Details will be provided onboard for the passengers that would like to take advantage of this opportunity.

What kinds of outlets do the staterooms have?

Each stateroom has 2 - 110 volt outlets and 2 - 220 volt outlets which can be used for items such as battery chargers, hair dryers, razors and personal hygiene items. The Vista also has 2 - USB outlets to charge phones and tablets.

Can I bring my travel iron?

Travel irons cannot be used due to the fire hazard they can pose. Complimentary self-serve laundrettes are available onboard on Decks 7, 8, 9, 10 and 11 and are open from 7am to 10pm daily. Ironing boards and irons are also located in each, while valet laundry is included as a perk for those staying in Concierge-class and above suites.

Can I use my mobile phone on board?

While at sea, guests are able to use their own mobile phones to make and receive calls, text messages and for data services. International roaming charges will apply and will be billed by your regular service provider. Guests with AT&T service may choose from a selection of packages offering discounted rates for international calls, texts and data while on board our ships. For complete details on plans and full terms and conditions, please visit www.att.com/cruiseships. Please check with your individual carrier for availability and rates. Many people like to use WhatsApp to make mobile phone calls over the internet.

Are the ships safe?

Oceania ships must continually pass strict Coast Guard inspections and all crewmembers undergo training to perform various responsibilities in the event of an emergency. Like all cruise ships, Oceania conducts a safety drill shortly after sailing away from the embarkation port. In this drill, guests learn the location of their “muster station” and how to correctly wear the safety vest provided in each suite. All of Oceania’s smaller cruise ships carry a predetermined number of lifeboats and rafts – more than enough to accommodate all guests and crew onboard in the unlikely event of an evacuation, and all Oceania ships are equipped with numerous smoke detectors and fire extinguishers.

Will I get seasick?

All of Oceania’s smaller cruise ships have modern stabilizing systems to counteract ocean swells and sophisticated navigation tools that allow the Captain to skirt inclement weather. Most guests get their “sea legs” within a few hours, however if you are concerned about becoming seasick, over-the-counter motion sickness medications and homeopathic remedies are available at most pharmacies. I usually suggest ginger root capsules, that you can get at any health food store.

Can I smoke on board?

For the safety and security of all guests and staff on board, Designated Smoking Areas are available on the forward, starboard corner of the Pool Deck and in the aft, Smoking Lounge is located outside of the entrance to Horizons. These areas are comfortably furnished and conveniently located near food and beverage areas. Smoking is expressly forbidden in all staterooms and suites, on verandas, or in any areas of the ship other than officially Designated Smoking Areas. Smoking in a stateroom or suite or on a veranda represents a serious fire and safety hazard to all guests and staff. Guests choosing to disregard this policy will be disembarked at the next port of call and may also be subject to additional fees that will be imposed to cover the costs associated with any damage to and the required cleaning of furnishings, verandas and surrounding deck and accommodation areas. All areas other than those specified as Designated Smoking Areas will remain smoke-free. This includes all guest suites and staterooms, verandas, restaurants, public areas, the Casino and all other areas of the ship. Cigar and pipe smoking is only permitted on the forward, starboard corner of the Pool Deck. The use of electronic cigarettes is allowed within designated smoking areas only.

Shipboard Terminology:

Aft or Stern: the rear of the ship

Bow: the front of the ship

Bridge: the ship’s control center where the captain and his officers steer the ship

Decks: the floors of the ship

Galley: the ship’s kitchen

Gangway: the entrance / exit area connecting ship and shore side dock – or ship and tender

Muster Station: a designated meeting spot for emergencies

Port: the left side of the ship

Starboard: the right side of the ship

Tender: a small boat that ferries guests from the ship to the port when the ship is not alongside a dock

If you have any questions please contact me. I may also use your question in an issue with frequently asked questions and answers

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