

# SEADREAM YACHTS

## SERVICE AND GOURMET CUISINE SUPREME

| BY TRACY BEARD

Leave your responsibilities behind and plan a trip with [SeaDream Yacht Club](#) where the officers and crew intuitively understand the needs of each guest. Impeccable service begins with friendly customer care at booking and continues through disembarkation. Whether it is carrying drinks and plates to the table, escorting guests into the dining room or coordinating arrangements for a land excursion, the staff aboard SeaDream are friendly, efficient and professional.

### THE YACHTS

SeaDream Yacht Club cruises currently consist of two identical mega yachts, each boasting 56 well-appointed staterooms with unobstructed ocean views, marble-lined bathrooms and multi-jet showers. The public spaces are luxurious and yet comfortable. Yachts accommodate a maximum of 112 guests and 95 crew members creating an almost 1:1 ratio. These numbers optimize the ability to provide exceptional service in every area onboard and ashore.

### ALL-INCLUSIVE

SeaDream trips are all-inclusive. Passengers enjoy gourmet meals, select premium brand liquors and a daily selection of wines that accompany both lunch and dinner. Items from the in-suite room service menu are available 24 hours a day, and gratuities are also included.

### LIFE ON BOARD

Each day aboard SeaDream affords opportunities to experience something exciting or to rest and relax in the opulent surroundings. Guests can elect to exercise in the fitness center, participate in yoga and tai chi classes, sleep overnight on one of the fabulous Balinese dream beds, or even work on their swing in the golf simulator. In the evening, vacationers enjoy sipping a cocktail or a glass of wine at the Top of the Yacht bar where talented bartenders make it their mission to create drinks personalized to individual tastes.

In port exciting adventures await. The celebrated “Champagne and Caviar Splash” event takes place on all Caribbean trips. The crew and officers serve guests bubbles and caviar while they wade in the sea. In approved ports, the staff opens the yacht’s marina and guests can test their skills with wave runners,







kayaks, personal sailboats, snorkel gear, and stand-up paddleboards. Mountain bikes are available for adventurous guests to explore ports, and return guests rave about the crew-led hikes and bike tours. On occasion, the yacht's chef hosts shopping tours.

**MY CARIBBEAN EXPERIENCE**

My daughter Brittney and I recently spent a week aboard SeaDream II. Our journey began in Puerto Rico and ended in St. Martin. The family-owned yacht company hires well-trained staff that instinctively know how to read guest personalities. They understand when to be serious and proper and when to let loose and be playful. We delighted in their humor. The more we got to know them, the funnier they became even to the point of acting offended if we chose to sit in a section other than theirs on any given day.

**GOURMET CUISINE**

The dishes served on SeaDream are both tasty and picture-worthy. [Executive Chef Tomasz Kozlowski](#) oversees the culinary service on both yachts. He studied at the Le Cordon Bleu and trained in Paris, Barcelona, Berlin and Warsaw. He began his career as executive chef at SeaDream Yacht Club when it launched in 2001 after working on another cruise line for a few years.

Chef Kozlowski told me, "Being a chef on a cruise ship is very different from being on land. The owners





at SeaDream give me the freedom to do what I want; it just must be the best. The quality and flavors must be excellent, but the dishes do not have to be complicated.”

Chef Kozlowski’s goal is to make people happy with his food, and he is thrilled to take special requests. Sometimes people ask for dishes that they have never tried but want to experience. He said, “Sometimes I have to Google it. I don’t copy what someone else does, but I create what I think would be best. I rarely take things off the menu because the repeat clients expect certain things, but I am always adding, changing and twisting dishes to make them better.”

Chef Kozlowski knows that people eat more on vacation. He shared that he tries to make his dishes lighter but still tasty. He doesn’t use flour in his soups or sauces, and he omits butter and cream in his soups. The portion sizes are smaller so that guests can enjoy a variety of courses. He said, “Quality certified ingredients are essential for flavor and to prevent anyone from getting sick.”

The food on SeaDream is delicious. Two of my favorites were the potato gnocchi with creamy pesto sauce served in a parmesan tuile and the marinated grilled cauliflower served on a pumpkin and carrot mousse with roasted pumpkin seeds. Brittney loved the oven-baked duck breast with potato blini and red cabbage.

## PORTS OF CALL

My favorite port was The Baths on Virgin Gorda. We tendered to the island and then rode in an open-air bus for a quick 15-minute ride. It was an easy 15-minute hike to Devil’s Beach where the crystal blue waters sparkled under the glorious sunshine. Later, we hiked through “caves” in knee-deep water and traversed a series

of steps. We used rope handrails to guide us until we reached “the baths,” a geological wonder made of granite boulders that formed pools

of water in the sea next to the beach. We swam in the pools and then hiked back up the hill to enjoy a glass of rum punch at the restaurant.

We snorkeled in Anguilla. Our 12-person speedboat boasted three large engines. Captain Jel was at the helm and Anna, our activities guide, accompanied the group. We stopped at three beaches to swim and snorkel. We began at Little Bay, which possesses the smallest beach on Anguilla. The teal blue sea glistened as we approached by boat, and the high cliffs peppered with cactus outcroppings loomed above us. The cliff wall buffered the sea creating gentle waters to explore. The waters at Shoal Beach were so clear that we could see the white sands below us wherever we swam. Sandy Beach was unique; it lies in the middle of the sea. The island is so low that vicious storms often sweep away its contents: a bar, umbrellas and lounge chairs.

St Barts is a paradise for high-end shoppers. Not far from the docks, designer boutiques line the streets next to open-air eateries and bars. All adults visiting Nevis island need to stop at Sunshine’s Bar and indulge in their famous killer bee cocktail, a fruity drink made with rum and passion fruit. We were forewarned that one is enough if you plan to walk away unassisted.

We booked a trip with Veronica Tours on St. Kitts. Veronica has lived on the island her entire life and in less than two hours she showed us her version of the island’s highlights. We loved the rain forest, and Timothy Hill provides a stunning view of both the Atlantic Ocean and the Caribbean Sea at the same time.

## TREAT YOURSELF

SeaDream Yacht Club cruises travel all over the world. If you are looking for exceptional service, exciting itineraries and excellent cuisine, book a trip on one of their yachts for a genuinely dreamy vacation. The staff will make you feel like a royal. ♦