



EXPLORA JOURNEYS UNVEILS CHEF CLAUDE LE TOHIC AS THE THIRD GUEST CHEF AT ANTHOLOGY ONBOARD EXPLORA I

Chef Claude Le Tohic earned three Michelin Stars for Joël Robuchon in Las Vegas, while his current restaurant O' by Claude Le Tohic in San Francisco has received one Michelin Star.



Geneva, Switzerland, 22 February 2024 - Explora Journeys, the luxury lifestyle ocean travel brand of the MSC Group, is proud to announce its partnership with Chef Claude Le Tohic, a Chef-Partner of O' by Claude Le Tohic in San Francisco, to curate an unparalleled culinary experience for guests on board EXPLORA I. His experience features multiple Michelin-starred establishments, including Joël Robuchon at the MGM Grand where he earned three Michelin stars.

Anthology, a celebration of global culinary talent, introduces Le Tohic as the latest guest chef to grace the unique culinary stage aboard EXPLORA I. Chef Claude Le Tohic will be the third guest chef to showcase his culinary talents at Anthology, one of 11 culinary experiences on board the ship. Guests can enjoy his curated menu from March until June 2024. EXPLORA I guests will have the opportunity to savour Chef Le Tohic's creations to experience a culinary "Ocean State of Mind".

Chef Claude Le Tohic, of one Michelin-starred restaurant O' by Claude Le Tohic in San Francisco is an icon in modern French cuisine, bringing his unparalleled expertise to Anthology as EXPLORA I sails along the North and Central American Pacific coast, crossing the Atlantic Ocean to reach the Mediterranean.

Alban Gjoka, Vice President of Food and Beverages, Explora Journeys commented, "As we continue to redefine luxury ocean travel, Anthology stands as a testament to our commitment to delivering unparalleled culinary experiences at sea. Chef Claude Le Tohic's presence elevates this series to new heights, bringing a harmonious fusion of French sophistication and West Coast flavours onboard EXPLORA I."

Collaborating with Alban Gjoka and Franck Garanger, Explora Journeys' Head of Culinary, Chef Le Tohic introduces his signature dishes that celebrate modern French cuisine, blending classic techniques with California's finest produce. Highlights on the menu include: Cannelloni of Scallop with an extravagance of black truffles, Parmesan foam and pastoral salad or his signature A5 Japanese Wagyu vegetables bouquet with black garlic condiment.



Chef Le Tohic's culinary journey began in Northern France, where he honed his skills at multiple Michelin-starred establishments, including Jamin, Chef Robuchon's first three Michelin-star restaurant in Paris.

Claude Le Tohic, inspired by the mantra *"Cook as if you were doing it for your loved ones. Make sure to infuse it with passion,"* conveyed his enthusiasm about the collaboration, stating: *"I am delighted to partner with Explora Journeys in crafting a menu that resonates with the principles I hold dear. My passion for regional flavors and responsibly sourced ingredients align perfectly with the ethos of the brand. I anticipate infusing Anthology with innovative culinary methods intertwined with time-honored recipes, promising an exceptional dining venture imbued with heartfelt passion."*

This collaboration marks the third in a series of partnerships with illustrious chefs, showcasing Explora Journeys' commitment to culinary excellence at sea.

Dining at Anthology is a one-of-a-kind experience enabling discovery and enrichment and is not part of the inclusive culinary offering. An experience fee applies – Tasting Menu: EUR 190 (\$210) per person, wine pairing: EUR 75 (\$82) per person.

EXPLORA I will spend the spring in North America and the Caribbean Sea before returning to the Mediterranean for summer 2024.

-ENDS-

For media enquiries please contact press@explorajourneys.com

About Explora Journeys

Explora Journeys is the privately-owned luxury lifestyle brand of the MSC Group, headquartered in Geneva, Switzerland, created at the heart of Swiss luxury hospitality. The brand stems from the long-held vision to redefine the ocean experience for a new generation of discerning luxury travellers, drawing on the Aponte family's 300 years of maritime heritage. The brand's aspiration is to create a unique 'Ocean State of Mind' by connecting guests with the sea, with themselves, and like-minded others, while remarkable itineraries blend renowned destinations with lesser-travelled ports, for a journey that inspires discovery in all its forms.

A fleet of six ships will be launched from 2023 to 2028, starting with EXPLORA I's delivery that took place on 24 July 2023. Equipped with the latest environmental and marine technologies, Explora Journeys introduces a new style of transformative ocean travel. EXPLORA I offers 461 oceanfront suites, penthouses and residences designed to be 'Homes at Sea' for guests, all with sweeping ocean views, private terrace, a choice of eleven distinct culinary experiences across six vibrant restaurants plus in-suite dining, Chef's Kitchen, twelve bars and lounges (eight indoor and four outdoor), four swimming pools, extensive outdoor decks with 64 private cabanas, wellness facilities, and refined entertainment. Inspired by the company's European heritage, Explora Journeys will provide guests with an immersive ocean experience and respectful and intuitive hospitality.



EXPLORA II is currently under construction and will come into service in August 2024. EXPLORA III will come into service in 2026 and EXPLORA IV in 2027 with both ships being LNG-powered. EXPLORA V and EXPLORA VI will enter service in 2027 and 2028, respectively.

To learn more about Explora Journeys, visit explorajourneys.com or follow us on [Instagram](#), [Twitter](#), [Facebook](#) and [LinkedIn](#).

Note to Editors: 7-course Tasting Menu curated by Chef Claude Le Tohic and Chef Franck Garanger

Beetroot and Buckwheat Canelé

red cabbage gazpacho, charcoal-roasted beet marmalade, fresh herbs

Caviar Composition

hamachi tartare, radish, aigrette sauce

Maine lobster, sweet and sour turnip

Cannelloni of Scallop

extravagance of black truffles, Parmesan foam, pastoral salad

Barbecued Langoustine

braised fennel, sea urchin rouille, lemongrass broth

Roasted Black Cod

five spices, spinach and verjus sauce, makrut lime emulsion

Main Course Choices

Farm-raised Chicken Breast

duck foie gras, morels, Swiss chard and natural jus



or

A5 Japanese Wagyu

vegetables bouquet, black garlic condiment

or

Vegetables Bouquet au Jus

mushrooms ravioli, butternut, black garlic vegetable extraction

Citrus

silky lemon cream, grapefruit compote, mandarin sorbet

A Selection of Mignardises and Mini Desserts