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## ROYAL CARIBBEAN INTERNATIONAL'S NAVIGATOR OF THE SEAS GETS **TEXAS-SIZED MAKEOVER**

Ship Features All-New WOWs, Including Royal Caribbean's First-Ever Virtual Balconies, FlowRider Surf Simulator and New Dining Program

MIAMI, Feb. 04, 2014 – Royal Caribbean International's Navigator of the Seas is primed to resume year-round service from Galveston, Texas on February 5, 2014, after completing a month-long drydock revitalization. Part of an extensive fleetwide program to enhance every Royal Caribbean' ship, Navigator of the Seas will WOW the Lone Star State with the area's most innovative and contemporary Caribbean cruise vacation by introducing new and significantly enhanced dining options; debut a new FlowRider surf simulator; and offer a glimpse ahead toward the cruise line's highly anticipated Quantum of the Seas.

Most anticipated of all the ship's additions is the new **FlowRider** surf simulator, the center of the action atop the Sports Deck (deck 13), as well as the debut of Royal Caribbean's first Virtual Balconies in 81 interior staterooms displaying expansive, real-time views of the ocean and destinations. Virtual Balconies were first announced for *Quantum of the Seas*, which debuts October 2014, and vacationers can be among the first to experience the innovation on Navigator of the Seas – even before the Quantum class is launched. Vacationers also can choose new Panoramic Ocean View staterooms, featuring floor-to-ceiling glass walls providing guests breathtaking, unobstructed views all the time.

Navigator of the Seas' guests also can look forward to an expanded lineup of eight dining options, led by the debut of an all-new modern Mexican specialty restaurant Sabor, featuring a mouthwatering menu of authentic, modern and unexpected Mexican dishes, such as Oaxacan Ceviche of Red Snapper, Spicy Chicken Flautas, or Chicken and Roasted Corn Empanada, topped with Green mole and spicy peanut sauce – to name a few. Sabor diners also can delight in customized guacamole and salsas, made tableside right in front of their eyes, as well as an assortment of tacos, quesadillas and burritos, all made with the freshest ingredients. Sabor has a service charge of \$25 per guest.

Guests can complement their experience with a curated menu of tequilas, mezcal, and Mexican beers, as well as delicious sangrias and tableside-mixed margaritas, for an additional charge. Sabor's tequila flights also offer guests a chance to sample a trio of Plata, Reposado and Anejo tequila, or savor the nuances among three Reposado tequilas.

Furthermore, Navigator of the Seas' guests will be the first to enjoy the fully revamped and elevated Chops Grille: The New American Steakhouse, which marries contemporary flair to traditional steakhouse offerings. The first among Royal Caribbean's fleet to offer the new menu, Chops Grille on Navigator of the Seas will feature brand new selections, such as the Veal Chop Parmesan, slow broiled with caramelized shallots and topped with parmesan herb butter, a Slow-braised Short Rib of Beef with Bordelaise sauce, and a Dry-aged Steak Burger served on a brioche bun and topped with melted gruyere and pancetta. Guests also can still enjoy Chops Grille classic cuts, such as the 8 Oz. Filet Mignon, served with Béarnaise butter, and a 10 Oz. Grilled Sirloin Steak, as well as a range of new and delicious signature appetizers, soups, salads, and sides – such as new, decadent Truffled French Fries and Gruyere Cheese Tater Tots – that will complete the experience in the cruise line's hallmark specialty restaurant. Chops Grille steakhouse has a service charge of \$35 per guest.

Chops Grille also features two new premium selections of the finest quality cuts of beef in the world, a 16 Oz. dry-aged NY Strip Steak and a 20 Oz. dry-aged Porterhouse Steak (an additional \$18 and \$19 respectively), each USDA prime beef, dry-aged for four weeks to achieve the pinnacle of flavor, tenderness and aroma. This dry-aged process can only be found at select steakhouses around the world, and now, in a cruise industry first, is offered aboard Royal Caribbean International's Chops Grille.

Navigator of the Seas' guests also can choose exciting sushi and Asian fusion dishes in the ship's new Izumi Japanese Cuisine (a la carte menu), and delicious classic Italian favorites in Giovanni's Table Italian trattoria (\$15 for lunch and \$20 for dinner per guest). Rounding out Navigator of the Seas' culinary experiences is the grand, three-story main dining room, newly renamed Sapphire, the casual-dining Windjammer Café, and complimentary room service from 5 – 12 a.m. Navigator of the Seas' specialty restaurants are available for advance online reservations for booked guests at RoyalCaribbean.com.

Guests also will enjoy some of the more popular concepts that were introduced aboard Royal Caribbean's ground-breaking Oasis-class ships, such as new digital signage, bow-to-stern Wi-Fi service, new flat-panel televisions in every stateroom, an oversized LCD movie screen overlooking the main pool, a new Diamond Lounge for Crown & Anchor Society loyalty member guests, and the Royal Babies and Tots Nursery for the youngest guests ages six to 36 months. Additionally, the ship's Champagne Bar has been re-conceptualized into Royal Caribbean's signature, retro-chic R Bar.

Navigator of the Seas will sail seven-night Western Caribbean itineraries every Sunday from Galveston, visiting exciting warm-weather getaways in the Caribbean, including; Cozumel, Mexico; Roatan, Honduras; Belize City, Belize; Falmouth, Jamaica; and George Town, Grand Cayman.

Royal Caribbean International is an award-winning global cruise brand with a 40-year legacy of innovation and introducing industry "firsts" never before seen at sea. The cruise line features an expansive and unmatched array of features and amenities only found on Royal Caribbean including, jaw-dropping, Broadway-style entertainment and industry-acclaimed programming that appeals to families and adventurous vacationers alike.

Owned by Royal Caribbean Cruises Ltd. (NYSE/OSE: RCL), the cruise line sails 21 of the world's most innovative cruise ships to the most popular destinations in the Caribbean, Europe, Alaska, South America, the Far East, and Australia and New Zealand. World renowned for its friendly and engaging Gold Anchor Service, delivered by every staff and crew member, Royal Caribbean has been voted "Best Cruise Line Overall" for 11 consecutive years in the *Travel Weekly* Reader's Choice Awards.

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