DESTINATIONS

SILVERSEA | CRUISE







FROM LEFT: Silver Nova's Aft Deck, The Marquee restaurant (top), bow and Pool Deck PICTURES:

Silversea Cruises



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Silver NovaSilversea Cruises

Tried & Tested

THE FACTS: Silver Nova, which launched in August, holds 728 passengers, has 544 crew and is one of the world's most environmentally friendly cruise ships. It is powered by a hybrid LNG and marine gas oil dual-fuel system, has a huge bank of batteries to provide extra power when needed and is 100% self-sufficient for collecting and treating water. The ship either plugs in to shore power or runs on smoke-free LNG in port.

BOOK IT: In its first year, Silver Nova will sail the Caribbean, circumnavigate South America, cruise Alaska and have a season in Japan, southeast Asia, Australia and New Zealand. A seven-day San Juan to Bridgetown cruise departing on November 27, costs from £3,750 door-to-door.

WOW FACTOR: Being told that *Silver Nova* has an asymmetrical design is one thing; seeing it for yourself is another. Head to the sundeck and prepare to be amazed at the way the pool sits elegantly to one side, looking out over the ocean (or shore), instead of in the middle as on other ships. It's like the rooftop of a hip hotel on the French Riviera.

ONBOARD FEATURES: You can't go far on *Silver Nova* without discovering Salt (or S.A.L.T., as Silversea styles it). It stands for Sea and Land Taste and governs much of this ship. There's the restaurant and bar, a Salt Lab where passengers learn to cook like a local, Salt lectures about local food and Salt excursions geared around the food and drink cultures of the places the ship travels to. Otium is the other name to know. It's a Latin word that revolves around the good life. There are Otium-themed spa treatments and butler-drawn baths. The best room in the house? The Otium Suite, of course, which has a prime position overlooking the wake – as do the Owners and Master suites, the rooms below it. Silversea has never offered aft views before as its ships were in two halves – suites at the front, public rooms at the back. On *Silver Nova*, rooms and public areas run the full length of the ship.

FOOD AND DRINK: Silver Nova packs in places to eat and drink, with restaurants catering for all tastes and bars to suit all moods. The Marquee has made-to-order pizzas, casual alfresco lunches and sizzling cook-it-yourself hot rocks after dark; Salt Kitchen serves local dishes from the countries being visited; and La Dame is fine French with a \$160 charge. For something extra special, sign up for the 11-course Chef's Table dinner (\$180). The venue is fabulous, the experience – seating just 18 people – second to none. For drinks, clients can sample the sundeck by day, sundowners at the Dusk Bar as light fades and the Salt Bar to round off the evening.

REVIEWED by Jane Archer

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