



# Explora

JOURNEYS

**EXPLORA JOURNEYS UNVEILS CHEF INVITÉ SERIES  
WITH MICHELIN-STARRED THIERRY MARX ONBOARD EXPLORA II FROM 24 JANUARY  
TO 4 FEBRUARY**

**BETWEEN CREOLE CULTURE & SAINTED SHORES**



**Paris, France, 18 September 2024** – Explora Journeys, the luxury lifestyle ocean travel brand of the MSC Group, today announced the launch of its Chef Invité Series. The brand is delighted to welcome multi-Michelin-starred chef, Thierry Marx, aboard EXPLORA II during an 11-night Caribbean sailing. Departing from Miami, guests will indulge in an unparalleled culinary experience *“between creole culture and sainted shores”*.

By invitation of Chef Franck Garanger, Explora Journeys’ Head of Culinary, Chef Thierry Marx will create an exclusive epicurean journey for guests to enrich their Caribbean exploration.

**Franck Garanger, Head of Culinary, Explora Journeys** said: *“Chef Marx and I have known each other for numerous years now, both growing up as the sons of bakers. We have honed our craft over countless years and in various locations. I am delighted that we will be reunited on this journey, and have no doubt Thierry will surprise and delight with his culinary excellence.”*

**Chef Thierry Marx** added: *“When friendship and gastronomy come together, you can create remarkable dishes and accomplish extraordinary things.”*



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Throughout this journey, guests will embark on an unforgettable gastronomic experience alongside Chef Thierry Marx, where they will have the opportunity to participate in cooking workshops to unlock the secrets of his recipes and attend exclusive private dinners. In Pointe-à-Pitre, Guadeloupe, guests will explore local markets on guided tours, as the chef shares his expertise on selecting the finest local ingredients, offering insight into how he incorporates these unique flavours into his own culinary masterpieces.

In Antigua, guests will be able to indulge in a one-of-a-kind gastronomic adventure through the flavours of the island, with a private visit to a local herb and vegetable producer for a meet-and-greet and tastings, before a stop at a renowned fisherman's dock, specialising in the island's freshest catches of fish and lobster. Here, the chef will demonstrate his expertise, offering tips on selecting the best seafood and stories that connect to the island's deep relationship with the ocean.

A further highlight of the journey will be an open panel discussion where guests can interact directly with Thierry Marx, discussing his passion for his cuisine, his career, and his inspirations. This unique interaction will allow epicureans to deepen their cooking knowledge and gain insights into the culinary world.

This exclusive series will be available to guests onboard EXPLORA I and II.

**-ENDS-**

**For press inquiries please contact [press@explorajourneys.com](mailto: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 luxury ships will be launched from 2023 to 2028, starting with EXPLORA I's delivery that took place on 24 July 2023. 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 came into service 12 September 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](https://explorajourneys.com) or follow us on [Instagram](#), [Twitter](#), [Facebook](#) and [LinkedIn](#).

### **About Chef Thierry Marx**

Renowned for his innovative approach to French cuisine and his Michelin-starred restaurant, Onor (which recently received its first Michelin star in March 2024), Chef Marx has earned multiple Michelin stars throughout his career, including two in Paris for his restaurant Sur Mesure. Trained by culinary masters like



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Joël Robuchon and Alain Chapel, Marx's culinary journey, enriched by global experiences in Japan, Australia, and beyond, blends tradition with avant-garde techniques, making him one of the most respected chefs of his generation.

Beyond the kitchen, Marx is deeply committed to social responsibility. He founded Cuisine Mode d'Emploi(s), a programme offering free culinary training to individuals facing social challenges. His work in culinary innovation and social inclusion has earned him numerous honours, including the title of Officer in the Order of the Legion of Honor and the Michelin Guide's "Chef Mentor" award.

This commitment is also reflected in ONOR, a restaurant "committed to restoring tomorrow". Opening in one of the most beautiful neighbourhoods in Paris, Faubourg Saint-Honoré, ONOR, led by Chef Marx and his associate, Chef Ricardo Silva, highlights the best products of France, everything that makes up its identity, its culture, and its taste. Committed to social responsibility, the restaurant promotes reintegration into the job market. Twenty percent of its team is either in the process of reintegration or has come from the Cuisine Mode d'Emploi(s) training schools.