



Chef Bo delicately composes a plate.



CRUISING

SEA FARE

Shipboard cuisine is going beyond the buffet.

1

Crystal Serenity—fresh from a US\$17 million makeover—is bringing foods of the world (Alsatian tarte; lamb dumplings from North Africa) to its Tastes restaurant. The “living walls” planted in the alfresco Trident Grill provide the herbs (crystalcruises.com).

2

Befitting its home port of Miami, the new **Norwegian Getaway** has cooked up the Tropicana Room, a retro dinner club with a decidedly Latino vibe. To order: ceviche and churrasco steak (ncl.com).

3

New guest lecturers aboard **Holland America Line** ships include *New York Times* food columnist Mark Bittman and Jehangir Mehta, a former protégé of Jean-Georges Vongerichten (hollandamerica.com).

4

Oceania’s **Riviera** and **Marina** are now offering food-themed excursions and courses, such as a tour of the Mercado Central in Valencia, Spain, followed by an onboard paella class (oceaniacruises.com).

—JANE WOOLDRIDGE

Q & A

Bo on Bangkok

Diana Hubbell talks to Duangporn “Bo” Songvisava, one of the head chefs and founders of Bangkok’s Bo.lan restaurant, about the changing scene in Thailand.

Q: What does it take to do Thai food well?

A: It’s not that easy to do Thai food by hand, when you’re not shortcutting anything. It’s like the difference between Parmigiano-Reggiano and grated Kraft.

Q: Has there been a shift in Bangkok’s Thai restaurants?

A: Five years ago it was very hard to find a good Thai restaurant that cared about sourcing the ingredients. If you had asked me then, I would’ve said that the dining scene was stagnant. I’m quite happy with what’s happening with Thai food now, and in a fine dining context as well. And that people are doing different things. It’s cool.

Q: What inspired you to start the city’s first farmers’ markets?

A: We tried to get organic products and it was super difficult to find any. So we started working directly with the farmers. At first it was just to get organic veggies for Bo.lan, but to make it sustainable, they had to be able to sell to other people. So we’d give them a free space to sell at the restaurant once a week, as long as the goods were ethical and sustainable. With the farmers’ market we tried to make people aware that everything we choose to eat impacts the environment.

Bo.lan 42 Pichai Ronnarong, Sukhumvit Soi 26; bolan.co.th; set menu from Bt1,980.

Confessions of a Room-Service Waiter

This server at a luxury hotel in Boston delivers the dish.

It’s crazy what you run across in the wee hours—like **guests eating off the trays others have left outside their rooms....**

A famous author lived in our hotel for a few months, and **ordered room service every single meal**—for her Yorkies! She demanded we use “French service”—plating the food at the table.

The worst people are the ones who forget to take down their Do Not Disturb signs or those who **answer the door naked**. That happens more than you’d think!