

Why Red Core ?

- 20 years experience of low temperature system design
- Expert in liquid nitrogen food service and operational safety
- Designer/owner of automatic liquid nitrogen ice cream stations
- Creator of ice cream customization and trade secret formulae
- Owns a catalogue of market-proven Dark Matter recipes



Strategic planning

Schedule and plan to launch the world's first liquid nitrogen dessert bar at sea
Manage the project - ice cream station design and integration

Consulting and development

Listen and work with clients to define the best experiences for their guests and co-promote their brand
Assist market research, onboard operation, revenue generation and lead new product design

Training

Familiarize teams with the use of liquid nitrogen, operational safety and on-demand processes
Demonstrate ice cream customization, flavour mixing techniques and service excellence

Our Services

Onboard Scenarios



Depending on the theme, this new concept is open-ended: an intimate Dark Matter experience for two, playful dessert creations at the bar, group ice cream tasting, poolside snacks, liquid nitrogen ice cream workshops, or midnight adult treats at the Atrium.

Our service is revolutionary, and we serve exclusive Dark Matter evening desserts for grown-ups. The "daytime" menu is equally creative, pushing quality and taste to new heights. Our flexibility enables unique products to be made on-demand, while serving parallel vegan or low-fat desserts with ease.