

# H I G H J I N K S







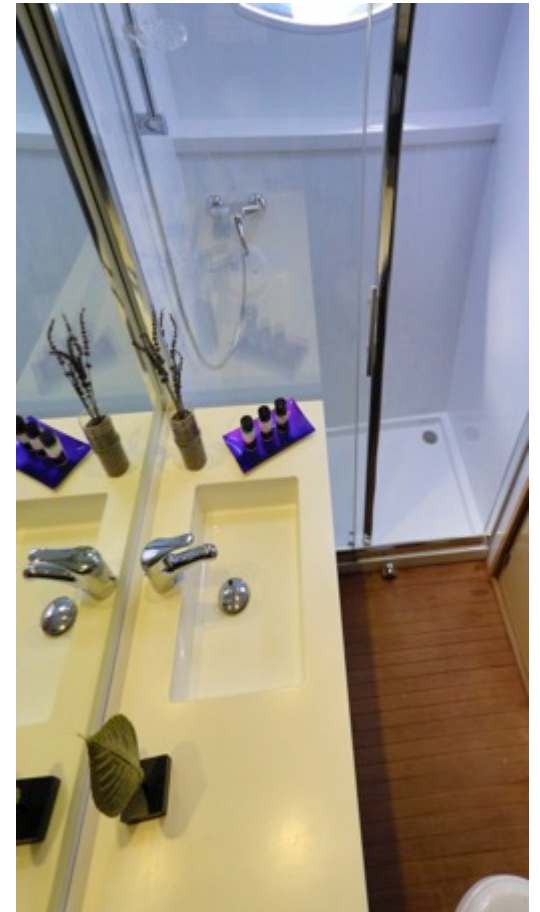


















## Breakfast

Coffee – Tea – Fresh Orange Juice  
Seasonal Fresh Fruit Platter  
Cereals – Yogurt with Honey  
Bacon and Eggs (Scrambled/Cooked/Fried) -  
Greek Omelet (à la carte)  
Croissant – Toast - Preserves and Spreads  
Fresh homemade pies  
Assorted Cheeses and Cold Cuts Platter

## Appetizers

Greek tapas Platter served with crackers, fresh bread and home made dips

Garidompoukitses (fresh prawns on a crispy layer with yogurt/dill homemade dip)

Mouclade (sea shells on a creamy sauce)  
Beef carpaccio with Parmesan flakes and pesto sauce

Salty cheese cake with caramelized pommodori

Fava beans with caramelized onions

## Salads

Greek salad

Green salad with melon, crispy prosciutto and cheese

Ruccola salad with walnuts, pinecone and parmesan cheese flakes

Green salad with Roquefort cheese, pears, strawberries and walnuts

Tomato salad with orange, avocado and local goat cheese

Marinated Grilled and fried vegetables

## Lunch/Dinner

Grouper Pavé on a Mediterranean layer and leek chips

Cooked octopus on red wine sauce with colorful peppers served with tarragon flavored rice

Moussaka Millefeuille (the original Greek Mousaka in a different way)

Grilled swordfish marinated with a soya/garlic/lime sauce

Fresh lobster/prawns spaghetti with creamy white wine/garlic sauce

Pork fillet sautéed with a light sauce yogurt honey sundried tomatoes with potato pies  
Greek souvlaki (variety of meats served with special homemade dips and homemade pittas)  
Bass fish fillet on a light tartar sauce

Gemista (variety of vegetables stuffed with a special mix of rice and herbs, served special roasted potatoes)

Kalamari on a ruccola pesto and walnut sauce

Roasted Lamb leg marinated on a wine/mint sauce

## Desserts

Cheese cake with orange confit  
Chocolate ginger ice cream  
Chocolate pate with figs  
Mousse limoncello  
Yoghurt on rose petals confit  
Fresh Fruit Cobbler  
Coffee – Tea





### **SPECIFICATIONS:**

Length: 17,26 meters (57')

Beam: 8,88 meters (21')

Number of crew: 3

Built: 2014

Builder: Fountain Pajot

Flag: Greek

Hull Construction: GRP

Hull configuration: Catamaran

### **ACCOMMODATION:**

Number of cabins: 4

Cabin configuration: 4 double cabins

Bed configuration: 1 queen size bed, 3 double beds

Number of guests: 8

### **EQUIPMENT**

Engines: 2 X 75 HP Volvo Penta

Cruising speed: 9

Fuel Consumption: 35 lts/hr

### **WATER SPORTS:**

Tenders + Toys: 3.5 meters/70 hp

Water ski

Snorkeling gear

Tubes

Paddle board

Wake board

Fishing gear



## CREW PROFILE



### **PANTELIS TSOPANOGLU Captain**

Captain Pantelis is the ultimate seaman. He has been sailing for more than 30 years and has competed in 162 races, trans Atlantic and several yacht deliveries. Pantelis is charming with a wonderful smile. He speaks 4 languages fluently – English, French, Turkish and Greek. His hobbies include sailing, water skiing and windsurfing. He is extremely professional and wonderful teacher for those who wish to learn. Father of two – he is great with children.

### **MARIA THALASSIONU chef/hostess**

Maria was born in Athens. She studied graphic design art and worked in fashion industry in Greece and South Africa for many years. She discovered her love for the sea when she start her sailing lessons. Since then she combines her love for sailing and passion for cooking and spend all her spare and working time in the sea as a chef/hostess on different charter boats as well as private.

She has sailed all over Greece, the Mediterranean and has crossed the South Pacific Ocean. She loves cooking and since she has very creative personality, she adores discovering new plates and flavors....but she has a secret love...desserts!!! So, get ready! Besides her two loves of her life, sailing and cooking, she likes photography and yoga, Pilates and pole dancing. She speaks fluent Greek/English and basic French/Italian.



### **ANTONIS KAMPETIS deckhand**

Antonis studied Public Relations and Communication and holds a Custom Broker degree, although his passion for the sea made him change his career path and follow the Marine industry. He is a qualified day skipper, very friendly and manage to fulfill all expectations with punctuality and precision. When not on board tending to his passengers' needs he loves kite surfing, sailing and traveling. He speaks fluent Greek and English and basic Italian.





HIGH  JINKS