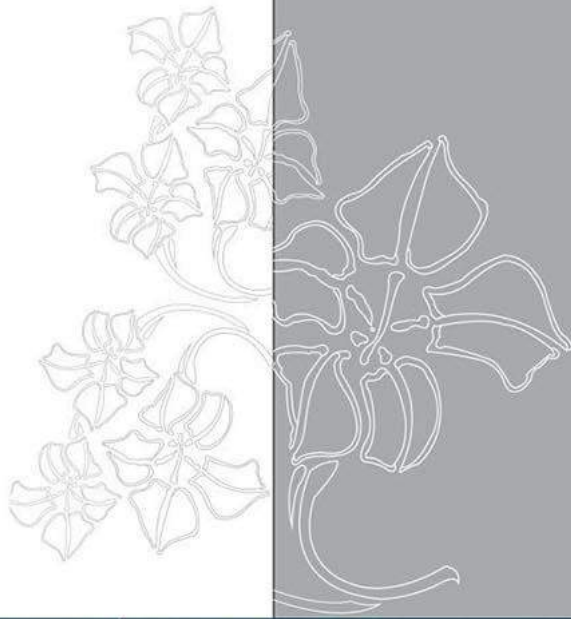
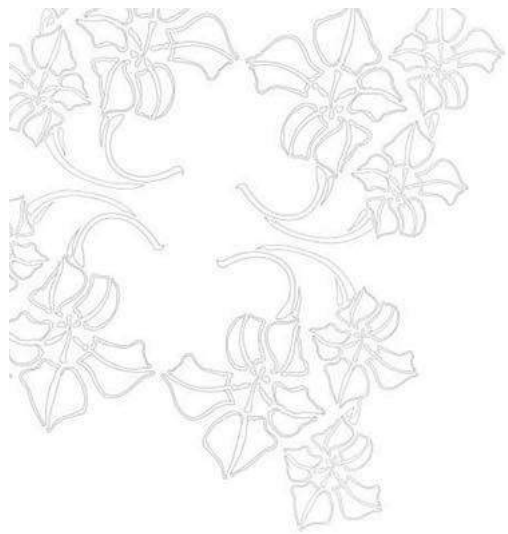




Ameyilis



Amaryllis



Timeless elegance.
With an atmosphere and ambience which are both breathtaking and calming... Raymond Langton Design has translated the owner's love of Belle Epoque, Art Deco and Art Nouveau into an exquisite interior where every detail is bespoke and lovingly hand crafted.

The meticulous craftsmanship and attention to detail in the styling are equalled by the quality and exacting standards of the engineering. The 78 metre Amaryllis, built to exceedingly high specifications by Abeking and Rasmussen and featuring cutting edge technology throughout, slices effortlessly through the water at a cruising speed of 14 knots.



Travel in style.
A beautifully hand-crafted wooden limousine tender by Graf will deliver you smoothly to the expansive aft-deck beach club.
On the sundeck a 5m x 2m Jacuzzi pool is an attractive feature at any time and never more so than at night when lit with shifting coloured lights.



Numerous deck areas.
Across Amaryllis' five decks, many colourful and comfortable areas offer an impressive variety of opportunities to dine, entertain or simply relax in sun or shade. The main deck features a seaward-facing sofa from which to take in the ever-changing views which are enhanced by special mood lighting that bathes the ceiling in coloured lights. The owner's deck boasts a private terrace with a panoramic outlook and on the bridge deck, backlit honey onyx panels and pendant chandeliers afford a luxurious transition from interior to exterior.





Dine on deck. The ship's bridge deck is the main exterior dining location and the place to enjoy fresh local produce or freshly caught fish and seafood. The chef will conjure up magical dishes to please every palate and an impeccable and experienced crew are there to cater to guests' every whim.



Elegant dinner parties in the lavish dining room. Experience haute cuisine and the very finest service aboard Amariylla. Creative menus are accompanied by spectacular wines to ensure an exquisite dining experience in this panoramic dining room. Continuing the Art Nouveau theme and colour palette from the adjacent piano lounge, the room's dramatic centrepiece is a glittering crystal and bronze chandelier above a circular Zircote dining table.





Piano lounge.
 This room in its entirety encapsulates the glamour, vibrancy and technological excitement of the Belle Époque era. The sweeping arc of the ceiling, floating columns of crystal light, both frames and highlights the intricate marquetry of the walls and furniture. The self-playing Schimmel Pegasus piano is itself a work of art and one that again captures the aesthetic and ingenuity of that flamboyant time.



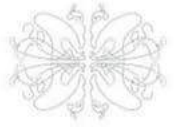
Main saloon and sky lounge.
 The lounges are light and airy with the warm ambience of honey coloured sycamore and beautifully crafted Macassar ebony furniture. Carefully integrated mood lighting perfectly complements each area, and in the sky lounge a 103" plasma television provides guests with a true cinematic experience.



wner's suite.
 The master bedroom features panoramic windows, a deep lounging sofa and a gloriously opulent hand carved English walnut Art Nouveau bed, whilst contrasting bamboo carpet is light and luxurious underfoot. Stunning oyx clad his and her bathrooms and separate dressing rooms are accessed through hidden doors.



wner's study.
 The owner's state rooms are entered through a dramatic curved lobby with walls wrapped in sculpted leather, leading into a full beam study. At its heart sits an impressive copy of an original Art Nouveau desk, one of the best examples of the extensive Silver Lining furniture on board. Carved from just two pieces of extremely rare English walnut dried by Silverlining for over 7 years and with leather embellishment, the desk took two craftsmen over a year to sketch, prototype, construct, carve and finish. Silverlining also created a bespoke chair from the same rare materials, which pairs perfectly with the desk.



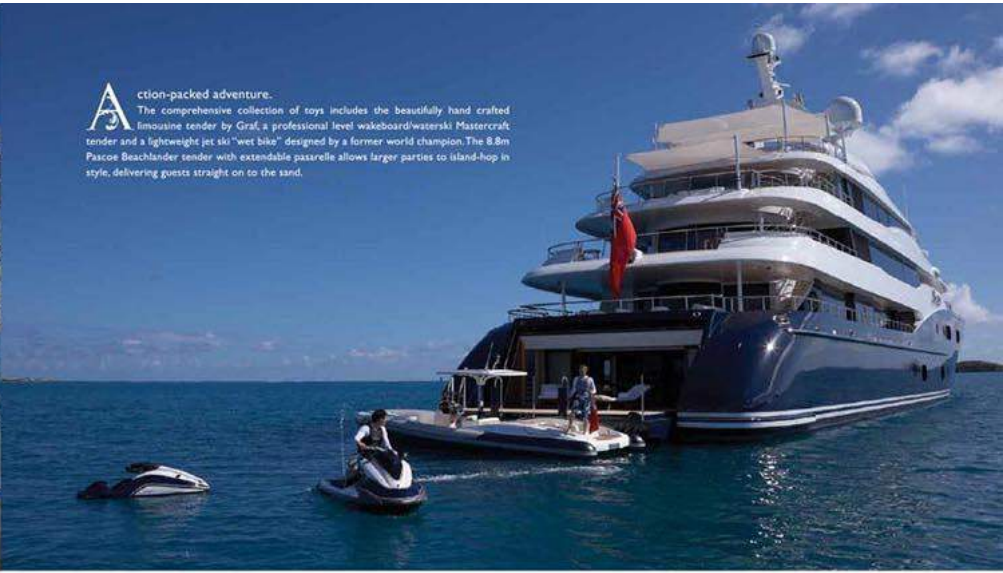
VIP suite.
 The Art Nouveau theme continues and here introduces a Japanese influence. Soft taupe shades and silver highlights provide a calm and relaxing ambience. Sculpted leather ceilings and automatic Shoji screens reveal large panoramic windows and Kimono marquetry artwork by Silverline masks the large television.

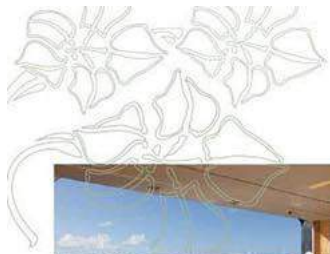


Guest suites.
 The four unusually spacious Art Deco inspired suites, each with walk-in wardrobes, provide further guest accommodation. Exotic period finishes such as gray shagreen parchment, Macassar ebony, and beautiful Italian marble are used to create interiors that are both striking and harmonious.

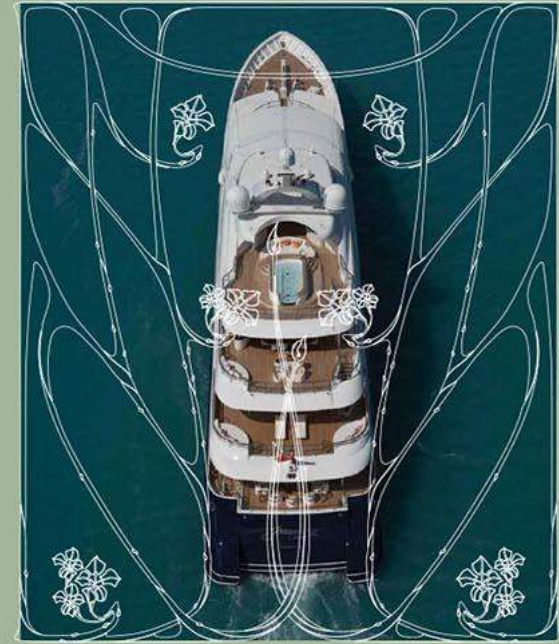


Action-packed adventure.
The comprehensive collection of toys includes the beautifully hand crafted limousine tender by Graf, a professional level wakeboard/waterski Mastercraft tender and a lightweight jet ski "wet bike" designed by a former world champion. The 8.8m Pascoe Beachlander tender with extendable pasarelle allows larger parties to island-hop in style, delivering guests straight on to the sand.





Relax in luxury. The Japanese influence is particularly striking in the beach club, which incorporates ash and elm with accents of fumed oak. This calm and tranquil area opens on to the sea on two sides and features an Asian spa with plunge pool, sauna, steam room, massage area and gym with a complete complement of equipment.



Sun Deck



Bridge Deck



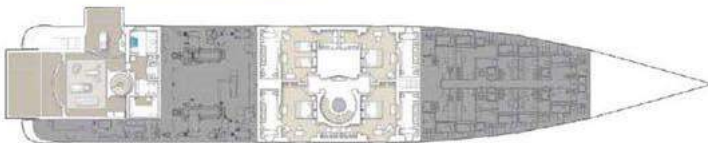
Upper Owner's Deck



Main Deck



Lower Deck



Specifications:

Length: 78.4m (257'3")
 Beam: 12.4m (40'8")
 Draft: 3.4m (10'11")
 Year Built: 2011
 Builder: Abeking & Rasmussen
 Exterior Designer: Raymond Langton
 Interior Designer: Raymond Langton
 Classification: Lloyd's Register + MCA
 GR: 2075
 Flag: Cayman Islands

Machinery:
 Main Engines: 2 x Caterpillar 3516B 3030hp
 Generators: 3 x Caterpillar 412 kW
 Stabilisers: Quinman Zero Speed

Capacities:
 Fuel (max): 190,000l
 Fresh Water: 60,000l
 Max Speed: 16.5knots
 Cruising Speed: 14knots
 Fuel Consumption: 5500ph

Accommodation:
 Guests: 12 guests in 6 double and 1 twin
 Crew: 23

Entertainment:
 Katodecscope video on demand
 Cinema Controls
 LCD/Plasma televisions in all areas
 V-Sat Communication / Satellite TV
 Pod Docking Stations

Communication:
 Wifi throughout
 Satellite communications
 Sailor VHF
 Simrad AIS
 DGPS MK-Marine navigation receiver
 Raytheon black box radar

Special Features:
 Piano lounge with Schimmel auto-play piano
 Elevator from cabin deck to bridge deck
 Advanced mood lighting throughout

Tenders & Toys:
 Gral Yachtspema custom wooden tender with Volvo 370hp
 Master Craft 6.6m X25 waterski tender
 Pacco 8.8m Beachlander with Volvo 370hp
 Yamaha F225 jet ski
 Yamaha 5700 Lightweight Superjet jet ski
 Wakeboards
 Fishing equipment
 Barbecue

Deck Facilities & Amenities:
 5m x 2m Jacuzzi pool on sundeck
 Beach Club
 Spa with sauna and steam room
 Plunge pool
 Gym

BRIDCHUK
 Projected: Ed Hall
 Design and Production: www.QLuxuryMedia.com







Amazyllis





Crew Profiles

Deck Department

Captain – Charlie Rentoul – Scottish



Charlie grew up on the shores of the Atlantic ocean on the West coast of Scotland and spent his childhood sailing the Inner Hebrides. Upon completing his education in Edinburgh, he started working on sailing yachts in 1999. He later switched to Motor Yachts and during his 16 years in the industry he has worked on board the prestigious yachts *M/Y Southern Cross III* (55m), *M/Y Leander* (75m) and *M/Y Zenobia* (58m). He joined *Amaryllis* when she was being built in Germany in 2011. He has a strong passion for road cycling and his other hobbies include golf & running.

Chief Officer – William Gould – British



William grew up in the North of England and spent his childhood sailing dinghies. He started working on sailing yachts in 2000, he later switched to Motor Yachts and during his 15 years in the industry has worked on board the prestigious yachts *M/Y Queen K*, *M/Y Coral Island* (73m) and *M/Y Aurora B* (50m). He has cruised extensively around the Caribbean, US East Coast, Bahamas, Mediterranean, Baltic, North Atlantic including the Arctic, Indian Ocean and circumnavigated. His hobbies include mountain biking, rock climbing, diving and practicing yoga.



Second Officer – James Hallos – British



James is from Poole in Dorset and has long cultivated a strong association with the sea, having sailed from a young age always with a healthy interest in all water based sports. He has worked in yachting for 6 years and now holds his Chief Officer 3000gt qualification. He started on Amaryllis in 2011 during the final stages of the build as the Lead deckhand and now occupies the second mate position onboard. James' main hobby is road cycling and he spends most of his spare time either riding his bike or tinkering with it.

Bosun – Harry Moores - British



Harry has been onboard since December 2012 and was promoted to Bosun in March 2015. He comes from a family with a strong royal naval back ground and so a career on the sea was inevitable. I was born in the historical English port of Portsmouth and now lives in Devon. As with many of our crew, he is keen on fitness and well-being and has a degree in Sports and Exercise Science. With this he previously worked as a Personal Trainer and has extensive gym and fitness knowledge. Harry has sailed recreationally for many years and enjoys yacht racing. He is now applying his past experience in beginning a professional career on super yachts. In his time away from Amaryllis, he enjoys keeping fit and have particular enjoyment playing cricket as well as other team sports.



Deckhand -Rory Carr- British



Rory is our newest member of Amaryllis. This is his third yacht and he is looking to further his skills with the intention of taking his officer qualifications. Rory is from a nautical family and grew up racing sailing dinghy's at an international level for the British team, later coaching young people to fulfil their potential. Rory was born and raised in the coastal city of Brighton and now calls the Isle of Wight home. Rory's hobbies include wakeboarding and mono-skiing, snowboarding, skateboarding and a variety of team sports.

Deckhand – Olly Whitten – British



Olly is from Bedfordshire, England. His passion for the water began with dinghy sailing on lakes near to his home town; he then had the opportunity to join a yacht racing team on the East coast, Olly then began teaching junior members of the team racing skills once he had gained the instructor qualifications required. It was from there he learnt about the industry and made it his goal to gain the qualifications required to start his search. He joined the industry in 2013 and is looking to continue working hard and training to work up the ranks.



Deckhand – Brandon Swart – South Africa



Brandon is from Port Elizabeth, South Africa. He grew up along the coast his whole life and has always been involved with the ocean. Being an avid body boarder and junior life guard both representing his provinces in these categories. He completed Logistics studies at Nelson Mandela Metropolitan University specializing in Shipping and Import/Exports. He started yachting in 2014 and is looking to create longevity on board.

Deckhand – Grant Botha - South Africa



Grant grew up on a farm in the Stormberg mountains of Southern Africa. He has a love for the outdoors and sport, the latter of which he played throughout his school career, in particular rugby, cricket and tennis. At the age of 21 he had completed his commercial helicopter license on which he is also rated as an instructor. He has worked as a game ranger for three years prior to his yachting career assisting in conservation of African wildlife, in the Madikwe Game Reserve. His passion for travel and the ocean inspired his move to the yachting industry where he hopes to make a career for himself.”



Deckhand – Robert Michael Steadman - British



Rob was previously on board a 50m Super yacht based in the South France. Before Starting his yachting career, he was coaching sports in schools and for private tuition. Being from South Coast of England he has frequently been involved with activities on the water and is always keen to try new things. Rob is now hoping to complete his yacht masters in the coming months.



On-Board Chef

Chef – Leishan Van Den Berg – South African



Leishan hails from Stellenbosch in South Africa and has always had a passion for food. This led to Leishan attending the Silwood Kitchen Cordon Bleu School of Cooking in Cape Town, where she used her love of cooking to develop professional culinary skills. Since then Leishan has worked in many high caliber restaurants in South Africa and ran her own catering company, as well as gaining many years' experience on yachts. She has worked on well-known vessels such as MY Event (63m) and MY Sunrays (83m). As well cooking, Leishan loves to enjoy a healthy, active lifestyle walking and diving.

Sous Chef – Charlotte Boden - British



Charlotte originates from Somerset in England. She moved to Mallorca, Spain, in her early 20's to pursue her passion for cooking and learning about different cuisines. She has now worked for 10 years on super yachts as a chef. Charlotte has progressed in her culinary skills by working as a chef across Europe, travelling through South Asia and beyond and by attending culinary schools. She has expanded her knowledge of Fine Dining and Molecular Gastronomy and now her cooking combines a fusion of different cuisines.



Interior Department

Chief Stewardess – Louise Homewood – British



Louise hales from Cheltenham in the UK. From school she went onto study Catering and Hospitality at Henley on Thames College of culinary arts. On completion Louise embarked on a career in fine dining, working in some of the UK's Michelin awarded restaurants. Since 2006 Louise has enjoyed putting that knowledge to great use in the yachting industry with experience on prestigious sail yachts such as SY Hyperion and SY Roseheartly, as well as MY Amadeus and MY Leander. Louise has traveled extensively during her time onboard yachts and takes every opportunity to explore new places and cultures. She has a love for the ocean and keeps active with surfing, yoga and diving

Purser – Suzanne Caunter - British



Suzanne was born in Devon, UK; she has spent the past 13 plus years working on numerous passenger ships, covering all Purser roles, which include working on a Residential Ship, The World. She also worked on MY A as a temporary Purser last year. Suzanne has always been passionate about travel and in her spare time she enjoys swimming, keeping fit, reading and exploring new places.



Stewardess – Ariane Odore - Australian



Ariane was born in the small beach town of Noosa in Queensland, Australia. She has a little sister and two older brothers. Her father is from the south of France where she has spent a lot of time. Before yachting she worked almost ten years in pharmacy and hospitality. Ariane loves scuba diving, travel, yoga and anything to do with the outdoors.

Third Stewardess – Claire Bulcock -British



Claire is from Manchester, England and joined the yachting industry a year ago on M/Y Galactica Star. Claire's background consists of working with children and hospitality environments. In her spare time she enjoys sporting activities, spending time with friends exploring new places and jet skiing. The constant unknown and fast pace of the industry is what makes working on yachts an incredibly unique and rewarding career for Claire. She is passionate about keeping fit and enjoys working with crew from different backgrounds that all work and enjoy their environment together.



Stewardess – Jessica Freling - British



Jessica lives in Antigua; she has been on board Amaryllis for one year. Her previous yacht was S/Y Twilight (38 m) where she worked as a Sole Stewardess. Jessica has done competitive show jumping and dressage representing Antigua throughout the Caribbean and America in 2006 to 2011. Apart from Show Jumping her hobbies are swimming, sailing, skiing and travel.

Stewardess – Aime Green – South Africa



Aimé is from Plettenberg Bay, South Africa and joined the industry in May this year. Growing up in a small coastal town and working in her parent's restaurant. After school, Aimé spent a year working at a school in England and traveling in the holidays. She enjoys being outdoors and active, a good book, baking as well as exploring new places. Aimé finds working with a great team, keeping busy and being out on the ocean a very rewarding career.



Stewardess — Donnette Davies –South African



Doey comes from a hospitality background gained at a 5 star Game Lodge in South Africa. She worked as a Game Ranger taking mostly international clientele on safari in 'Big 5' areas. She has almost completed a Bachelor of Science degree in Environmental Management (majoring in Zoology and Geography). She enjoys being outdoors and has a passion for wildlife and nature. She obtained her PADI Open Water diving license in Sodwana and also enjoys travelling, reading, hiking and swimming



Engineering Department

Chief Engineer – Mark Jeffrey - British



Mark was born in Treharris, Wales and is happily married with three daughters. He undertook the Merchant Navy Engineer Officer Cadetship and graduated with an HND in Marine Engineering. During an impressive career spanning 18 years he has occupied positions on the support ship to the Royal Yacht of The Sultan of Oman and most recently on MY Samax (55m) for 11 years; as a culmination of this impressive experience he holds a Chief Engineer CoC Class 1 Unlimited certificate. Mark is an ardent DIY fan outside of his work commitments undertaking major projects such as landscaping, property development and home improvement and is an aficionado of all outdoor activities.

Chief Engineer – Ian Whibley - British



Ian, from Guildford in the UK, has a Degree in Mechanical Engineering, a Master's Degree in Materials Science and also holds a CoC Yacht 2 Engineering qualification. His background is in material research, product design and project management and he has translated these skills to his yachting career. Ian's past yachts include MY Sun Ark (36m), MY QM of London (50m), MY Predator (73m) and he joined Amaryllis early on in the build stage to complete much of the initial setup. Ian's interests include a wide variety of music, wine appreciation and fine dining. He doesn't have much time for those any more as he has recently become a father.



Second Officer – James Lewis - British



James decided to work on super yachts after achieving a Bsc (Hons) Marine Technology degree from Plymouth University. This was a comprehensive four year course and included a year in industry building small yachts. James has been working on yachts since 2010 with his last yacht being Candyscape II (62m). As well as his keen interest in engineering James enjoys various water sports. He is a keen surfer and qualified RYA Windsurfing Instructor, as well as being a PADI open water diver. James loves surfing and travels the world in search of the best surfing hot spots

Second Engineer – Jamie Teeling – British



Jamie is originally from Devon in the UK. He began his career at sea in the Royal Navy on submarines and spent 5 years in service. After this Jamie turned his engineering skills to working on board super yachts, and has nearly 9 years' experience in the industry. His past vessels include MY Ace (86m) and MY Hermitage (68m), on which he was the owners' representative during the build period. On-shore, Jamie, enjoys off-road cycling, snowboarding, and motorcycling. He is also a qualified PADI Open Water diver.



Third Engineer – Oliver Jacobs - British



Oliver is from Portsmouth in the UK. He began his working career doing a four year Plant Engineering Apprenticeship working mostly on Caterpillar machines. After completing his Apprenticeship Oliver worked in the Aerospace Engineering industry working/servicing Aerospace products for customers such as Virgin Atlantic and the U.S Air Force, he finally took the step into yachting with the help from his brother. Oliver's past vessels include MY Cakewalk (85m) and MY OKTO (66m) which he gained a good level of experience from. In his spare time he likes to enjoy some Fly Fishing for brown trout in the UK and also enjoys football.

Electrical Technical Officer – Guy Anderson - British



Guy is from the Wirral in the North West of England who completed an apprenticeship in Electro Technical Technology. After following my passion for the sea I went to work as a deckhand/engineer for 3 years. I have now combined my qualifications and experience to gain a positions as an ETO on board M/Y Amaryllis. My hobbies are golf, football, water-skiing/wakeboarding and boxing.

Amaryllis

78.43m Abeking & Rasmussen , 2011



Amaryllis

Chef
Leishan Van Den Berg

CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011

Leishan Van Den Berg Head Chef on board Amaryllis



“I am passionate about food, learning and developing new flavors and styles. Food has been a large priority in my life, which is why I find the diversity of being a Yacht Chef the perfect challenge for me. I am very bubbly and enthusiastic about all steps of life and am referred to as a people’s person who is very approachable and always up for new ideas.”

Qualifications

2003/2004-Silwood Kitchen Cordon Bleu School of Cooking, Cape Town, S.A (2 year diploma in cordon bleu cooking)

Work Experience

M/Y Event, 60m charter and private Sous chef (April 2013 – September 2013)

M/Y Sunrays 83m Delivery temp crew chef (March 2013, 3 weeks delivery crossing)

M/Y Candyscape II 62m Head Chef (October 2010 – February 2013)

47m motor yacht 360° Sole Chef (May - October 2010)

33m motor yacht, MJM 2 Stew/cook (June – October 2009)

Westminster Cathedral Choir school Chef (September 2007 - January 2009)

Self-employed, part time, Cape Town, S.A Catering (March – November 2005)

S.A Chef (2004 – Variety of 5* establishments)

Achievements

- International Wine Academy, Wines of the World Certificate
- Food and safety Certificate
- Fellowship award
- Balinese Traditional cooking course
- Chinese dim sum cooking course



CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011

DAY 1

BREAKFAST – Platters and made to order

Frittata with smoked salmon, peas and crème fraiche
Parfait of Greek yoghurt, honey and roasted almonds
Fresh fruit platters
Freshly made waffles with fresh berry compote

LUNCH - Buffet style

Parma ham with fresh peaches and honey roasted macadamia nut and buffalo mozzarella salad
Quinoa, beetroot, feta and dill salad
Green bean, orange and pomegrate salad
Zucchini ribbon, rocket and chilli salad
Roast beef fillet and salsa Verde
Sesame seed chicken, cucumber, watercress and mint
Grilled lobster with a lemon poppy seed aioli

Strawberry soup with vanilla crème fraiche
Chocolate and salted caramel brownies

DINNER – Five course plated

Scallop and truffle tartar with spinach and parmesan salad
Green pea and parmesan ravioli with pea shoot salad
Lemon and basil granita
Duo of duck with poached plums, char grilled asparagus and potato fondant with a red wine, plum jus

Hazelnut Pavlova with baby pears and dark chocolate



CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011

DAY 2

BREAKFAST – Platters and made to order

Smoked kippers with tomato jam
Spiced yoghurt with fresh fruit confetti
Fresh croissants with a selection of cheeses
Fruit kebabs with a passion fruit coulis
Porridge oats with brown sugar and vanilla pears

LUNCH - Buffet style

Mango, spinach and cashew nut salad
Chickpea, broccoli and sticky soy salad
Asian coleslaw
Pad Thai
Salt and pepper salt squid with an avocado salsa
Korean steamed pork belly buns
Teriyaki chicken skewers

Stewed plums with homemade cinnamon ice cream
Caramelised banana cake

DINNER – Five course plated

Sugar cured beef with an edamame puree
Pearl barley and lobster risotto with a basil foam
Watermelon and mint sorbet
Sea bass with a white bean and chorizo ragout, red pepper coulis and herb crackers

Chocolate, hazelnut, caramel tart



Amaryllis

78.43m Abeking & Rasmussen , 2011



CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011

DAY 3

BREAKFAST – Platters and made to order

Baked mushroom and chive custards with crispy pancetta
Tropical fruit platter
Selection of homemade granolas
American pancakes with caramelised banana and a blueberry compote

LUNCH - Buffet style

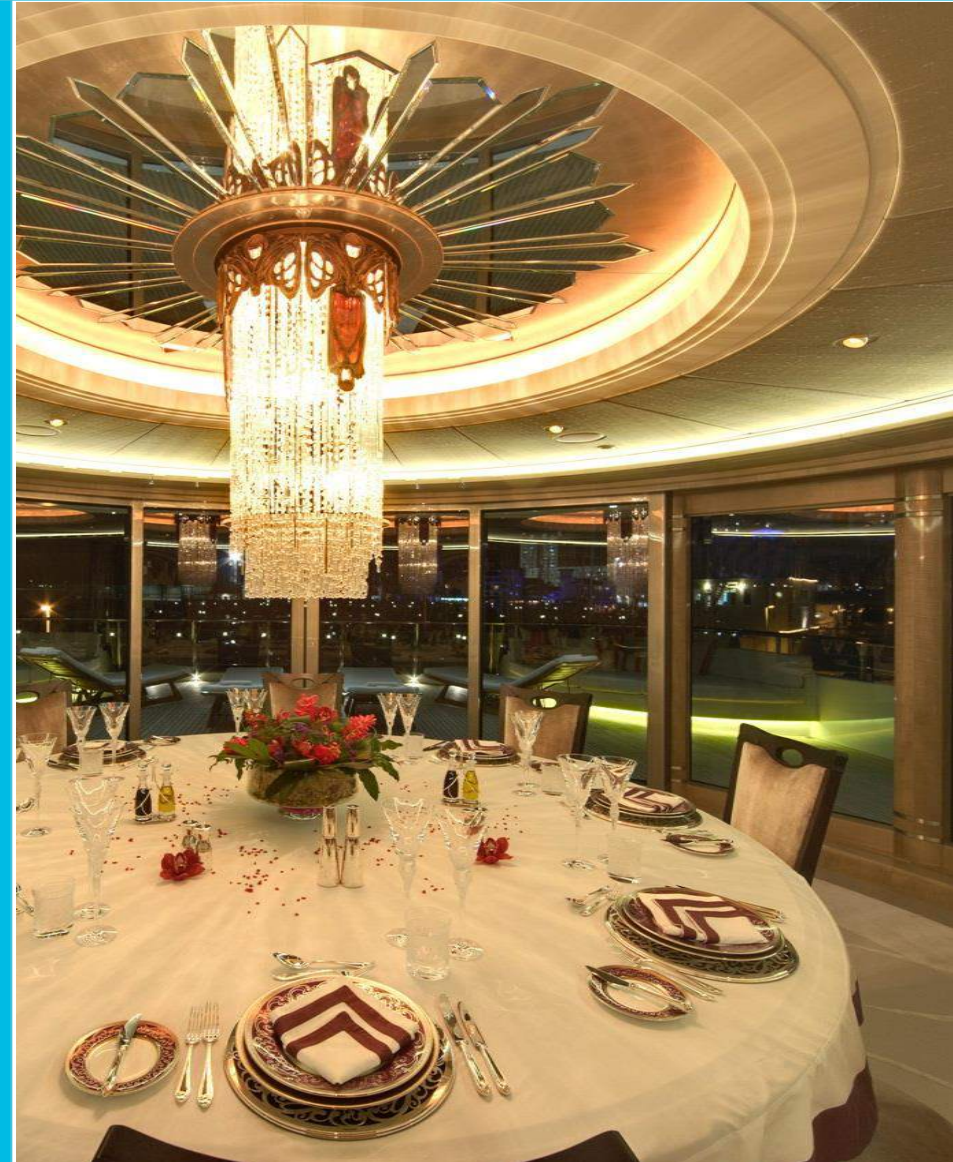
Pomegranate, baby kale, pistachio and faro salad
Smoked mackerel and asparagus salad
Roast sweet potato skewers with a cilantro dipping sauce
Grilled veal chops with a tomato, olive dressing
Zesty lemon fishcakes
Crispy duck salad with watermelon and feta

Orange blossom crème caramel with citrus salad
Chocolate orange fudge slices

DINNER – Five course plated

Tomato and crab tarte tatin
Wild mushroom gnocchi with a truffle and goats cheese
Plum granite
Pan-fried monkfish on Polenta with a fine ratatouille

Saffron pears with lavender mascarpone



CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011

DAY 4

BREAKFAST – Platters and made to order

Creamy scrambled eggs and smoked salmon Bruscetta
Minted fruit salad
Selection yoghurt parfaits
Fresh scones with cream and blueberry jam

LUNCH - Buffet style

Carrot, coconut and lime salad
Bok choy and crispy shallots
Tempura vegetables with a ponzu dipping sauce
Salmon ceviche
Crispy pork wontons
Satay chicken skewers
Egg fried black rice

Lemon and raspberry tart
Chocolate cheesecake bars

DINNER – Five course plated

Parmesan gratinated artichoke salad with sun dried tomato hollandaise
Honey roasted quail with herb and barlotti bean puree
Strawberry champagne sip
Grilled Langoustines on a Chorizo and rocket risotto with Masala oil

Double espresso and double chocolate soufflé with mascarpone mousse and sesame tuile



CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011

DAY 5

BREAKFAST – Platters and made to order

French toast with caramelised apple, crispy bacon and crème fraiche

Steel cut oats porridge with honey and almonds

Yoghurt terrine with kiwi couli

Strawberry smoothies

Selection of pastries

LUNCH - Buffet style

Radish, mange tout, feta cheese and mint salad

Cherry, sunflower seed, rocket and lentil salad

Fresh asparagus, pea and camembert salad

Corn cakes with avo salsa

Macadamia crusted Monkfish

Crispy duck breasts with caramelised oranges and pistachio

Beef tagliata

Flourless chocolate cake with pistachio ice cream

Grilled pineapple and mint

DINNER – Five course plated

Duck croquettes with a walnut emulsion and prune chutney

Crab tortellini with a butternut puree and crispy basil

Grapefruit sorbet with poppy seeds

Caper crusted lamb on crushed peas and fondant potatoes with red pepper beignets

Trio of coconut (coconut tart, coconut, ice cream, fresh coconut salad and mango foam)



CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011



CHEF MENUS

Amaryllis

78.43m Abeking & Rasmussen , 2011

DAY 6

BREAKFAST – Platters and made to order

Crumpets with fresh raspberries
Selection of freshly squeezed juices
Stewed fruits with honey yoghurt
Eggs benedict with Parma ham, tomato and hollandaise

LUNCH - Beach BBQ

Grilled rib-eye steaks
Homemade cheddar and coriander burgers
Prawn skewers
Mustard BBQ chicken
BBQ vegetable skewers
BBQ grilled cheese and tomato sandwiches
Potato, bacon and spinach salad
Pine nut, rocket and honey pear salad
Quinoa and black bean salad

Ice cream sandwiches
Cupcakes

DINNER – Five course plated

Chilled sweet corn and lemon grass soup with a crab croquettes and cilantro oil
Calamari two ways with an artichoke Carpaccio and parmesan dressing
Pear and lime granita
Porcini dusted turbot with braised fennel and tomato couli

Cardamom Pannacotta with orange segments and kiwi fruit



Amaryllis

78.43m Abeking & Rasmussen , 2011

DAY 7

BREAKFAST – Platters and made to order

Filo parcels with bacon, mushroom and tomato
Rolled oats porridge with caramelized pecans
Selection of fruit yoghurts
Custard Danishes

LUNCH - Buffet style

Butternut, crispy pancetta and cranberry salad
Honey roasted, pine nut, lentil and rocket salad
Marinated grilled vegetable platter with a basil dressing
New potatoes with artichoke and spinach
Honey and soy roasted brussel sprouts
Mussels with chorizo and tomato
Beef short rib with caramelised onions
Parmesan and panko crusted chicken with a honey mustard dipping sauce

White chocolate and blueberry tart
Caramel coffee nut slices

DINNER – Five course plated

Confit duck and passion fruit salad
Scallops with a smoky aubergine puree and crispy chickpeas
Cherry and basil sorbet
Balsamic glazed pork belly with fennel, onion and garlic

Chocolate fondant with a cumin caramel toffee



Amaryllis

78.43 m, 2011

LOA: 78.43m
Beam: 12.40m
Draft: 3.45m

Guests: 12
Cabins: 6
Crew: 23

Naval Architect: Abeking & Rasmussen
Exterior Design: Reymond Langton
Interior Design: Reymond Langton

Builder: Abeking & Rasmussen
Naval Architect: Abeking & Rasmussen
Exterior Design: Reymond Langton
Interior Design: Reymond Langton

LOA: 78.43m
Beam: 12.40m
Draft: 3.45m
Guests: 12 guests in 5 double and 1 twin cabin
Cruising Speed: 14 knots
Consumption: 550 Lph
Flag: Cayman Islands
Class / MCA: Lloyds, MCA Commercial
Wifi: Yes

Tenders: Graf 9.9m Ipanema custom wooden tender with Volvo 370hp
Master Craft 6.6m X25 waterski Tender
Pascoe 8.8m Beachlander with Volvo 370hp



Captain Charlie Rentoul plus 23 crew

Summer Charter Rates – MYBA Terms
€ 875,000/week – High Season
€ 770,000/week – Low Season

Gym Equipment :TechnoGym Excite 900 Treadmill

Keiser M3 spinning bike
Versa Climber; Pilates mats
LifeFitness G7 Workout Set
Technogym Kinesis Personal Leather
Precor Elliptical Trainer; FitVibe Powerplate
WaterRower Rowing Machine
Free Weights; Gym Ball

Toys: Yamaha FZS Jetski
Yamaha SJ700 Lightweight
Superjet jetski
Wakeboards; BBQ
Fishing equipment
RYA Training Center