

BUILT/REFIT

2005 / 2015

BUILDER

Heesen

NAVAL ARCHITECT

HEESEN

INTERIOR DESIGNER

HEESEN YACHTS DESIGN TEAM

LENGTH (LOA)

43.80 m / 143.70 ft

BEAM

8.30 m / 27.23 ft

MAX DRAFT

3.00 m / 9.84 ft

GROSS TONNAGE

430 tons

CONSTRUCTION

Steel / Aluminium

GUESTS

10 in 5 cabins

CREW

8















































CAPTAIN

Emmanuel Nugues

France

Emmanuel lived five years in Hawaii where he started enjoying the sea. After 3 crossings between Tahiti and Honolulu on sailing yachts under 15m, he went sailing around the world and spent 2 years around many of the South Pacific Islands. It has now been 9 years since Emmanuel started working in the super yacht industry, starting as deckhand on 52m, up to second officer and chief officer on 60m yachts, gaining all the required experience to run a successful charter like Seven Sins. Emmanuel always wants the guests to be happy, making sure they have the time of their life on board. Yachts Emmanuel has worked on include, Tigre d'Or, Andiamo, Meamina and Mosaique.

Emmanuel joined Seven Sins in spring 2014 and loves marine life, ocean kayaking and spear fishing.



CAPTAIN (rotation)

Erik Tanon

France



Erik comes from a family of sailors and for as long as he can remember he has been sailing. For the last 15 years Erik has been working in the Yachting industry and these years of experience have given him the opportunity to develop both technical and also interpersonal skills. Erik has a solid understanding of administrative requirements and legal aspects of the profession and knows the structure of the industry. During his extensive maritime career on both charter and private yachts Erik became familiar with the work with international owners and crew alike and takes great satisfaction in recognising a yacht's potential and that of her crew and ensuring that the best possible standards are achieved and maintained on board.

FIRST MATE Jasmine Farr Turkey

Jasmine has been working on yachts for over 8 years. She is extremely hard working and always has the biggest smile on her face. She is a huge asset to Seven Sins with her extensive knowledge of Turkish and Caribbean's waters. Yachts Jasmine has worked on include, M/Y Chevy Toy, M/Y Party Girl, M/Y Lady J, M/Y Azteca. All these yachts are busy charter vessels over 40m and Jasmine will thrive on Seven Sins continuing her career towards becoming a captain.



CHIEF STEWARD Karel Desmet Belgium

Karel was born in Belgium where his parents have a catering business. He graduated after 4 years of culinary school and decided to find his luck at sea. After 8 years working as Maître D on 2 Seabourn Ships and Restaurant Manager in the Queens Grill on the Queen Mary 2, Karel joined Seven Sins. He stayed onboard for 4 ½ years and then took a short break, working for a private family in Belgium. He is now back onboard Seven Sins to continue his career on Super Yachts.

Karel enjoys all water sports and has a passion for good food and great wines.



STEWARDESS Nel Verstraete Belgium

Nel was born in Belgium. After 3 years of training she graduated as a qualified nurse. In 1999 she entered the Cruise Line industry. She enjoyed fulfilling her roll as Assistant Housekeeper on Seabourn Spirit and the Queen Mary 2. During those years she trained and coached stewardesses in providing 5 star plus service. In 2005 she joined M/Y Seven Sins and stayed for 4 ½ years and she really enjoyed looking after the guests onboard. After a 2 ½ years break, working for a private family in Belgium, she decided to return to yachting.

She loves flowers and enjoys looking after children, dining and food is a passion as well as good wines and reading a good book.



CHEF Nikolaas Barrezeele Belgium



Nikolaas was born in Belgium. He has trained in Belgium's best and most famous Kitchens. Over a period of 10 years, he worked in several Michelin rewarded restaurants such as 'De Karmeliet' or 'Hof Van Cleve', two of the finest 3 stars restaurants in Belgium. For 3 years, he was also Chef in a one star named 'Auberge du Pecheur'. He likes traveling and most water sports...but his biggest passion remains food and cooking! Fine dining, Mediterranean styles are his favorite but Mexican, Asian or Italian cooking are also on his list. With his Belgium roots, it is normal he loves chocolate and desserts. On board Seven Sins, he will welcome you in his galley.

CHIEF ENGINEER

Anders Bak Dalsgaard

Denmark

Anders started his career at sea as a cadet on commercial vessels in 1997. After he finished his education in 2002, both as an engineer and mate, he worked on commercial vessels until he joined Seven Sins over three years ago.

Anders holds a Class II Commercial Engineer Certificate. He lives in Copenhagen and in Florida, but also enjoys spending quiet time together with his fiancé in their summerhouse. Anders loves to travel to foreign places, outdoor life, reading and fixing everything the rest of the crew breaks.



ROTATIONAL CHIEF ENGINEER

Dean Paul

New Zealand

Dean is a qualified truck mechanic from New Zealand, with 20 years' experience in the trade. He joined mega yachts in 2006 after gaining experience on commercial fishing boats in the southern oceans and charter yachts in Turkey as a shore based engineer.

Dean enjoys the challenges and varied life style that yachting offers. He is interested in fitness, wake boarding, skiing, motorsport and classic cars. He has traveled the world working in jobs such as a ski area engineer, interstate truck driver and African overland safari tour guide. Dean now calls Chester in the UK home when he is not on board.



3rd STEWARDESS/DECKHAND

Crystal Gagala

Phillipines



Crystal was first employed as a delivery crew on board Seven Sins. Her work was so good that we decide to hire her as permanent crew member. She has worked on very large charter yachts up to 70m, including M/Y Numptia, M/Y Te Manu, M/Y Kamalaya. Like any other crew member on board Seven Sins, Crystal is always smiling and happy, making sure our guests have the time of their life.

PORTFOLIO

Chef Nikolaas Barrezeele



STARTERS / APPETIZERS



Grilled green asparagus / Caesar salad / Truffle



Vitello tonnato / Rocket salad / Parmigiano Reggiano



Tomato mozzarella "new style"



Escabeche mackerel / Coeur de boeuf / Pickeled fennel



Beef carpaccio / Truffle / Parmigiano Reggiano



Tuna tartare / Gaspacho sorbet / Crispy salad



Burrata / Tomato variety / basil

Main Courses / Entrees



Turbot grille / Fresh herbs / Dijon mustard



Dorade Royale / Tomato confit / Crispy herbs



Wagyu beef filet / Potato risotto / Truffle mushroom salad



Slowly roasted veal chops / Potato gnocchi / Wild morel mushrooms



Beef tartare / Caviar / Baby lettuce



Crispy seared sea bass / Tomatoes / Fregola pasta



Skin seared black cod / Crispy potatoes / Ratatouille

Desserts



Sabayon minute au Champagne



Yoghurt blanc manger / Basil sorbet / Pine nut crumble



Homemade chocolate ice cream



Pain perdu / Apple / Caramel



Fraise des Bois / Verveine / Apricot sorbet



Soufflé glacé au chocolat



White chocolate mousse espuma / Mango / Pink Crunch



Melon carpaccio / Pistachio / Raspberry Sorbet