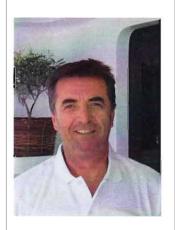
M/Y PARIS A CREW PROFILE 2015



Captain: Nikos Exarchos Nationality: Greek

Captain Nikos holds an A Class Diploma. From 1977 until 1986 he served onboard merchant vessels and for the last 28 years he has worked as a Captain onboard charter yachts. For the last 15 years he has been with the same owner as a captain on M/Y NEVER SAY NEVER (Ferretti 80 RPH), M/Y PARIS A (Maiora 31DP) and has followed up the development and construction from A to Z of the latest M/Y PARIS-A (Maiora 35 DP). Nikos is 55 years old, married with two children. He speaks fluent English and a little Italian, he has a diving license and his hobbies include fishing and water sports. His long experience in the Mediterranean, Aegean and Ionian Sea is a valuable asset.



Chef: Panagiotis Pantaleon Nationality: Greek

Paragiotis graduated in 2009 from Le Monde College, school of Chefs. He was born in 1981 and is a Greek national. For over 8 years Panayiotis' extended his expertise in international and Greek cuisine working in different restaurants and for the last five years he worked on commercial yachts. His hobby is his profession and he always adds his creativity and personal touch to his dishes. As a very creative, reliable and organizational chef he can customize a menu for any occasion or dietary preference. Panagiotis has a friendly and fun personality, speaks English and his favorite hobby is fencing.



Stewardess: Sofia Kapetaniou

Nationality: Greek

Sofia began her career as an assistant microbiologist. In the early 2000 her love for the sea and the Greek islands led her to become involved in the yachting business. She began as a stewardess and after 7 years of experience on the owners smaller yachts (M/Y NEVER SAY NEVER and M/Y PARIS A) she is now the Chief Stewardess on the Maiora 35DP M/Y PARIS-A. Sofia is 44 years old, speaks English and a little French and holds a certificate in First Aid, Firefighting and Lifesaving. She has a nice, warm character and provides an excellent service to our guests. In her spare time she takes pleasure in listening and playing classical music, swimming and reading.



Stewardess: Juliet Golez Nationality: Philippines

Juliet was born and raised in the Philippines. After attaining her Bachelor of Science in Commerce major in accounting she travelled to Malaysia where she lived and worked for two years. Her great interest in travelling made her decide she wanted to see more of the world and after Denmark she came to Greece where she has been living for the past 23 years. Her work experience includes two years at the British Embassy in Athens as a professional hostess. Juliet speaks fluent English, Greek and her native language Tagalog. Her professional approach in combination with her friendly and bright personality makes her a positive asset to our team. Juliet is 39 years old, has a daughter and her hobbies include dancing, listening to music and reading.



Engineer: Yiorgos Geranios Nationality: Greek

Yiorgos graduated from the Greek Mercantile Marine Academy and holds an A Class diploma. He spent 10 years working on bulk cargo, container and tanker ships before moving to the yacht industry in 2007. He holds a speed boat license, certificate in First Aid, Firefighting and Lifesaving. Yiorgos is 40 years old, married and has one child. He has a friendly personality, speaks English and in his free time he enjoys reading Greek and foreign history, hiking and skiing.



Sailor: Andreas Prikoki Nationality: Moldovan

Andreas graduated in 2008 from the Moldova State University at the Department of International Economics. Like his father, who's a dedicated seaman for many years, he has a big interest and love for the sea. At the end of 2008 he started as an assistant steward on board private M/Y Carpe Diem. Early 2010 he joined the crew on board M/Y PARIS-A. Andreas holds a speed boat license and speaks fluently Russian, Romanian and Greek. He is 29 years old and his favorite hobby is football.

MENU M/Y PARIS-A

BY CHEF PANAGIOTIS PANTALEON

SEAFOOD APPETIZERS

Sardines carpaccio

Tomato carpaccio with sauté squid, baby spinach and dark balsamic vinaigrette

Marinated anchovies with soy, lemon, zucchini and avocado

Tuna or salmon tartar

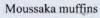
Gondolas with salmon, bacon and sauce tarel

Sea urchin shots

Poached salmon dolmas with mavrodafni sauce

Fava with caramelized onion, octopus and cream balsamic

APPETIZERS



Bruschetta with fig jam, prosciutto di Parma and parmesan flakes

Tortilla pies with marinated chicken and carrot salad

Stuffed vine leaves with rice and aromatic herbs

Goat cheese with caramelized pear sauce

Spinach pie

SALADS



Paris A Salad

with baby rocket leaves, carrots, quinoa, avocado, cherry tomatoes and honey mustard vinaigrette

Strawberry Salad

with rocket leaves, gorgonzola cheese, caramelized hazelnuts, crispy prosciutto and strawberry vinaigrette

Mixed Green Salad

with pomegranate, green apple, crunchy bacon, walnuts and pomegranate vinaigrette

Melon Salad

with baby spinach, rocket leaves, French green salad, dry tomatoes, smoked turkey, Graviera cheese flakes, almonds and balsamic dressing

Trilogy of Tomatoes

with baby spinach, marinated feta cheese, toasted bread, caper leaves and tomato dressing

Crispy Nests

with baby rocket leaves, octopus, potato cubes and white balsamic vinaigrette



Aegean fish stew or velour fish soup

Cold tomato or cucumber soup

Cold soup with beetroot, fennel and ginger

Velour bean soup with honey, lemon and cavourma powder

RISOTTO - PASTA

Truffle Risotto

With truffle butter, fresh truffle and parmesan Reggiano

Asparagus Risotto

With truffle oil and chives

Cuttlefish Risotto

With ink and orange zest

Risotto with peas, mint and feta cheese

Linguine with shellfish (mussels, clams, scallops)

Orzo with lobster

Handmade pasta with chicken, mushrooms, cherry tomatoes in white sauce flavored with mastic liqueur

Tagliattelle with shrimps, tomato and basil

Trahanas with corn, Greek smoked pork, tarragon and shrimps

Rigatoni with tuna, tomato, caper, green olives and raisins

"Pastitsio" Lasagna layers with ground beef and mornay cream sauce

ENTREES



T-Bone steak or rib-eye with spicy jam

Garnished with carrot brulee or grilled potatoes

Black Angus beef burger

Served with mashed potatoes, asparagus and sauce béarnaise

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Baby veal filet "Pagiar"

Served with rustic potatoes and "Skarmotsa" smoky cheese cream

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Tenderloin with leek, mashed celeriac, baby carrots, celery and sauce lemongrass

Thigh lamb with mustard glaze and baked potatoes, garlic and rosemary

Chicken roll stuffed with Metsovone Cheese, parsley and sun dried tomatoes

Accompanied by tomato jam and basmati rice

Milk beef liver with balsamic vinegar and caramelized onions

Served with lemon zest flavored potato puree

FISH and SEAFOOD ENTREES

Grilled fresh fish or fresh fish in salt crust

Red snapper/ Sea bream/ Red mullet/Sea Bass/Grouper served with steamed green "chorta"

Teriyaki salmon with wakame

Squid stuffed with rice in red wine sauce, aromatic herbs and tomato cubes

Tuna filet with cous cous and sauce Harissa, garlic and cumin

Monk fish with black-eyed beans and prosciutto

DESSERTS



Espresso-chocolate mousse with sauce of wild forest fruits

Yoghurt mousse with caramelized strawberries

Brownies with Madagascar vanilla ice cream and chocolate ganache

Crème brulee

Pavlova with wild forest fruits

Sweet pear soup

Flambé pine apple with coconut toffee and vanilla ice-cream

M/Y PARIS-A



SPECIFICATIONS:

Type: Motor Yacht

Length: 35 m / 115 ft

Beam: 7.20 m / 23.62 ft

Draft: 3.38 m / 11 ft

Year Built: 2009

Builder: Maiora - Fipa Italiana Yachts

Flag: Greek

Engines: 2 X MTU V12 – 4000

Generators: 2 x ONAN 40 kw, 1 x ONAN 22 kw

Cruising Speed: 23 knots
Fuel consumption: 850 lts/ph

Cabins: 5

Guests: 10-12

Crew: 6 (Captain, Engineer, Chef, Chief Stewardess, Stewardess, Sailor)

ACCOMMODATION

One Master, two VIP and two TWIN cabins (each with Pullman berth). All cabins with en suite facilities, LCD TV DVD, CD & radio.

TENDERS & WATER TOYS

Wave runner Yamaha 1050cc (3-seater)

Tender Novurania 5.50m with 115 hp O/B

Tender Selva 3.10 with 8cc O/B (upon request)

Tender Arimar with glass bottom 2.20m with 4cc O/B (upon request)

Water skis

Knee board

Wake board

SUP Stand Up Paddle board

Banana

Tubes

Canoe (2 seats)

Snorkeling and fishing gear

ENTERTAINMENT

LCD TV, DVD, CD, Radio, I-pod docking station in salon and all cabins.

All TV screens are supported by individual satellite receivers.

Film and music library

COMMUNICATION

WI-FI Internet, Fax, Mobile phone, Laptop

OTHERS

Two water makers. Four ice makers. Bar on Aft deck, Bar on Sun deck. BBQ on Sun deck. Wine cooler/refrigerator. RGB lighting.