

# DREAMMON



***M/Y PARIS-A***



02





03





04





05













# UPPER DECK









# SALON









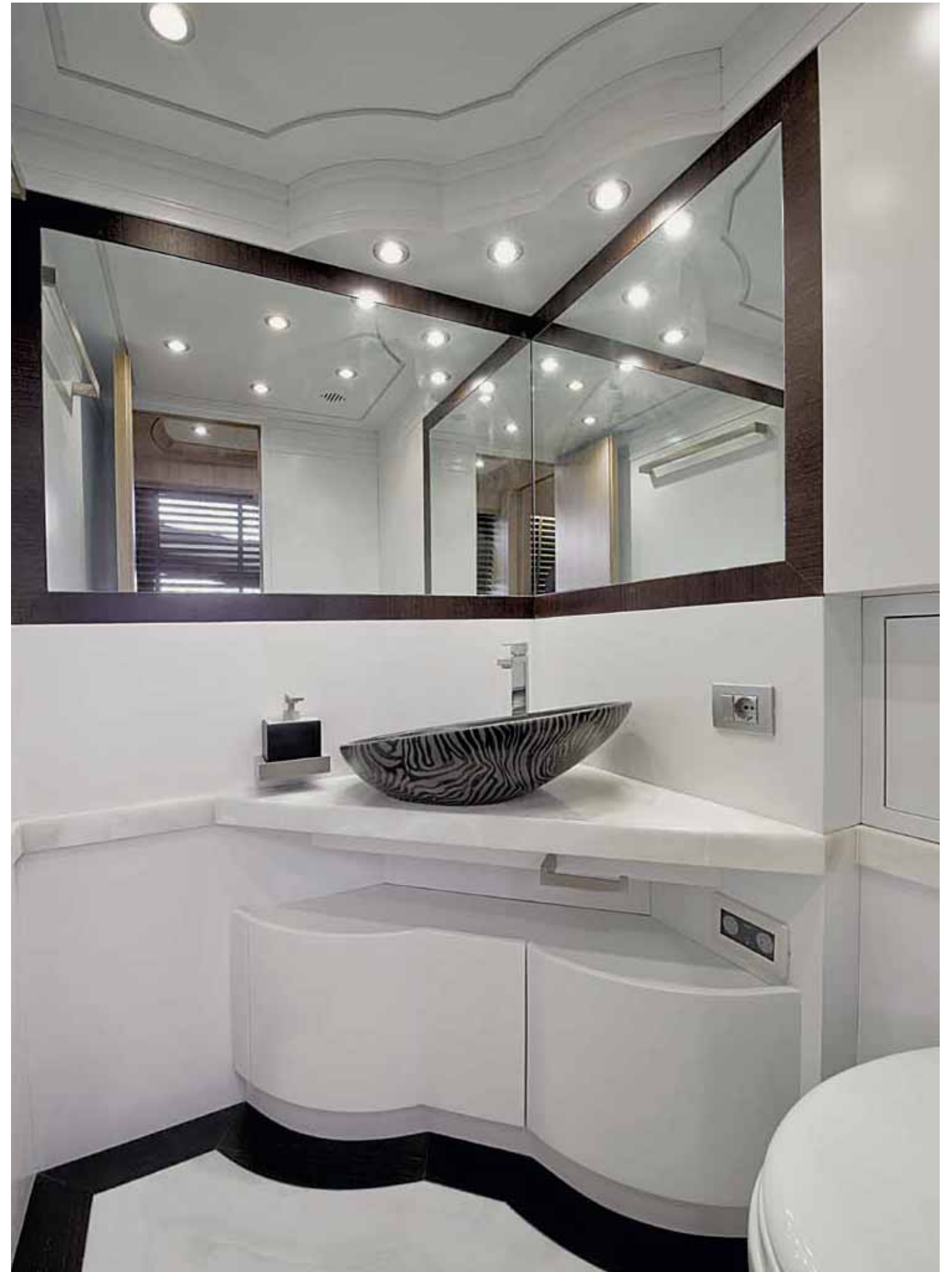
# DINING



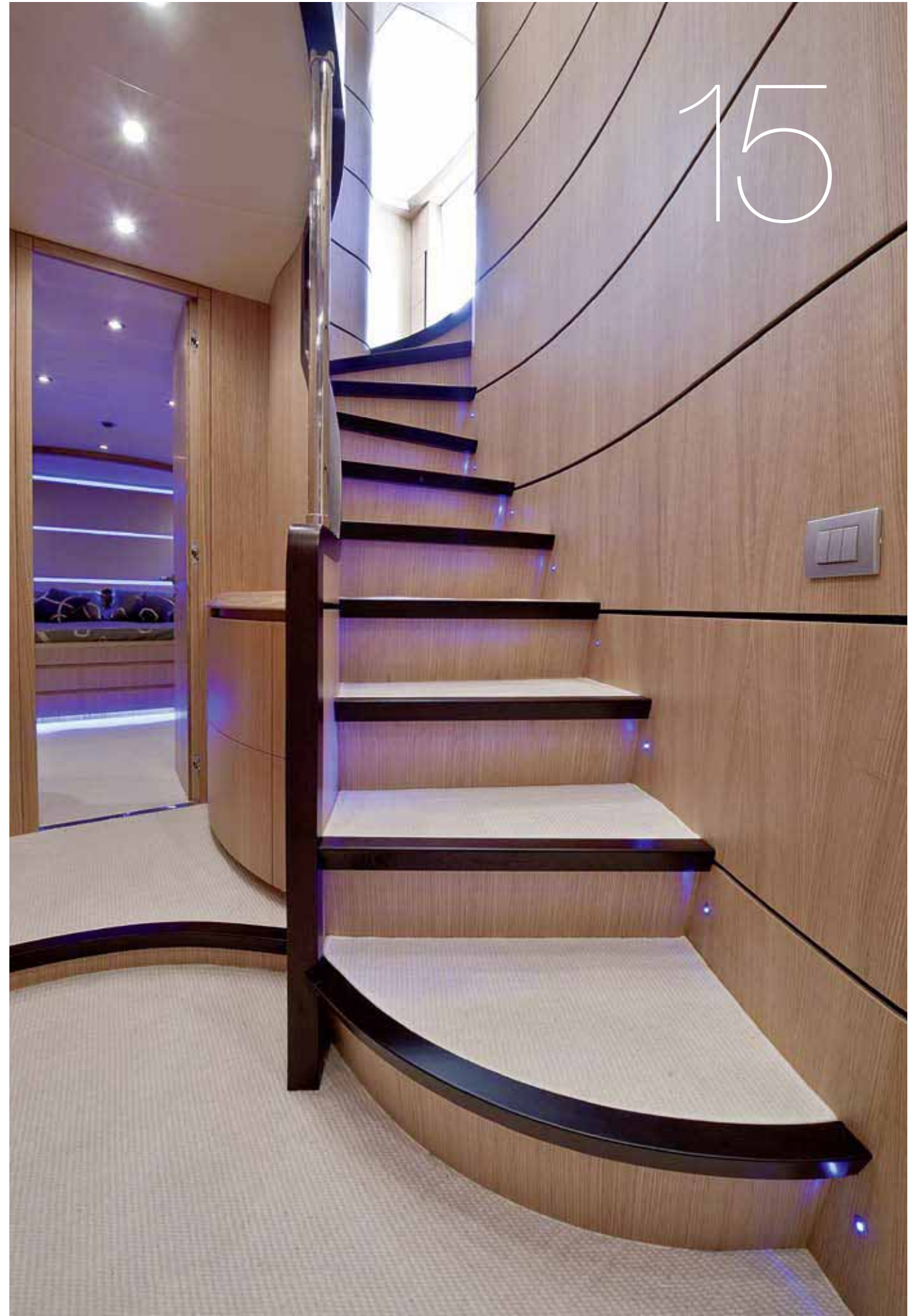
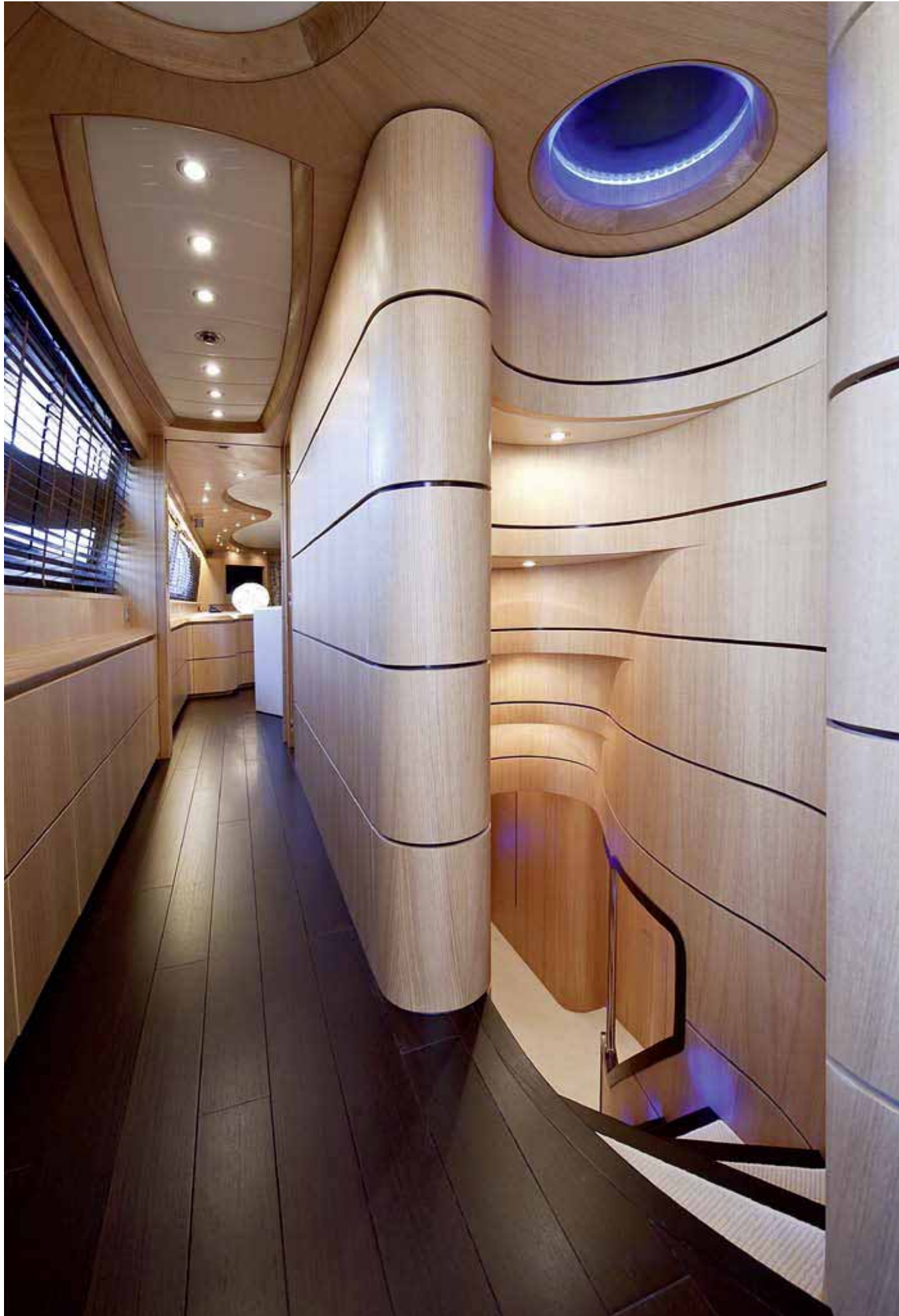














# VIP CABIN I









# VIP CABIN II







19



# MASTER CABIN





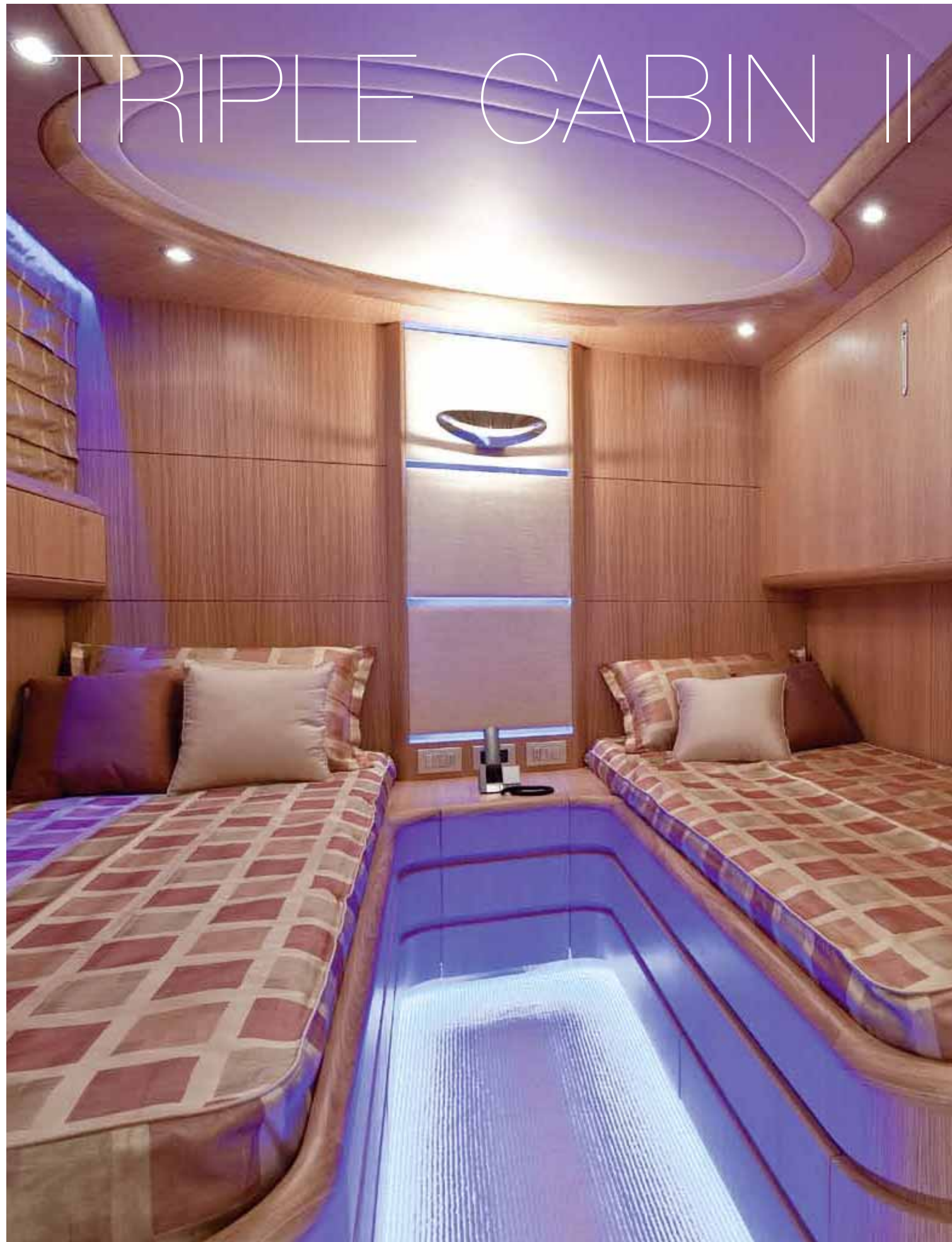




# TRIPLE CABIN I









# BRIDGE



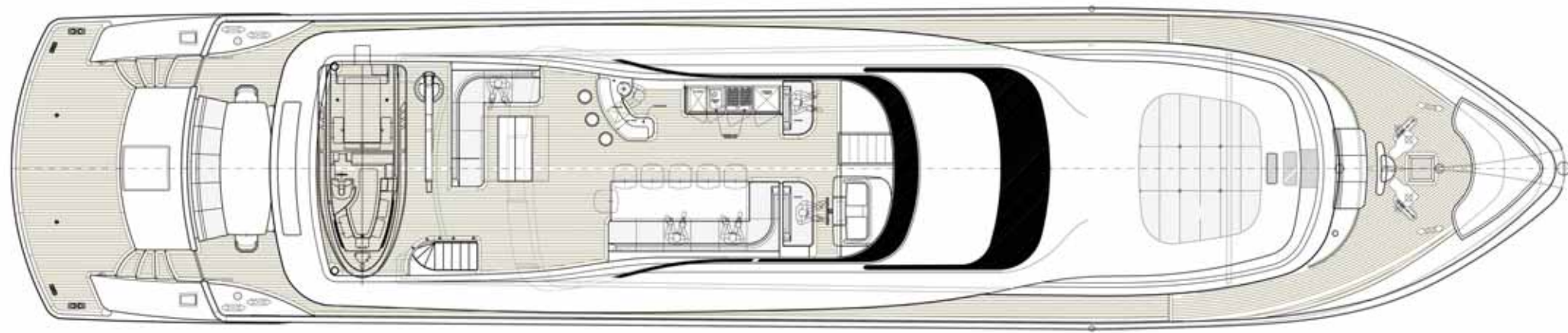


# KITCHEN

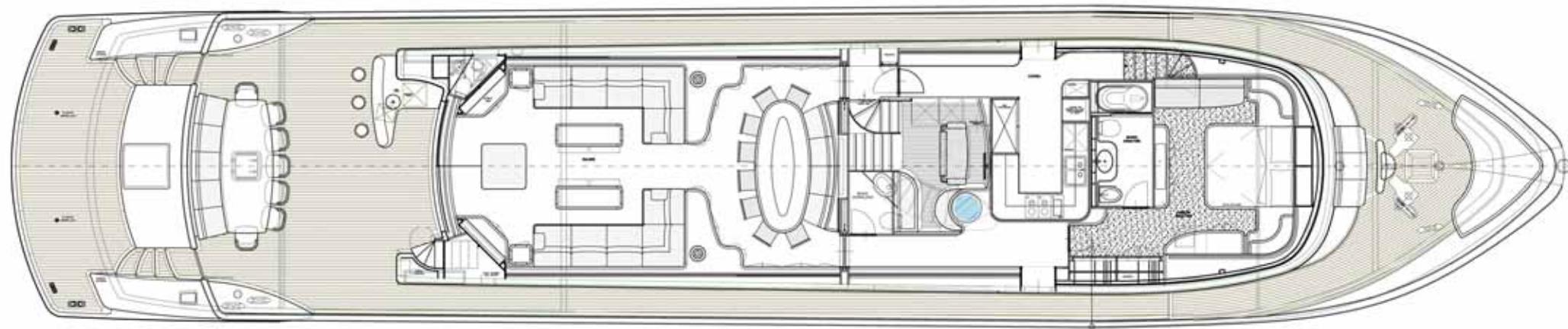




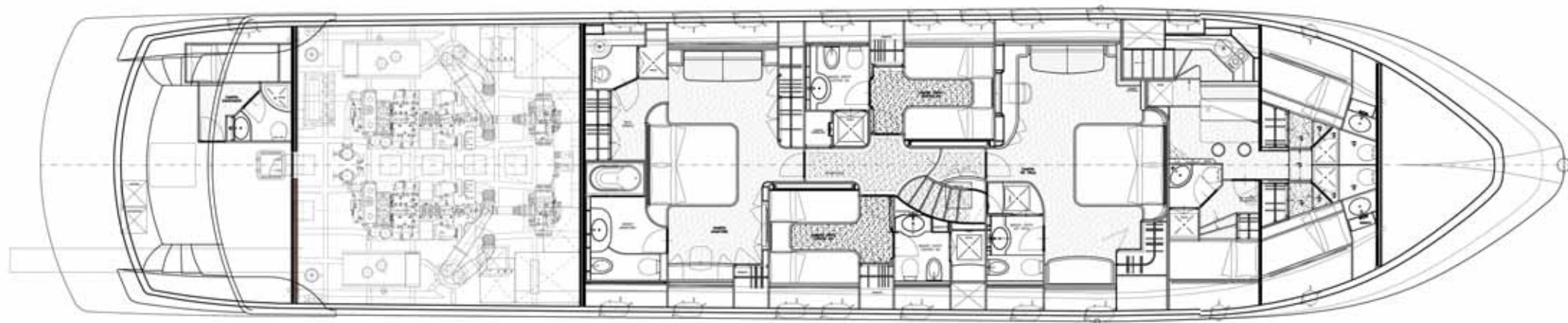
Upper Deck



Main Deck



Lower Deck





# SPECIFICATIONS

Type: Motor - Yacht

Length: 115' (35m)

Beam: 23.62' (7.20m)

Draft: 11' (3.38m)

Year Built: 2009

Builder: Maiora

Construction: GRP

Engines: 2 X MTU V12 - 4000 (2,736 HP each)

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

Speed(cruising/top): 24 - 28 knots

Cabins: 5

Guest: 10 -12

Crew: 5 - 6

# ACCOMMODATION

One Master, two VIP (one on Main Deck) and two Triple Cabins (each with Pullman berth). All with en suite facilities, LCD TV, DVD, CD & Radio.

# EQUIPMENT

Fully Air Conditioned.

GMDSS (VHS Radio, SSB Receiver), Autopilot, Radar, Echo Sounder, Gyro Compass, Plotter, GPS, Navtex Weather Fax, Night Thermal Camera.

Closed Circuit Security TV.

Internet and E-mail access, Fax, Mobile Phone, Internal Telephones.

Two Water Makers. four Ice Makers.

Wine Cooler/Refrigerator.

All TV screens are supported by individual Satellite Receivers.

# SPORTS & LEISURE

One Tender Novurania Equator 500 5m with 125hp Volvo Penta I/B engine. One Turbo Jet Novurania Williams 3.85m with 104hp jet engine.

Yamaha Wave Runner for three persons (upon request), Water Skis, Banana, Tubes, Snorkeling Equipment, Fishing Gear.

LCD Cinema Series TV 46", DVD, CD, Radio in the Salon. Bose Home Theatre System. DVD & CD library.

Bar on Aft Deck. Bar & BBQ on Upper Deck. RGB lighting.



***M/Y PARIS-A***



## 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**

Panagiotis 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 PANAGIÖTIS 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



Moussaka muffins

\*\*\*

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*



# *SOUPS*



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*

\*\*\*

Baby veal filet "Pagiar"

*Served with rustic potatoes and "Skarmotsa" smoky cheese cream*

\*\*\*

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 purée*



## *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.