





Aft deck



Saloon



Master cabin



Master cabin



Double cabin 1



Double cabin 1

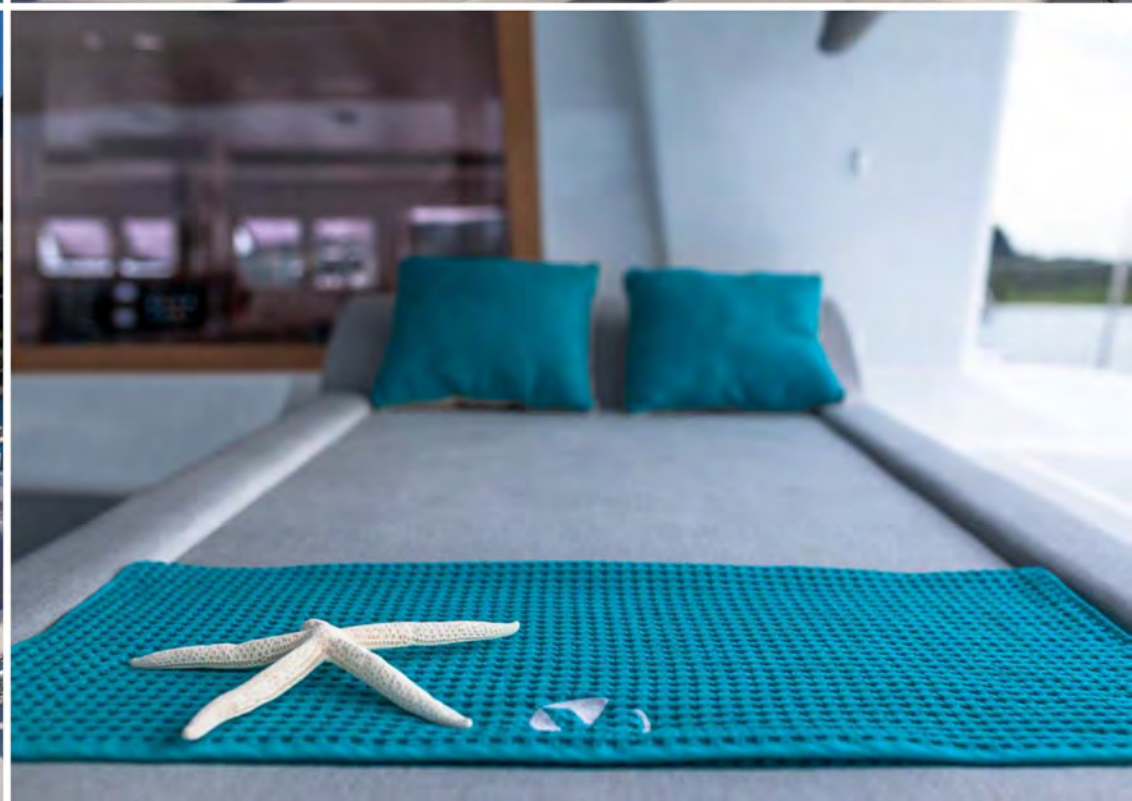


Double cabin 2



Bathroom











SPECIFICATIONS

Year Built	2014
Guests (Sleeping)	6
Builder	Van Peteghem- Lauriot Prévost
Guests (Cruising)	8
Length	18.90m (62')
Number of Cabins	3
Beam	10.06m (33')
Cabin Configuration	3 Double
Draft	1.52m (5')
Crew	2
Flag	Polish
Captain	Pawel Jasica
Cruising Speed	10 knots



OCEAN VIEW is equipped with 10 North kitesurfing sets with bars and harnesses.

Two models:

Rebel and Dice

Kites:

1x18m, 1x14m, 3x12m, 3x9m, 1x7m, 1x6m





Captain: Pawel Jasica

Since a young boy the age of 12, Pawel had cherished the time he spent sailing with his father and taking holidays in the beautiful lake region of Masuria, Poland. Over the years his passion for the sea grew strong and his mind was set on the yachting lifestyle, seizing the opportunity to cross the Atlantic at the age of 20 and then purchasing his own yacht just one year later. Soon after, Captain Pawel's love for sailing developed into a career which has taken him on travels throughout the Caribbean and Mediterranean, logging over 60,000nm onboard catamarans and monohulls since 2008. He also is a passionate kitesurfer and is a qualified IKO instructor as well as being an advanced diver. Highly experienced, confident, and enthusiastic, Captain Pawel looks forward to treating guests staying onboard Ocean View to the holiday of a lifetime!

Hostess/Cook: Clare Chapple

Clare first entered the yachting industry as a designer for a sailing company in Greece after studying Graphic Design at University. With a love of the outdoors, kitesurfing and living an active life she decided to complete her STCW and gained a hostess position onboard Ocean View. During her time spent sailing, Clare soon discovered her passion for cooking which she has honed into a fine art, preparing beautifully presented, delicious meals. A talented chef and a meticulous hostess, Clare will ensure that each moment spent onboard Ocean View is nothing short of spectacular.

OCEANVIEW

Menu

BREAKFAST

FRESH FRUIT, BREAD, YOGHURT, CHEESE
AND HAM IS SERVED DAILY WITH OTHER
CHOICES SERVED ON REQUEST:

EGGS - SCRAMBLED, OMELETTES,
FRIED, BOILED
BACON
PANCAKES
CREPES
FRENCH TOAST
MUFFINS
MINI QUICHE

LUNCH

PESTO GNOCCHI COMBINED WITH SPINACH,
ZUCCHINI AND FRIED CHORIZO, TOPPED
WITH AVOCADO AND MOZZARELLA

SALAD STACK WITH LAYERS OF PESTO
COUSCOUS, CHICKEN, TOMATO, AVOCADO
AND MOZZARELLA

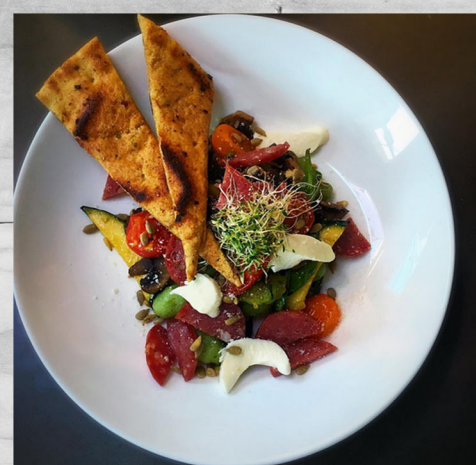
VENEZUELAN PANCAKES WITH SMOKED
SALMON AND BURNT CORN SALSA

MOROCCAN COUSCOUS WITH COLOURFUL
VEGETABLES, FETA AND RAISINS

CHICKEN TEMPURA WITH MANGO, CHERRY
TOMATOES AND PEPPERS WITH SWEET AND
SOUR SAUCE AND MANGO SORBET

RED PEPPERS STUFFED WITH A CHEESY
MINCE AND RICE FILLING

HOMEMADE PIZZA



OCEANVIEW

Menu

DINNER

TUNA TARTARE WITH CAPERS, RED PEPPER, GINGER,
LIME AND SESAME SEEDS
SEARED SCALLOPS WITH BACON AND MASHED
POTATOES

TIRAMISU WITH SPECALOOS AND CHOCOLATE
LIQUOR

WASABI SHRIMP WITH AVOCADO ON RICE
CRACKERS
SALMON SERVED WITH LIME BUTTER, RICE AND
BROCCOLI
BANOFFEE PIE

PEACH WITH SPINACH, BLUE CHEESE AND
PROSCIUTTO WITH BALSAMIC
BURGER WITH CARAMELISED ONIONS, CRISPY
PROSCIUTTO, BRIE AND AVOCADO
SALTED CARAMEL AND DARK CHOCOLATE OREO PIE

FETA AND WATERMELON SALAD WITH A HONEY
ORANGE DRESSING
GROUPE FISH ON CARROT PUREE SERVED WITH
RICE AND ASPARAGUS
ICED BERRIES WARMED WITH WHITE CHOCOLATE

MUSHROOMS STUFFED WITH PROSCIUTTO, PESTO
AND PARMESAN
MARINATED BABY BACK RIBS, WITH GARLIC
MASHED POTATOES AND ASPARAGUS
GLAZED GIN AND TONIC CAKE WITH LIME ZEST

BAKED TOMATOES, FETA AND OLIVES WITH CRUSTY
CIABATTA
CHICKEN RISOTTO WITH MUSHROOM AND ZUCCHINI
SERVED WITH PROSCIUTTO
APPLE TART

SMOKED FISH LAYERED WITH LEMON RINGS, PINK
PEPPERCORN, OLIVE OIL, SPRING ONION AND LIME
CREAMY GARLIC PRAWNS OVER RICE
DARK CHOCOLATE MOUSSE WITH PINK
PEPPERCORN AND SEA SALT

