

M/Y ANTARAH 27,59m.  
MAIORA



ANTARAH

AERIAL VIEW



ANTARAH

AFT DECK



ANTARAH

WHEELHOUSE



ANTARAH

MASTER CABIN



ANTARAH

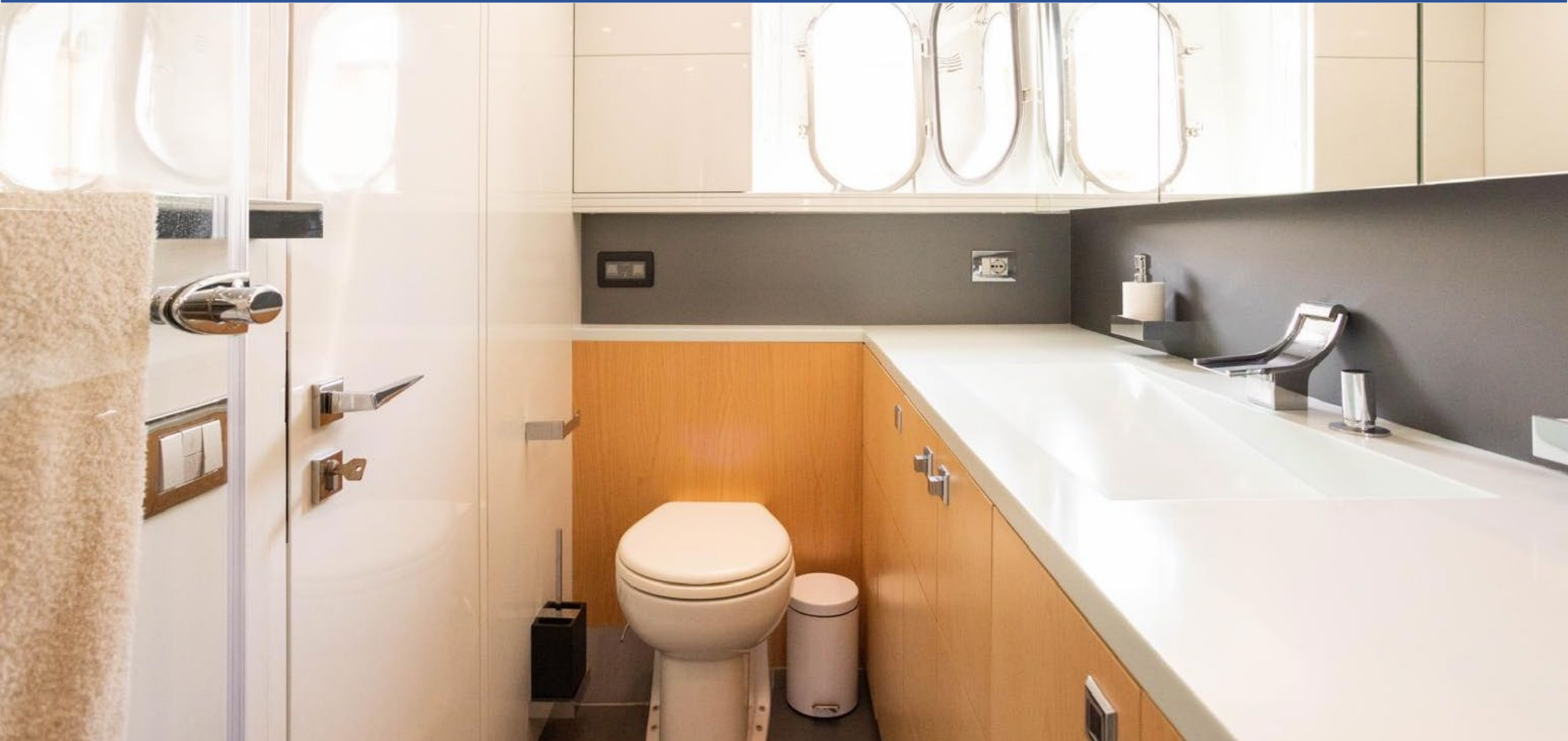
VIP CABIN





ANTARAH

BATHROOM





ANTARAH

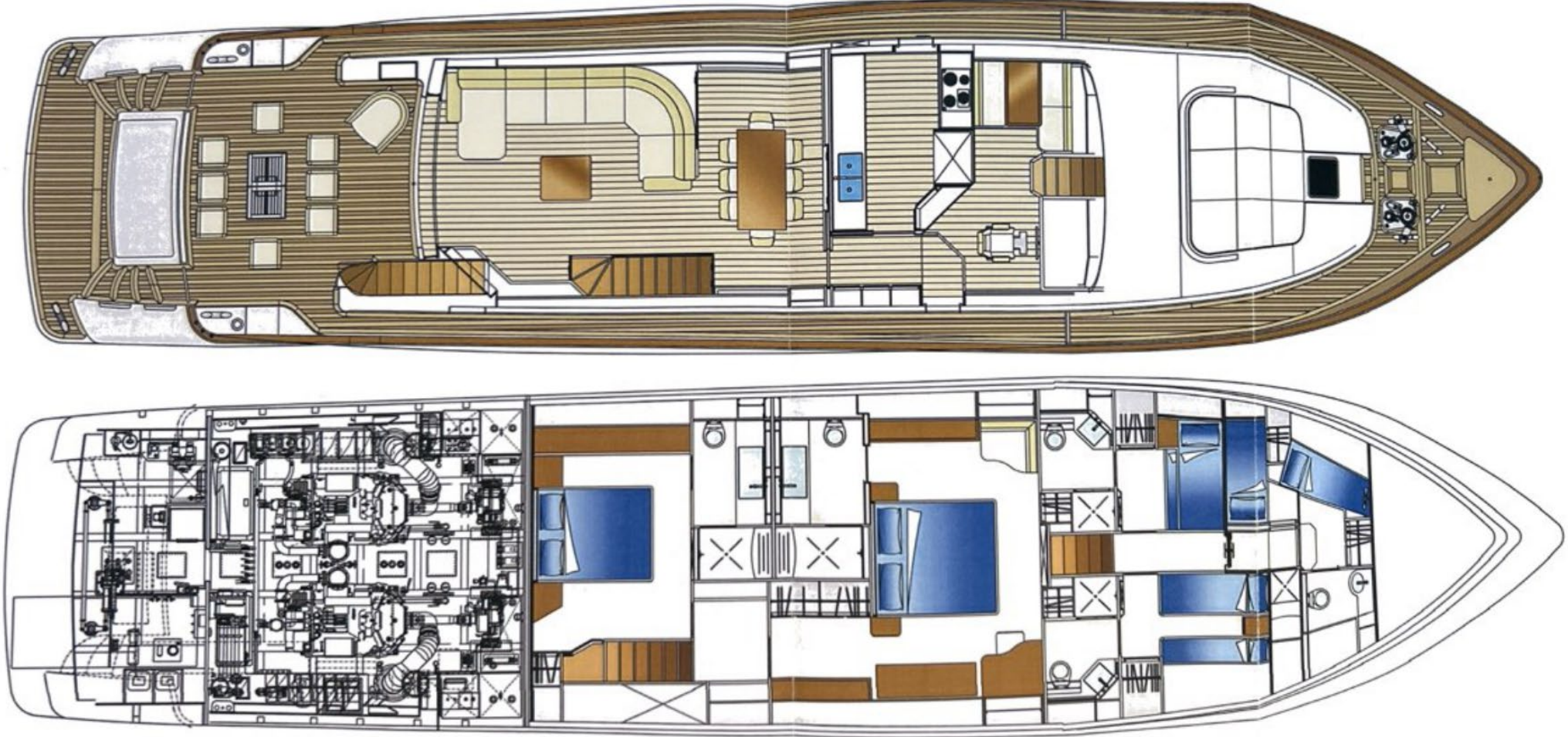
TWIN CABIN





# ANTARAH

# LAYOUT



# ANTARAH

## SPECIFICATIONS

Length: 27, 59 mt(90.51')

Beam: 6.30 mt (20' 6")

Draft: 1.80 mt(5' 9")

Crew: 4

Built: 2011

Builder: MAIORA

Flag: Italian

Hull Construction: Steel

Hull Configuration: Planning

## EQUIPMENT

Engines: 2 X MTU - 1935 HP

Cruising Speed: 16 Knots

## ACCOMMODATION

Number Of Cabins: 4

Cabin Configuration: a Master cabin, one VIP cabin, one Double cabin with pullman bed, one twin with 2 single beds

Number Of Guests: 9

### •Tender&Toys:

•Tender 4,20 Suzuki- 40 hp

•2 x SUP

•Snorkeling Equipment

•Inflatable Platform

*The 27-metre motor yacht Antarah is a lovely Maiora 27 vessel, boasting sporty yet simple and refined lines.*

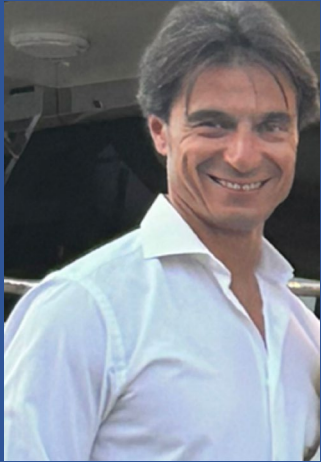
*Antarah features a beautiful white hull, which amplifies the feeling of luminosity and lightness.*

*Antarah provides elegant and spacious accommodation to up to 9 guests in 4 well appointed cabins, including a Master cabin, one VIP cabin, one Double with pullman bed and one Twin with 2 single beds.*

*Light colors predominate in the interior, with birchwood panelling and a large white sofa welcoming the guests in the saloon, which also promises to entertain with its 50" TV screen and a dining table capable of seating up to 12 guests.*

# CREW PROFILE

## Captain: Francesco Naselli, Italian



Francesco has plenty of experience in the maritime field and a real passion for all kind of vessels. Born and raised in Sicily, Francesco has the sea in his blood. He boasts a long proven experience.

Francesco's cruising knowledge, coupled with his technical skills, will ensure all guests are in capable hands. Thanks to his enthusiasm and professionalism for the role, he will ensure guests have an enjoyable time onboard.

## Engineer: Giuseppe Trionfo, Italian



Giuseppe is a dedicated, professional crew member. Giuseppe is known for his disciplined approach and commitment to excellence. After graduating from maritime school, Giuseppe choose to pursue a career in the yachting industry. Giuseppe is a seaman of great experience and a very helpful crew member.

# CREW PROFILE

## Stewardess/Chef: Concetta Greco, Italian



Concetta is a professional and helpful team member. She merged her love for the sea with her passion for cooking starting working as stewardess/chef aboard luxury yachts where she gained a remarkable experience.

Concetta is a pleasant presence for both crew and guests. Her meticulous attention to detail, paired with a passion for travel, makes her an indispensable asset to the team.

## Second Deckhand: Salvo Trionfo



Salvo is a young but skilled deckhand with extensive experience in deck maintenance. Known for his hardworking and trustworthy nature, he excels in maintaining high standards and teamwork.



### STARTERS

Sautéed seashells clams  
Sautèè di vongole  
\*\*\*

Octopus on a Salad bed with olives oil and lemon juice  
Insalata di polipo con olio di oliva e limone  
\*\*\*

Octopus with zucchini scapece burrata and mint  
Polipo con zucchini alla scapece, burrata e menta

### MAIN COURSES

Spaghetti with Mussels and cherry Tomatoes  
Spaghetti con cozze e pomodorini freschi  
\*\*\*

Caprese Ravioli  
Ravioli Capresi  
\*\*\*

Pennette, Courgettes & Shrimps  
Pennette zucchine e gamberi

### SECOND COURSES - FISH

Fresh Seafood grilled to perfection with a squeeze of  
lemon juice, served  
with fresh seasonal mixed veggies and remoulade sauce  
Grigliata mista di pesce  
\*\*\*

Orata with Olives, Capers, Cherry Tomatoes, Oil  
Orata con olive, capperi e pomodorini

\*\*\*  
Grilled fillet of grouper  
Filetto di cernia alla griglia

# M/ANTARAH

## SAMPLE MENU



## SECOND COURSES - MEAT

Grilled lambed with auteed potatoes  
Agnello scottato alla griglia con patate  
\*\*\*

Chianina beef tagliata with salad  
Tagliata di chianina con insalata  
\*\*\*

Beef medallion with potatoes  
Medaglione di manzo con patate

## SALADS, VEGETABLES AND SIDE DISHES

Parmigiana di Melanzane  
Eggplant  
baked with fresh tomato sauce, Parmigiano  
and fresh Mozzarella cheese  
\*\*\*\*\*

Insalata Caprese  
Buffalo  
Mozzarella served with cherry Tomatoes and Basil  
\*\*\*\*\*

Grigliata  
di Ortaggi Misti  
Grilled  
Vegetables with Courgettes, Aubergines,  
served with Garlic, Aromatic Vinegar and Parsley

## DESSERTS

Torta Caprese  
Tart  
of Chocolate and ground Almonds  
\*\*\*\*\*

Macedonia  
di Frutta Fresca  
Fresh Fruit Salad  
\*\*\*\*\*

Sorbetto  
al Limoncello  
Lemon  
Sorbet with a shot of Limoncello liqueur

