

manifiq

Mondomarine 2010 (2016) LOA 40.5m/132'10" Beam 8.5m/27'11" Draft 2.15m/7'1"



"Our trip on Manifiq was fantastic. The captain runs an amazing yacht and team. The chief stewardess was exceptional and the team were nothing short of perfect in service and attitude. The yacht looked in excellent condition and we would highly recommend this excellent yacht and crew."

GUESTS 11 / CABINS 5 / CREW 7 / RATES FROM €130,000 PW / SUMMER WEST MEDITERRANEAN / WINTER WEST MEDITERRANEAN

specifications

Cruising Speed	11 knots (max 16 knots)
Range	3,000 nm
Engines	2 x MTU 12V-396-TE94
Naval Architect	Mondomarine
Exterior Designer	Cor D Rover
Interior Designer	Luca Dini Design

the yacht

For those looking for a sophisticated holiday of a different kind this season, Manifiq is a charter yacht offering a touch of 'je ne sais quoi' that few others in her class can match. Measuring 40.5 metres with a beam of 8.5 metres and a draft of 2.15 metres, she combines pure Italian style with excellent craftsmanship. An extensive refit in 2016 has left her in pristine condition, and this Mondomarine

yacht and her professional crew are ready to make your wildest charter expectations a reality.

Up to 11 guests are accommodated across five sumptuous staterooms on the main and lower deck, each decorated in its own style that matches the rest of Manifiq's designer interior by Luca Dini.



special features

- Head-turning looks
- Chic interior with Art Deco styling
- Skylounge cinema room
- On-demand movie and music system
- Expansive sundeck
- Jacuzzi
- At-anchor stabilisers



CAPTAIN JAMES CARLYLE

"It's no surprise that Manifiq has become a very popular charter vessel over the last few years," says her principal captain, James Carlyle.

"The crew are experienced in reading the guests needs and adapting to ensure the atmosphere is exactly what the guests want it to be – relaxed and joking with the children, or a more formal setting for that special occasion."

Indeed, its expert service means Manifiq may well just be a yacht that lives up to her name.



the experience

Built in 2010 at the Mondomarine shipyard in Italy, Dutch design studio Cor D Rover Design created a guest-friendly experience on board, with generous exterior spaces suited to any occasion.

"The sundeck is one of the guests' favourite social areas on board," says Captain Jon Lee. Guests can relax in the aft-facing jacuzzi and take in unbeatable views, or enjoy a refreshing cocktail at the adjacent bar while the chef prepares lunch on the outdoor BBQ.

"Manifiq caters to all clientele, and over the last two seasons we've had large groups of adults who have relaxed and enjoyed the watersports, and we've also had families with smaller children," Captain Carlyle continues.

"Some of our guests just want simple, old-school yachting with plenty of nice anchorages, high-quality service and fun in the water. We cater to all requirements and preferences," adds Captain Lee.

Manifiq's crew are standing by to send you off on a watersports-filled adventure. Complete with her own six metre tender, a SeaDoo jet ski, two SeaBobs, stand-up paddleboards and a selection of inflatable water toys for towing, afternoons on board the 40.5 metre Manifiq are as exciting as they sound.



the cuisine



CHEF PANIA KENNY

Having headed up restaurants in New Zealand, Australia and the UK, head chef Pania Kenny boasts a wealth of culinary experience. Praising local produce as her most

important ingredients, while she might specialise in east-meets-west fusion cooking, she's a master at creating dishes from any corner of the world.

"From my experience, I know that the level of cooking must be of an exceptional standard," she says. "Extremely freshly-sourced ingredients, creating very tasty and healthy menus and having extensive knowledge of different types of cuisine are all very important." And her favourite dishes? "There are too many to list! But you can't go wrong with anything that involves truffle, caviar, Kobe beef, Wagyu or turbot."

When it comes to an evening menu, one example that guests could look forward to includes a tartlet of quail and quail eggs with onion confit and smoked bacon to start followed by whole baked snapper caught fresh that day and served with nut-brown butter and herb sautéed kippfer potatoes. The meal would finish with a dessert of chocolate mousse and strawberry coulis. And there's plenty more where that came from!

