

MY EDEN

GOLDEN YACHTS 1999 (2017) LOA 45.5/149'3" BEAM 8.2m/26'11" DRAFT 2.3m/7'7"



"Thank you for the amazing days in this gorgeous yacht! It was great to experience the Croatian coast line and the waterfalls of Krka National Park. Time flew while we were enjoying many different watersports in sunny weather."

GUESTS 12 / CABINS 6 / CREW 9 / RATES FROM €160,000 PW / SUMMER EAST AND WEST MEDITERRANEAN / WINTER EAST AND WEST MEDITERRANEAN

SPECIFICATIONS

Cruising Speed	11 knots
Range	1,200 nm
Engines	Mitsubishi
Naval Architect	George Chairakakis
Exterior & Interior Designer	Ira Petromanolaki – Yacht Design

THE YACHT

The last word in hedonistic yet thoughtful design, this 45.5 metre superyacht was constructed by Golden Yachts in 1999, with a comprehensive 2017 refit transforming My Eden into the epitome of a 21st century wonder.

Soothing tonal interiors are punctuated by splashes of primary colour and characterised by modernist, highly functional yet cosy and homely design vibes perfect for family entertaining.

Vibrant feature walls are dotted throughout, with an indoor cinema room as well as a projector on the main deck making it the optimum venue for the ultimate movie night.

A capacious upper deck bar is the perfect spot to enjoy a sundowner while an array of toys ensure there is never a dull moment. With nine crew and a cruising speed of 11 knots, you will soon discover that My Eden is truly the last word in paradise found.



SPECIAL FEATURES

- Floating island sensation – direct access to sea
- Zero speed stabilisers
- Very low fuel consumption of 380 lt/h
- Master cabin with panoramic view and private exterior deck with jacuzzi
- Chase boat for 10 guests



CAPTAIN JOHN CHIOTOPOULOS

Captain John Chiotopoulos graduated from the Merchant Marine Academy of Aspropurpos in 2010. Beginning his career on tankers, Captain John, who is bilingual, joined the yachting industry and helmed Imagination and Marla before becoming My Eden's captain.

Known as an expert in ship navigation and hugely experienced in Greek and Croatian waters, Captain John's knowledge of hidden mooring areas and secluded beaches with pristine waters is unrivalled, making him the ultimate guide for anyone desiring a unique, off the beaten track experience.



THE EXPERIENCE

Offering a floating island sensation with direct sea access, My Eden takes superyacht luxury to another level.

One of many features setting her apart are her myriad huge windows throughout, offering spectacular views from every angle, even the en suite bathrooms.

Her light-filled, contemporary design extends to colourful and unusual artworks dotted throughout, discreet work stations and twin cabins which are unusually spacious for their type.

With a chic interior dining area looking onto the many splendours of the ocean, it's difficult not to be awestruck by My Eden's intelligent and impressive sense of design. A state-of-the-art salon is uber stylish in feel while the enormous main stern deck is dotted with sofas, converting to an open air cinema which is ideal for balmy nights.

My Eden sleeps 12 across six cabins – a master, VIP, two doubles and two twins. The master offers panoramic views from three aspects, discreet his 'n' hers work stations, a concealed TV/entertainment system and direct access to a private terrace with jacuzzi and gym zone.

A never-ending choice of water toys, including a flyboard, waverunner, Flite board, two SeaBobs, paddle boards and paddle steppers, kayaks, a yacht slide and children's floating swimming pool, will keep everyone amused.



THE CUISINE



CHEF ARISTIDES VLACHOYIANNIS

A talented chef with a wealth of experience and a culinary diploma from the Chef D'Oeuve Private Institute, Chef Aristides Vlachoyiannis honed his talent on board several superyachts before joining My Eden.

Aristides enjoys using fresh flavours and local ingredients and his Greek roots infuse his menus. With extensive knowledge of Greek, Mediterranean, Italian and French cuisines, he has recipes to impress each and every charter guest.

Octopus stifado with eggplant purée, grouper with Greek 'fasolada' purée and Salicornia chaute, Greek spinach pie with goat's cheese and pistachio, orzo with shrimps and crayfish and tahini mousse with Madagascan vanilla ice cream are just a few of his delicious creations.

A typical supper on board My Eden might start with cauliflower tabbouleh with tomato, herbs and lime juice, followed by octopus carpaccio with paprika gel, wakame seaweed and citrus juice before a main of squid stuffed with spinach, feta and fava cream. The final flourish could be pavlova with crème patisserie and passion fruit sauce.

