

NOMAD

OCEANFAST 2003 (2020) LOA 69.5m/228' BEAM 11.6m/38'1" DRAFT 2.9m/9'6"

“Designed for long range exploration and well-equipped with the finest amenities, superyacht Nomad offers the complete charter experience.”



GUESTS 12 / CABINS 6 / CREW 16 / RATES FROM €380,000 PW / SUMMER EAST MEDITERRANEAN (FLEXIBLE) / WINTER EAST MEDITERRANEAN (FLEXIBLE)

SPECIFICATIONS

Cruising Speed	15.5 knots
Range	5,700 nm
Engines	2 x 1492hp Caterpillar engines (1119 KW) - Model 3516B DITA
Naval Architect	Eric de Brey/ Stephen Fitzsimmons
Exterior Designer	Oceanfast
Interior Designer	Sam Sorgiovanni/N.I. Design

THE YACHT

Built in 2003 by Oceanfast, this 69.5 metre superyacht was superbly refitted in 2020 and now offers a sophisticated interior style, carefully curated to provide indulgent levels of comfort and luxury.

Amenities include a generously proportioned sun deck with a swimming pool, a Steinway piano for musically inclined guests, a capacious wine cellar and state-of-the-art cinema room.

Nomad sleeps 12 guests across six elegant suites, in an arrangement comprising a master stateroom, three doubles and two twins.

With a cruising speed is 15.5 knots, her 16 strong crew is populated by seasoned professionals who have served aboard Nomad for several years and know her inside out. They are exceptionally capable and intent on just one thing – creating a truly idyllic escape.



SPECIAL FEATURES

- Cinema room with an impressive selection of over 500 movies
- Comprehensive LINN entertainment system throughout the yacht with individual control in all guest cabins
- Steinway piano
- Massage area
- 600 bottle wine cellar facilities
- Fully equipped gym



**CAPTAIN
STYLIANOS
GRIGORPOULOS**

Captain Stylianos Grigoropoulos has helmed Nomad for the last six years, leading her twice across the Atlantic. A graduate of the Marine Academy, his naval background and extensive sailing experience throughout the Mediterranean, the Black Sea, Red Sea and Persian Gulf has imbued him with a calm and measured attitude. Stylianos takes great pride in ensuring that guests get the utmost pleasure from their charter.

THE EXPERIENCE

A huge main salon sets the scene for relaxation on this high end yet comfortable and intimate superyacht. Extensive sofa seating dominates, and a charming formal dining room gives the impression of an exclusive private members club, which is complemented by the 600-bottle capacity wine cellar.

The upper salon possesses a distinctly drawing room style, with wood panelling throughout and elegant decor.

When activity beckons, Nomad rises to the occasion. Fitness enthusiasts will love the fully equipped gym and dedicated massage area, and the sun deck jacuzzi is a favourite spot for switching off and enjoying a sunset.

Nomad's RYA approved watersports centre boasts a variety of toys including a 4 metre Narwhal rescue boat, two Nautica tenders, two Yamaha Waverunners, stand-up paddleboards, canoes, a host of towable toys, an on-water trampoline, water skis, fishing and scuba diving gear.

Comprehensive OMNIYON entertainment system throughout the yacht with individual control in all guest cabins.



THE CUISINE



**CHEF
VASILIS ORFANOS**

Chef Vasilis Orfanos prides himself on including the finest ingredients in a wide range of innovative dishes as well as modern takes on gastro classics. His passion for food – particularly Greek and Arabic cuisine – began in childhood and after commencing his chef career working in the kitchens of five star hotels in Athens he moved into superyachting.

A consummate professional, he enjoys creating vegan, vegetarian and gluten free options and feels passionately about sustainable sourcing and buying local whenever possible.

An evening menu might start with a traditional Greek salad followed by moussaka, grilled chicken and beef served with tzatziki, spicy feta, eggplant salad and pitta bread with a simple but tasty dessert of fresh fruit, ice cream and a selection of cheeses.

A vegetarian menu begins with pumpkin soup, followed by quinoa salad with cucumber, peppers, avocado and parsley dressed in olive oil and lemon juice. A traditional Greek Briam – a roasted dish comprising potatoes, eggplant, tomatoes, zucchini and red onions – follows, completed by coconut panna cotta with caramel sauce.

