

MY LITTLE VIOLET

ABEKING & RASMUSSEN 2006 LOA 45.6/152'7" BEAM 8.7m/28'7" DRAFT 2.9m/9'6"



"It was a last minute charter; Captain Igor did a great job pulling together provisions within 24hrs with no preferences - not easy! Overall a great trip and thanks again for making this happen last minute - team effort!"

GUESTS 10 / CABINS 5 / CREW 10 / RATES FROM €180,000 PW / SUMMER ADRIATIC SEA & WEST MED / WINTER UNAVAILABLE

SPECIFICATIONS

Cruising Speed	12 knots
Range	4,500 nm
Engines	2 x MTU 16V 2,000 x 2
Naval Architect	Abeking & Rasmussen
Exterior Designer	Reymond Langton Design
Interior Designer	Reymond Langton Design

THE YACHT

Natural materials combine with slick, avant-garde design to mark this stunning Abeking & Rasmussen 45.6 metre (149 ft) yacht out from the crowd.

Elegance and sophistication are the most suitable bywords for her classy, understated interiors, overseen by Reymond Langton Design, with tactile suede, silk and leather finishes used to great effect.

Sleeping 10 guests across five staterooms, and operated by a 10 strong crew, My Little Violet has remained an

enduring favourite for charter since her inception in 2006. She is often hired for quayside events and parties thanks to her versatile interior layout, large volumes and extensive exterior deck areas, which are perfect for in-port entertaining.

A cruising speed of 12 knots makes her an efficient and enjoyable choice for gentle cruising, island exploration and exuberant watersports fun in the calm seas of the Adriatic and western Mediterranean.



SPECIAL FEATURES

- Skilfully styled with suede, leather and bespoke sculptures
- Spacious areas throughout, including extra lounging space in the main salon
- Floor-to-ceiling windows in the master suite
- Extensive selection of toys available
- Ideal for quayside events

CAPTAIN IGOR CUPIC

Captain Igor Cupic began his yachting career 22 years ago and his 12 years as a captain have seen him in charge of iconic superyachts like Lady Maura, Shenadoah and Faribana.

He takes personal charge of organising exciting deep sea fishing trips for the many family groups who charter the yacht, and along with his highly professional crew, Captain Igor takes great pride in ensuring that every member of the party experiences the most memorable and adventure packed vacation possible.



THE EXPERIENCE

My Little Violet's warm and cosy interiors are dominated by a neutral palate and dark wood panelling, with huge windows, cream sofas, light carpets and well-chosen colourful accents and bespoke sculptures adding a splash of interest.

The main salon features an extra lounging area and the internal quarters are flooded with light and offer a deceptive amount of space for a yacht this size.

Five en suite staterooms comprise a master, three further doubles and a twin, with the full beam master cabin on the main deck boasting floor to ceiling windows and a marble bathroom.

An al fresco dining area joins the main salon to create a twice as large relaxation zone, perfect for soirees and large group entertaining.

Exterior decks have been furnished in a contemporary fashion with circular daybeds, extensive banquette seating and pergola style draped daybeds creating a cool and stylish vibe whether you want to read, chat, take a siesta or admire the spectacular passing views.

A fully stocked watersports department offers a 12m Sacs towed tender, two Yamaha Waverunners, water skis, inflatables, snorkelling and fishing gear and a highly spec dive school featuring compressor, regulators, Uwatec dive computers and a DPV scooter.



THE CUISINE

Classically trained from Avignon, France, Abdelkarim Mohamed brings his Michelin star restaurant and private chef talents, which are in great demand at fine dining events across the South of France.

A highly creative and innovative player, his two years in superyachting have allowed charter guests to experience some of the incredible gastronomy he has pioneered at world renowned parties.

On arrival, you might lunch on Thai chicken lettuce cups, local catch ceviche with avocado and jalapeno dressing and Caprese salad with mozzarella, tomato, basil and olive oil. Alternatives include pesto shirataki noodles with Parmesan, langoustine with brown butter sauce, sashimi and sushi and cauliflower crusted chicken with blue cheese sauce.

Dinners can start with squash velouté with egg and truffle dressing, foie gras with cranberry and keto crackers or morel mushrooms on a bed of wild mushrooms and asparagus tips, followed by roasted guinea fowl with gnocchi and herb cream, roasted cod and red pepper stuffed with brandade and tomato or eggplant risotto with smoked scamorza.

Desserts range from apple pie with vanilla ice cream to tiramisu, pineapple cheesecake and raspberry soufflé.

