



VALINOR

LAGOON 55

YOUR MAJESTIC VACATION

The VALINOR is characterized by an impressive sense of space, maximum comfort, and high performance under sail. A modern classic, the Lagoon 55 stands alone in its curved lines of artistry and modernity. Every detail speaks to the strength and beauty of the boat. Her high-quality interior finishes and natural light in the saloon and staterooms are designed to evoke feelings of peace and harmony. Enjoy your glorious days and moonlit nights at sea. Yacht Chartering on a new level.



- The art of hospitality combined with Lagoon expertise resulting in efficient performance and style.
- The signature of Nauta Design for elegance, comfort, and luxury.
- Ample space on deck and flybridge, air-conditioning throughout, sound-proof engine room, bathing platform, water toys...
- Crew with excellent knowledge of the sailing area.



While sailing with "VALINOR" you will experience the perfect combination of joy, comfort, and luxury. The all-inclusive experience will be spiced up with an extensive water sports extras selection.

SPECIFICATIONS

Yacht Model: Lagoon 55
 Builder: Lagoon-Beneteau

Mainsail type: full batten
 Genoa type: self-tacking job
 Steering type: Steering Wheel
 Mast height: 28,93 m / 94'

Length: 16,56 m / 54'
 Beam: 9 m / 29,5'
 Draft: 1,55 m / 5'
 Displacement: 26,5 t

Engine: 2 x 115 HP Yanmar
 Fuel capacity: 1100 l
 Water capacity: 960 l

Cabins: 5 guest cabins
 1 crew cabin

Bathrooms: 6
 Berths 12

Air Conditioning: YES
 Heating: YES



EQUIPMENT

Autopilot, GPS plotter, wind instrument, electric winch, electric flat-winder, VHF, electronic engine, throttles and rudder joystick, bow thruster, the power generator 60 V, inverter 60 HZ / 120 V electrical system, service and engine batteries, hydraulic davits, water heater, watermaker, solar panels, and hydraulic water platform.

GALLEY & COCKPIT

Refrigerator, freezer, dishwasher, icemaker, microwave, kitchen utensils, grill/barbecue, coffee machine, teak table.

AMENITIES & WATER TOYS

Wi-Fi, Starlink Internet Inmarsat Satellite Phone, LCD TV, Speakers in the saloon, cockpit, flybridge, fusion radio system, eFoli, water mat, stand-up paddle board, sea bob, wakeboard, donut, snorkeling equipment, Subnado Underwater Scooter and Towable Water Lounger.



THE CREW



STJEPAN MARINKOVIĆ CAPTAIN

Stjepan is a versatile person with an eclectic mindset. With a spirit for adventure, he always finds some new, untrodden road. This adventurous spark led him throughout his life, and so he dabbled in many things, such as speleology, rafting, kayaking, free climbing, diving, martial arts, and many more disciplines. Along with physical activities, he enjoys reading, writing, studying languages, and disassembling and assembling things. All these combined made him a knowledgeable and inventive sailor.

Through his studies as an archaeologist, he got opportunities to travel and explore outback places and exotic locales, where he learned about many facets of local culture and folklore.

Although he was always in touch with the sea, his love bloomed during an epic sailing voyage across the Mediterranean, following in the footsteps of ancient Phoenicians and Greeks. The sea called, and he could do nothing but answer. Now he takes guests on fantastic sailing adventures hoping to spark that same love that drives him. Stjepan is the happiest with a salty breeze on his face, and the horizon empty before him. Polite and curious, he enjoys stories that people tell and is always willing to listen.



ANA KLICAN CHEF

Ana is a unique individual with a passion for food, novelty, and adventure. She has travelled extensively looking for new recipes and trying out local cuisine. She explored the street food of Thailand and India and undertook a food safari in Africa. She hunted the myriad cheeses of France and Switzerland, sailed through the Mediterranean spices and seafood, and participated in Middle-Eastern festivities followed by local food and culture. She believes that food is the best way for people to communicate and share culture, and at uni, she studied International Relations to research that belief even further.

She is an active individual who is thrilled by exploration. She is well-versed in biology, zoology, and the natural world, and you can often catch her admiring some animals she finds fascinating, from insects to birds - she loves them all. Ana worked as an adventure guide and hostess on sailing tours in an adventure travel company in Croatia, thrilling her guests with unexpected snacks and an attentive personality.

Health was always her primary mission in life, and she radiates it in all aspects of her life, from her tidiness to her cuisine. She caters confidently to any and all dietary needs, and her love of life, food, and nature would leave anyone inspired.

VALINOR MENU

KOSHER MENU

MENU 1.

Scrambled egg, avocado, and tomato salsa bruschetta

Truffle pasta with baby spinach, cherry tomatoes
and feta cheese salad

Pan-seared tuna steak with sesame crust, stir-fried vegetables
and basmati rice

MENU 2.

Scrambled egg, avocado, and tomato salsa bruschetta

Truffle pasta with baby spinach, cherry tomatoes
and feta cheese salad

Pan-seared tuna steak with sesame crust, stir-fried vegetables
and basmati rice

MENU 3.

Classic crepes served with an assortment of fresh fruits jams, honey,
butter, and roasted nut toppings

Home-made tuna paté bruschetta with fresh herb tomato salsa

Red curry with coconut milk and cubed chicken fillet
served on a bed of basmati rice, cucumber, and mint salad

MENU 4.

Spicy shakshouka with flatbread and cucumber salad

Home-made hummus with pita bread, olives, and an assortment
of fresh salads

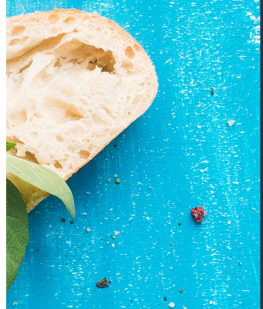
Spicy lamb meatballs served with couscous salad topped
with pomegranate seeds, fresh herbs, and toasted pistachios

MENU 5.

Cheese and onion omelette with tomato and parsley salad

Sheep cheese tortellini tossed in pesto sauce served on a bed of
arugula and topped with toasted pine nuts

Grilled sea bass fillet with vegetables and mashed potatoes,
citrusy garlic, and olive oil emulsion



VALINOR MENU

Regular sample menu

BREAKFAST

Breakfast 1.

Creamy grits topped with coconut, banana, and cinnamon

Breakfast 2.

Oat flour crepes served with a variety of fruit and nut toppings

Breakfast 3.

Vegetable omelette served with cold cuts and salad

Breakfast 4.

Cheese omelette served with cold cuts and salad

Breakfast 5.

Eggs in spicy tomato sauce served with pita bread

Breakfast 6.

Cool oat porridge served with a variety of fruit and nut toppings

Breakfast 7.

Potato fritters with bacon and salad

Breakfast 8.

Full English breakfast

LUNCH

Lunch 1.

Quinoa salad with prawns, avocado, and fresh tomato

Lunch 2.

Hummus served with pita bread and a variety of salads and toppings

Lunch 3.

Poke bowl with fresh local fish or meat, and vegetables

Lunch 4.

Tuna tartar bruschetta with salad

Lunch 5.

Club sandwich with fries and salad

Lunch 6.

DIY tortilla wraps with chicken, vegetables, and guacamole

Lunch 7.

Shish kebabs with pita bread and fresh salad

VALINOR MENU

SNACKS

1. Pineapple and basil sorbet
2. Lime and mint sorbet
3. Sesame ice cream
4. Peanut butter banana smoothie
5. Mango smoothie
6. Local fruit salad
7. Homemade iced tea infusions

DINNER

Dinner 1.

Crab cakes with chilly mayo dipping sauce
Stir-fried noodles with chicken, pineapple, and peanuts
Coconut sticky rice with fresh mango

Dinner 2.

Popodoms with mango chutney
Chicken curry madras with aromatic basmati rice
Mango lassi

Dinner 3.

Fish paté bruschetta
Oven-baked breaded chicken fillets with rice salad
Chocolate fondant with banana ice cream

Dinner 4.

Prawn and vegetable skewers with chilly dipping sauce
Curried goat with rice and beans
Zesty lime cheesecake

Dinner 5.

Local seafood fettucini
Local fish fillets and vegetables baked "en papillote" served with creamy polenta
Coconut passionfruit pannacotta

Dinner 6.

Ceviche with prawns and avocado
Sesame-crusting tatakis with steamed vegetables
Pineapple chia pudding with candied cashews

Dinner 7.

Creamy roasted eggplant dip with pita bread chips
Chicken couscous with dry apricots and nuts served with cucumber salad
Cardamom and rose water-infused rice pudding





*We wish you warm welcome
and many great experiences
onboard*

VALINOR

in BVI