

NAVIGARE YACHTING PRESENTS

# STARLIGHT

LAGOON 560 S2

## YOUR MAJESTIC VACATION

*Designed for hospitable cruising, this Lagoon catamaran offers luxurious and ample interior and exterior space for the guests.*

*The yacht offers 4 staterooms all with double beds and en-suite facilities. In addition, there is one extra cabin with a bunk bed and crew quarters on board. "STARLIGHT" combines all the comfort of a nice home on board and safe cruising. Thanks to a well-experienced and friendly crew at your service, "STARLIGHT" will be the best choice for your adventure at sea.*



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



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***While sailing with "Starlight" 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.***

## SPECIFICATION

Yacht Model: Lagoon 560 S2  
Builder: Beneteau VPLP & Nautia Design

Mainsail type: full batten  
Genoa type: furling / roll  
Steering type: Steering Wheel  
Mast height: 27,22 m / 94'

Length: 17.07 m / 56'  
Beam: 9.44 m / 31'  
Draft: 1,50 m / 4'11"  
Displacement: 30,3 t

Engine: 2 x 81 kW Yanmar / 110 hp  
Fuel capacity: 1.300 l  
Water capacity: 960 l

Cabins: 4 guest cabins with queen-size bed  
1 guest cabin with bunk bed  
Bathrooms: 5  
Crew quarter: 1 front cabin with ensuite bathroom  
Berths: 10 + 1 + 1

Air conditioning: YES  
Heating: YES



## EQUIPMENT

Autopilot, GPS plotter, wind instrument, tridata, cameras under flybridge, VHF, electronic engine, throttles and rudder joystick, bow thruster, power generator 220 V, inverter 24/220 V electrical system, service and engine batteries, hydraulic davits, water heater, watermaker.

## GALLEY & COCKPIT

2x refrigerator, 2x freezer, dishwasher, microwave, 5 burner stove, cockpit fridge, bathing platform & ladder, 2x aft shower, washing machine, coffee machine, toaster, moka pot.

## AMENITIES & WATER TOYS

Wi-Fi, LCD TV with electric lift, speakers in saloon, cockpit & flybridge, fusion radio system, tender with outboard, stand up paddle board, sea kayak, snorkeling and fishing equipment, folding bicycles, water skiis, wakeboard, donut.



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# THE CREW

## GIORGIO STROUMPULIS *CAPTAIN*



I was born in the city of Kimi in the island of Evia. During the course of my life I have found myself totally linked to the sea. The sea has always been my sanctuary where I have spent hours fishing, swimming, windsurfing and soaking up the Greek sun. It was my greater love for the sea that urged me to occupy myself professionally with the art of sailing since 2015 and up until today, I have been a professional Skipper with thousands of miles of sailing experience.

Sailing for me is like 'ITHAKA' by Greek poet CP KAVAFY. "As you set out for sailing hope your road is a long one, full of adventures, full of discovery...may be there be many summer mornings when, with what pleasure, what joy, you enter harbors you are seeing for the first time ....but don't hurry the journey at all....."

## THOMAS DRAKONTAIDIS *HOST / CHEF*



I was born on the island of Etoliko in western Greece . The Sea has always been part of my natural landscape view. Ever since a child, the liquid element was a symbol of Freedom and Purity for me. While a student I started sailing and spent quite a few unforgettable summers on the seas, with Friends and Family. Later as an adult, I found myself working as a host, not on a boat but in my Family's restaurant. It was there that I realized that I found pleasure and joy in providing hosting services to people. Then my goal was to work with the best chefs in Greece and found myself working in some of the best restaurants for a decade. All by luck, I someday combined those two areas of my life and I started working on sailing boats. A unique, in its characteristics, profession, a never-ending challenge, while surrounded by the beauty of the Greek coastal reality and tradition. New faces, new mentalities, and stories but in the end always the same feeling of fulfillment. The same image of a true smile.



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# STARLIGHT MENU

## BREAKFAST SYMPHONY

Eggs in all kinds (scrambled,boiled,fried,omelets,poached)  
Aegean bowl (veggies cold cuts and fruits) **VE**  
Yogurt  
Honey and jams  
Cereals and granola  
Pancakes, crepes, croissants and brioche bread  
Cold cuts and cheese collection  
Fresh orange juice , smoothies and fresh fruits platter  
Coffee, milk and tea  
Chocolate and berries

## GUILELESS EARTH

**GREEK SALAD** (tomatoes, cucumber, pepper, onion, feta cheese, oregano, extra virgin olive oil) **VG**  
**SEASONAL VEGETABLES** (zucchini, carrots, wild greens, broccoli, cauliflower, beetroot) **VE**  
**MEDITERRANEAN** ( cherry tomatoes from santorini island, capper leaves, katiki domokou is a cheese made in domokos of phthiotis Greece)  
**QUINOA AND AVOCADO** ( fresh spinach, chickpeas, chives, extra virgin olive oil) **VE**  
**CAPRESE SALAD** (burrata, cherry tomatoes, basil, pesto)  
**OCTOPUS SALAD** (green colds, sundried octopus, vinaigrette)  
**TUNA SALAD** (lettuce, cucumber, corn,arugula)  
**SEAFOOD SALAD** (greens with fresh seafood and bread rusks)  
**POTATO SALAD** ( potato, zucchini, tomato, garlic) **VE**  
**BEETROOT SALAD** ( goat cheese, walnuts, pesto basil) **VG**

## APERIZERS

**TZATZIKI** (Greek yogurt, cucumber, garlic,dill) **VG**  
**SMOKED AUBERGINES PURÉE** (garlic, parsley) **VE**  
**TARAMOSALATA** (fish roe, olive oil)  
**FAVA AND OCTOPUS** (yellow split peas from santorini)  
**SHRIMPS SAGANAKI** (fresh shrimps, feta, tomato sauce in the oven)  
**BEEF CARPACCIO** (fresh basil, arugula, Parmesan, roasted lemon vinaigrette)





# STARLIGHT MENU

## ROLLS WITH FETA CHEESE AND HONEY

INVOLTINI DI GRANCHIO (king crab, zucchini, chilli)

CEVICHE (fresh white fish cooked in citrus)

FISH CARPACCIO ( fresh white fish, grapefruit, chives, chilli and capper)

ZUCCHINI CARPACCIO ( lemon juice, extra virgin olive oil and fresh mint) **VE**

GAZPACHO ANDALUSIA ( tomato soup) **VE**

BRUSCHETTA BOTTARGA ( focaccia bread, and Greek caviar)

CALAMARI WITH WILD GREENS

## AEGEAN NETS

KAKAVIA SOUP (veloute soup of fresh fish with veggies)

MILANESE SHRIMP RISOTTO (saffron, white wine, bisque and fresh shrimps)

FRESH GRILLED CALAMARI

FRESH GRILLED FISH

OCTOPUS STIFADO (tomato, red wine, vinegar, baby onions)

SEAFOOD PLATTER (lobster, calamari, octopus, shrimps, mussels)

RISOTTO LANGUSTINE (zucchini, leek and fresh herbs)

LOBSTER PASTA

SPAGHETTI WITH FRESH RED SHRIMPS

LINGUINE WITH FRESH SEAFOOD

WHITE FISH FILLET WITH VEGETABLE PURÉE AND LEMON SAUCE

## SHEPHERDS

LAMB RIBS WITH AUBERGINE PURÉE

BEEF FILLET WITH POTATOES AND THYME SAUCE

RIBEYE WITH GRILLED VEGETABLES

GIOUVETSI BEEF (cooked in the oven with pasta and tomato sauce)

SOUVLAKI ( pork or chicken marinated skewers grilled)

ROASTED CHICKEN IN THE OVEN WITH POTATOES AND HERBS

CHICKEN SOUP ( jasmine rice and lemon juice)

KLEFTIKO (lamb or pork wrapped in baking paper slow cooked in the oven)



# STARLIGHT MENU

## GRANDMA'S FAIRY TALES

**MOUSSAKA** (the classical Greek hit) aubergines, potatoes, ground beef & pork, tomato, Bechamel sauce, nutmeg, cream cheese

**GEMISTA** tomato, aubergine, pepper, potato, zucchini, rice, garlic, onion, anise, parsley **VE**

**RATATOUILLE NIÇOISE** potato, zucchini, aubergine, pepper, onion, garlic, parsley, herbs **VE**

**CABBAGED - ROLLED RICE** leek, lemon **VE**

**KAGIANAS** eggs, tomato, garlic, chesse, butter

**GREEN BEANS** potato, zucchini, tomato, onion, parsley **VE**

**SPINACH CANNELLONI** bacon, milk cream, onion, metsovone cheese, thyme

**PESTO BASIL PASTA** garlic, parmesan cheese, pinoli **VG**

**RISOTTO WITH MUSHROOMS** onion, garlic, safran, wine, butter, parmesan, cheese, herbs **VG**

## SWEET MEMORIES

Spoon Desserts **VE**

Cheese Cake

Salami Mosaic

Greek yogurt with honey, fruits and walnuts

Apple Pudding

Milk pie with orange juice, ice cream and roasted almonds

Panna Cotta

Almond Pistachio Baklava

Fruit Salad **VE**

## DISCLAIMER

*We hope the above menu will give you an idea of the dishes that can be cooked on board. The ingredients of a dish can be subject to change.*

*Every meal (lunch or dinner) will consist of one plate type from the above sections other than the "Cretan Fingers", for all crew members, per meal, plus two or three common shared plates from "Cretan Fingers" section.*

*Breakfast is self-served on a buffet.*

*All dishes may contain alcohol, salt, pepper, sugar, oil.*

*We welcome suggestions and ideas (of course).*

*Please inform us prior to your departure about your special preferences on food, possible allergies on food material or cooking procedure and equipment.*

*Please also consider our advice to build together the basics of your cooking plan, the sooner the better. Let's find together the golden ratio of minimalism, freshness, tradition and imagination.*





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

# STARLIGHT

*in Greece*

[www.navigare-yachting.com](http://www.navigare-yachting.com)

#experienceTogether



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