

# INDIGO STAR I

SIAR & MOSCHINI 1995 (2018) LOA 38m/124'8" BEAM 7.7m/25'3" DRAFT 2.7m/8'10"



GUESTS 10 / CABINS 5 / CREW 7 / RATES FROM €88,000 PW / SUMMER WEST MEDITERRANEAN / WINTER UNAVAILABLE

## SPECIFICATIONS

<b>Cruising Speed</b>	14 knots
<b>Range</b>	1,050 nm
<b>Engines</b>	2 x MTU, 2,285 HP
<b>Naval Architect</b>	Siar & Moschini
<b>Exterior Designer</b>	Andrea Bacigalupo
<b>Interior Designer</b>	Giorgio Vafiadis

## THE YACHT

This stunning 38m was built by Siar & Moschini and is the epitome of stylish living, having been elegantly refitted in 2018.

Boasting one of the biggest salons of any yacht her size, Indigo Star I offers a myriad of different lounging areas both inside and on deck, which are perfect for relaxing and entertaining, as well as two al fresco dining options. The yacht also features a bespoke cinema room for laidback film screenings.

Across her four decks, the interior benefits from a unique and funky design with bold animal prints, monochrome tones and black lacquer furniture lending a distinctly boutique hotel vibe to the setting.

Sleeping 10 guests across five comfortable en suite staterooms, the Maltese-flagged Indigo Star I relies on her knowledgeable and experienced crew of seven to ensure that guests will want for nothing and enjoy an idyllic escape from reality.



## SPECIAL FEATURES

- One of the largest salons for a yacht of this size, with numerous seating areas
- Two al fresco dining areas
- Large selection of water toys, including SeaBobs, jet skis and water slide
- Very professional and knowledgeable crew with great longevity on board



### CAPTAIN IVAN BILAVER

The highly experienced Captain Ivan Bilaver started his oceanic career in 2009 on a passenger ship after graduating in Zadar, Croatia.

He moved into yachting as Chief Officer on Princess Iolanthe and performed stints in the same capacity on Stella, Bravo II and Ventura before taking on the captaincy of 38m Shearwater.

A keen sport fisherman, scuba diver and powerboat driver, he then joined Indigo Star I, undertaking a two and a half year global trip with the owner and his family.



## THE EXPERIENCE

If you're looking for a sleek craft with creature comforts both inside and out, Indigo Star I is sure to fit the bill.

Her highly individual and stylised interior is evident from the moment you arrive, from the indulgent brocade cushions on the deck banquette to the generously proportioned avant-garde main salon with monochrome animal prints and black lacquer furniture contrasting against a white ceiling and large windows.

A rococo style dining room is characterised by opulent velvet seating, a glass dining table and modern artwork while the upper salon is furnished with white sofas and eye-catching purple leather club-style armchairs.

A moody-hued and spacious master stateroom features a king size bed, cosy salon sofa seating as well as a dedicated office space and classically designed panelled bathroom.

Further staterooms include a VIP suite with dark polished wood accents, two snug double staterooms with queen size beds and a generous sized twin stateroom.

An enviable selection of water toys including a Sea Doo jet ski, a fly board with jet ski control, a 7m-high inflatable water slide, two doughnuts, a banana, water skis, wakeboard, three SeaBobs, five sets of scuba diving gear and a Zodiac tender are at the guests' disposal.



## THE CUISINE



### CHEF ELVIS BAJLO

Croatian chef Elvis Bajlo graduated from catering school in Zadar and cut his teeth in the hospitality, cruise line and restaurant industry before moving into yachting in 2009.

Previous stints on board Katina, Navilux, Adriatic Blues and Calypso of Malahide imbued him with a wealth of experience, serving up incredible food that would not be out of place in the world's finest dining establishments.

A typical pescatarian lunch menu includes tuna carpaccio on arugula, creamy fish and vegetable soup, seafood spaghetti, fish crusted bake with steamed vegetables followed by home-made tiramisu.

A favourite carnivore menu begins with steak tartare and beef soup followed by cheese ravioli in tomato sauce with fresh basil, beef fillet with a porcini mushroom sauce and gratineed cheese pancakes.

Supper might start with an octopus salad with lentils and clear fish soup, followed by asparagus and squid risotto, green noodles with pan fried salmon or monkfish en papillote, finished with chocolate gâteau or apricot crostata.

