

ONLY NOW

TANSU 2012 (2021) LOA 34.6m/113'6" BEAM 7.5m/24'7" DRAFT 1.7m/5'7"



"Cruising with Only Now was the ultimate experience. The captain and crew were super organised and professional and we had a lot of fun with the yacht's water toys. The dining experience was simply 'wow', the freshest seafood and tapas we have ever had in the Mediterranean."

GUESTS 8 / CABINS 4 / CREW 6 / RATES FROM €80,000 PW / SUMMER EAST AND WEST MEDITERRANEAN / WINTER BAHAMAS

SPECIFICATIONS	
Cruising Speed	13 knots
Range	980 nm
Engines	2 x CAT C32 1700HP each, 2,300 Rp
Naval Architect	Diana Yacht Design
Exterior Designer	Tansu
Interior Designer	Tansu

THE YACHT

This stunning, award-winning explorer-style yacht has a unique and distinctive design combining high class luxury with more rugged capabilities. Designed by Diana Yacht Design for TANSU and launched in 2012, within her first year of operation she became a winner at the 2013 World Superyacht Awards in the 'Best two-deck semi-displacement or planning motor yacht' category. Charterers will be immediately struck by her 'box fresh' appeal, having undergone an extensive €750,000 refit

in 2021 which characterises her bold personality, as well as a complete exterior repaint. There's a keen sense of anticipation and adventure about Only Now, complemented by her highly experienced crew of six led by Captain Matt Sowter. With a cruising speed of 13 knots, guest accommodation for eight and a wealth of wow factors, memories will be made and sealed forever on board Only Now.



SPECIAL FEATURES

- Winner of a World Superyacht Award 2013
- Large swim platform
- Impressive full beam master suite
- Well stocked with popular water toys
- Vast living space for socialising
- Expansive outdoor space for soaking up the sun



CAPTAIN MATT SOWTER

Captain Matt Sowter started his yachting career just nine years ago, working as deckhand and bosun on some of the world's most prestigious superyachts. His determination and ambition to make the grade as a captain paid off and he is experienced at leading both private and charter yachts.

With an exceptional eye for detail, a cheerful demeanour and a can-do attitude, Captain Matt is proud to helm Only Now and deliver the finest superyachting experience possible to guests.



THE EXPERIENCE

If anything can sum up Only Now's onboard atmosphere, it is her relaxing ocean colour scheme. The salon's huge picture windows sit behind oversized corner sofa seating, contemporary rattan armchairs and a contrasting multicoloured rug while carefully curated contemporary photography adds to the hedonistic vibe.

Only Now's exterior is equally impressive – a back-lit onyx bar with captain's sport fishing stools and a casual dining set up make lazy evenings a pleasure, and the relaxation zone to aft on main deck oozes sophistication with modern rattan-style sofa seating in cool neutral tones.

The main deck offers a large sunpad and daybed forward, perfect for gatherings at apéro hour, before dining al fresco at the exquisite mid-century retro style oval dining table.

Enjoy movie nights with the rotating oversized and waterproof cinema TV or dance and sing the night away courtesy of the new sound system and Karaoke machine!

Sleeping eight across four minimalist cabins, the master features a dressing room, dedicated office zone and his and hers bathrooms with a central shower. The VIP suite is spacious and perfectly appointed as are the double cabin and twin, both clad in high-gloss white panelling and warm oak flooring with iridescent aquamarine and blue mosaic shower rooms.



THE CUISINE



CHEF SERDAR DEDE

With a background in restaurants and hotels in Southern Turkey, Serdar Dede started his catering career at 18. He brought his exceptional baking prowess to Only Now in 2019, pioneering innovative new dishes based on traditional Turkish, Middle Eastern and Mediterranean ingredients and flavours.

Start your day with a divine breakfast buffet of freshly baked bread, pastries and crepes along with fresh fruit platters, omelettes, freshly squeezed juices and smoothies.

A typical lunch might start with avocado salad with orange sauce, gazpacho, Turkish mezze or seared scallops with mixed leaves. Mains include pan-seared salmon with a herbed butter sauce, white grouper with rose sauce, stuffed chicken breast with wild rice and vegetables.

Afternoon tea is another highlight, thanks to Serdar's freshly baked pastries, cookies and gateaux, followed by sunset canapés and sushi.

Dinner might begin with grilled lemon calamari, Asian sesame meatballs or octopus and garlic shrimp followed by grilled lobster, stuffed sea bass casserole or filet mignon. To finish, choose from chocolate soufflé, caramelised bananas and ice cream or apple puff pastries.

