

EXPLORE THE BEAUTY OF THE SEAS ON A CHARTER WITH

S/Y SAMSARA, AN OWNER-OPERATED,
2018 (2023 REFIT) LEOPARD 4X
PERFORMANCE CATAMARAN



SPECIFICATIONS

BUILD: 2018 (TOTAL REFIT 2023)

LENGTH: 51'

DESIGNER: ROBERTSON & CAINE

MODEL: LEOPARD 4X PERFORMANCE

MAXIMUM GUESTS: 4 (6 ON REQUEST)

ONBOARD CREW: 2

CABINS: 2 QUEENS (3 ON REQUEST)

DRY HEADS: 1 WITH EACH CABIN

DIVING: RENDEZVOUS

WATERMAKER: YES

AIRCONDITION: YES

ITINERARY: US VIRGIN ISLANDS,

ST. MARTIN, PUERTO RICO



FORWARD DECK

COMFORTABLE CUSHIONS & PILLOWS

ENJOYABLE COCKPIT LOUNGE

STURDY TRAMPOLINE

BIG BEAN BAGS



AFT DECK

8 PERSON AL-FRESCO DINNING TABLE

WEATHER PROTECTING SIDEWALLS

NUMEROUS LOUNGING AREAS

SHADED TOP OVERHANG

REFRIDGERATOR

HELM ACCESS

STEREO

GRILL



WATER TOYS

1 SEABOB UNDERWATER SCOOTER

ON- & OFF-SHORE FISHING GEAR

2 STANDUP PADDLEBOARDS

FLOATING AIR MATTRESS

KITESURF EQUIPMENT

SNORKELING GEAR





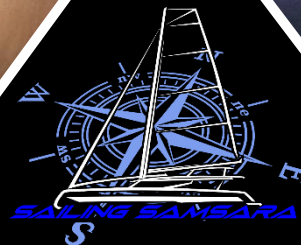
SALON

6-8 PERSON DINNING TABLE

KITCHEN INCL. DISHWASHER, AIRFRYER ETC.

SMART TV INCL. NETFLIX & AMAZON PRIME

OFFICE/NAV. AREA with Printer/Scanner/WiFi



AMENITIES

HOT & COLD FRESH WATER DECK SHOWER

ON & OFFSHORE FISHING GEAR

SHADED SUN AWNING

FUN BEACH TOYS

ONBOARD WIFI



CABINS

FOAM MATTRESS QUEEN BED

PERSONAL USB OUTLETS

CUSTOM A/C

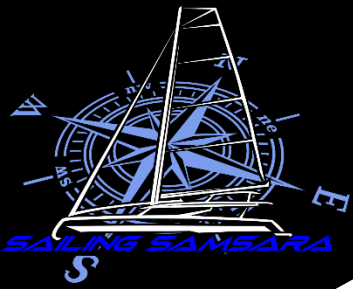




LUXURY HEADS

4 DRY HEADS

ELECTRIC TOILETS



YOUR CREW

INTRODUCING YOUR CAPTAIN & CHEF/FIRST MATE

ONBOARD S/V SAMSARA



Micha was born 1971 at the North Sea coast of Germany. His love for the sea began at a young age and he learned to sail in one of the most difficult and dangerous sailing areas in the world. He crossed the North Atlantic Ocean single-handed and non-stop in both directions (Southern & Northern Atlantic Route) and sailed around the world single-handed. In 2019, the sailing magazine "Multihull World" dedicated an 8-page report of him after he lost his boat "Samsara 1" in Hurricane "Barry" and survived 4 days in the open sea floating on a raft which he made of fenders. After his rescue, he immediately bought a new sailing catamaran and continued his circumnavigation.

Micha is holding the RYA Yachtmaster Ocean and is a licensed airline pilot, he flew for SWISS Int' Airline and AirBerlin for many years, but his true passion is the sea and his endless knowledge about sailing and the sea is unmatched. He is well known in the sailing community as a great sailor, a heavy weather specialist and very popular for his willingness to share his knowledge with others.

Even experienced sailors enjoy trips with Micha as captain and book him to expand their own skills.

Micha is known for his dry sense of humor and loves to introduce his guests to boat life and the adventure of the sea.

A portrait of a man with short brown hair and sunglasses on his head, wearing a white t-shirt. He is smiling slightly and looking towards the camera. The background is a blurred outdoor setting with trees and a building.

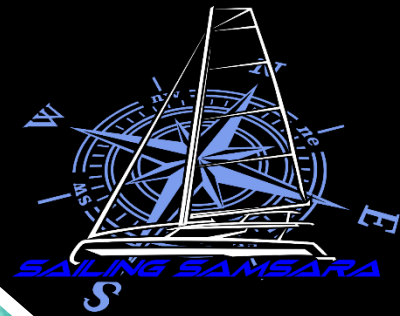
Captain
MICHA

Charly was born in Milano, Italy and came at the age of 2 to Florida in the United States. He grew up in his parent's food brokerage company and learned the intricacies of first-class foods at an early age. After attending the Northwood University of Texas where he studied hospitality management and culinary art, he started his own catering business where he served the concert and film industry and cooked for many well-known stars. A few years later he accepted the offer of the famous designer Gianni Versace and became his personal chef and US house manager. He has also worked personally for stars such as Cher, Luciano Pavarotti, Madonna and many others.

Cher calls him "The King of Bolognese" and Anna Wintour (known for her aloof and demanding personality) calls him "Brilliant". The "Ocean Drive Magazine" honored Charly in an article and called him "The Man who made Miami" and "The Sun Sentinel" named him "The Chef of the month".

Born in Italy his cooking style is Italian influenced, but his main talent is to create unbelievable delicious meals from easy ingredients and his love that he puts in every dish he creates.

Charly has a very open and lovable personality and loves sharing his stories and experiences with his guests. He loves to pamper his guests and show them the adventure and peace of boat life.



Chef
CHARLY

HOMESTYLE DINING &

DAY BREAK

- Fresh coffee, tea, Freshly squeeze orange juice, or other juices
- Fresh fruit platter, melons, kiwi, strawberries
- Yogurt with granola and honey
- Our freshly made whole wheat bread
- French Toast with Vietnamese cinnamon and maple syrup
- Crepes with fresh fruit fillings, Nutella, Peanut butter, Swiss cheese, ham or your own creations.
- Frittata (Italian Style Omelet) with your choice of ingredients.

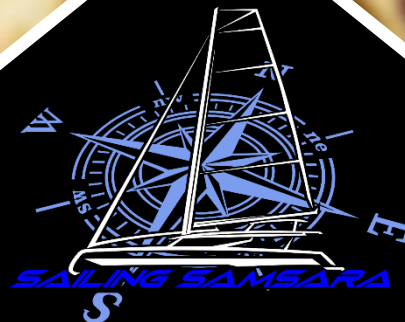
MID DAY

Vitello Tonnato (oven roasted veal roast or turkey breast) server room temperature, with a sauce of fresh house made Mayonnaise, tuna, anchovies, capers and lemon. Served with an arugula and tomato salad on the side dressed with virgin olive oil and lemon.

Italian seasoned Grilled Chicken Breast served with Russian salad - potatoes, boiled eggs, celery, grated carrots, baby Peas, lima beans, red peppers, fresh house Mayonnaise, Dijon Mustard, fresh dill.

Poached skineless Salmon served along side Mediterranean tomato Cucumber salad - tomatoes, English cucumbers, Sauteed red onions, parsley, Basil, dill, Extra virgin olive oil, Aged balsamic vinegar.

Classic Salad Nicoise - grilled tuna, seasoned green beans, hard boiled eggs, nicoise olives, shredded carrots, Mustard vinegret, served over Boston Bib lettuce.



EXCEPTIONAL CUISINE

MAIN

Raclette - origins from Switzerland and offers an amazing interactive informal Fun dinner party.

Saltim Bocca alla Romana (Translation Jump in your mouth) Thin cuts of veal, chicken breast or pork loin with prosciutto, spinach, in a mushroom sauce served with seasoned broccoli.

Peposo - a humble Tuscan Beef Stew served with garlic mashed potatoes.

Shish Kabob - skewers of Sirlion, or Chicken, or seafood, with marinated vegetables cooked on our grill. Served with whole wheat carrot rice.

DESSERT

Poached Pears Pears poached in sweet wine, filled with sorbeto and drizzled with sweet wine syrup

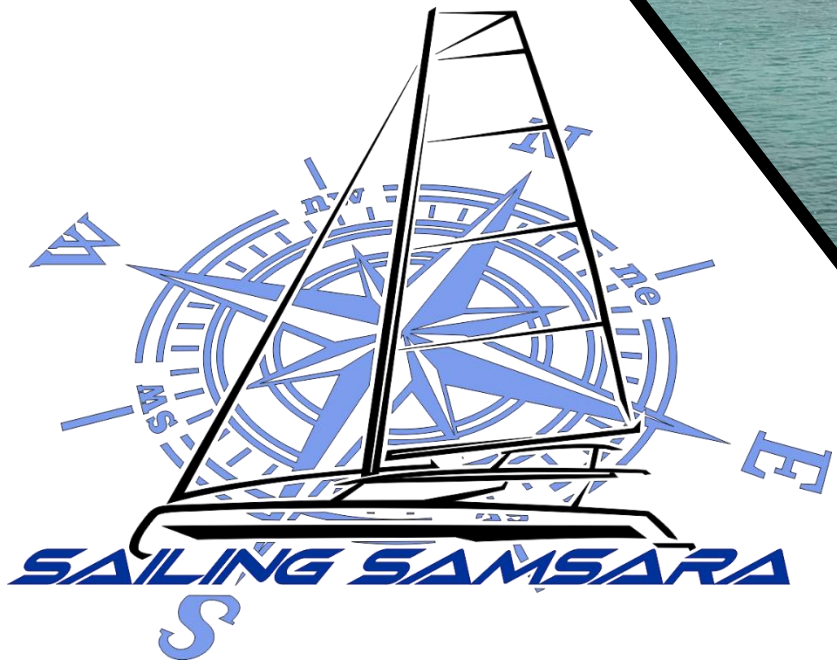
Tiramisu Espresso coffee soaked sovaradi cookies, sweet mascarpone, and dusted with cocoa.

Chocolate Souffle Magic Cake - served with whipped cream.

Zabaglione with fresh berries Egg yolks whipped with sugar, lemon zest, cinnamon, vanilla, and a touch of Marsala



LET YOUR DREAMS SET SAIL



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