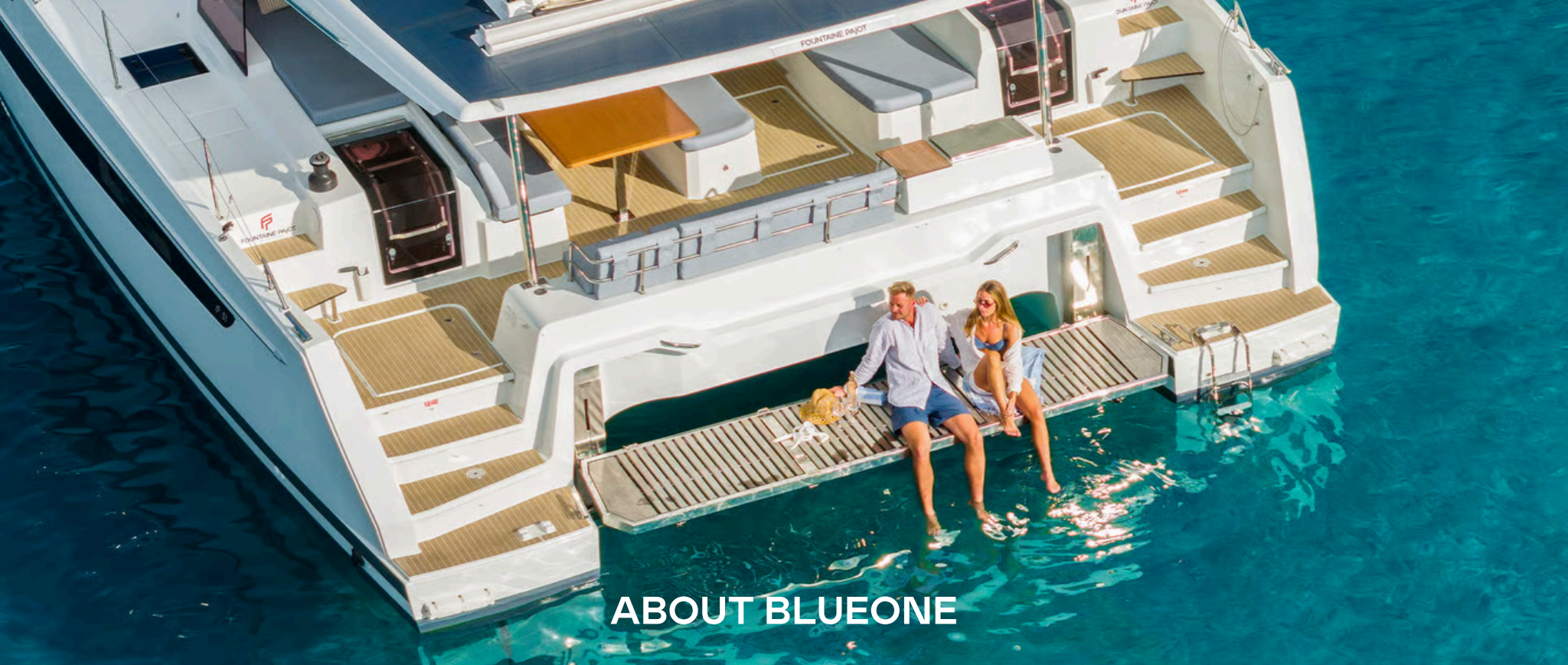


**S/CAT BLUEONE**  
FOUNTAINE PAJOT  
AURA 51



**\*Photos on display are shipyard source material\***



## ABOUT BLUEONE

**BLUEONE** is a brand-new Fountaine Pajot Aura 51, built in 2025, designed to offer comfort, efficiency, and a modern sailing experience. She accommodates up to 10 guests in five spacious double cabins, all with private en-suite facilities. Equipped with electric propulsion, BLUEONE cruises quietly at 5 knots with zero fuel consumption, offering an eco-friendly and peaceful experience at sea. With the generator in use, she cruises at 6 knots with a fuel consumption of 11 liters per hour, ensuring efficient performance. A professional crew of two (Captain and Cook/Steward) provides attentive service, creating a relaxed and enjoyable charter experience for all guests onboard.

# EXTERIOR



# EXTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# — INTERIOR



# INTERIOR



# — INTERIOR



# SPECIFICATIONS



**Length:** 51 ft

**Beam:** 26.6 ft

**Draft:** 5 ft

**Year Built:** 2025

**Builder:** Fountaine Pajot

**Cabins:** 5 double cabins, en-suite,  
& A/C

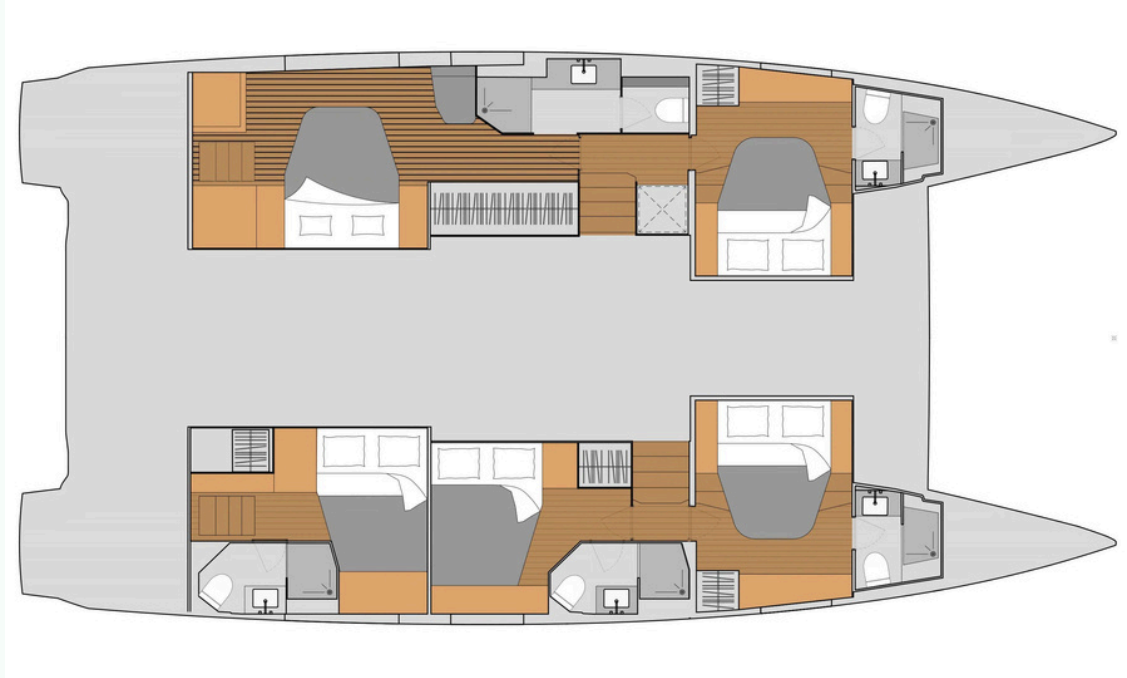
**Guests:** up to 10

**Crew:** 2

**Home Port:** Nea Peramos, Attica

# KEY FEATURES

- Brand new, built in 2025
- Environmentally friendly  
/Fully silent electric motors
- Great value for money





## TENDER & TOYS

Tender: Highfield 3.80m + 30Hp

Seabob x 1

Sea Scooter x 1

SUP x 1

Wakeboard x 1

Kayak x 1

Snorkelling equipment

# PRICELIST 2026

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**High Season:**  
**July-August 24.000€**  
**Mid-season:**  
**June & September**  
**21.000€**  
**Low Season:**  
**Rest months 18.000€**

**Extras:** VAT 13% of the charter rate & A.P.A 25% of the charter rate

\*The applicable VAT rate depends on the specific boat

# CREW PROFILE

## IOANNIS ALIFERIS CAPTAIN



Ioannis' connection with the sea is very special. It started from a very young age and has eventually become his profession. In the meantime he has finished his studies in design and construction of systems and products which helped him gain technical experience and develop skills in problem solving. His professional career at sea started six years ago. Through this time he has developed excellent nautical skills and in depth knowledge of boat management ensuring the comfort and safety of all passengers. In every weather condition, with responsibility and composure he can guarantee that every guest has a memorable experience.

# CREW PROFILE

## ANDREAS TSITSILIANIS CHEF



I am Andreas Tsitsilianis, a chef with over 12 years of experience in professional kitchens across Greece and Europe.

Coming from a family of cooks, my passion for food was shaped from an early age, with knowledge and values passed down from father to son. This foundation taught me to respect ingredients and focus on simplicity, flavor, and authenticity.

I have worked in France and Italy, as well as in high-end restaurants in Athens, Mykonos, and as a Head Chef in Tinos. These experiences have shaped my culinary identity, combining discipline, creativity, and consistency.

My cuisine is inspired by modern Mediterranean flavors, with a strong Greek identity. I focus on fresh, seasonal ingredients, seafood, and balanced dishes, combining traditional recipes with refined techniques and subtle international influences.

Onboard, my goal is to create a relaxed yet refined dining experience, adapting to guests' preferences while delivering clean, flavorful, and memorable dishes.

# Menu

## Breakfast

Farm eggs scramble | chives | olive oil

“Kagianas” | tomato | feta | fresh oregano

Sunny side eggs | pancetta affumicata | toasted sourdough

Avocado toast | cherry tomatoes | lime | feta crumble

Greek omelette | herbs | seasonal vegetables

Fluffy pancakes | maple syrup | fresh berries

Tsoureki French toast | cream cheese | honey | fruits

Greek yogurt | granola | thyme honey | seasonal fruits

Fresh fruit platter

# Menu

## Salads

Horiatiki | tomato | cucumber | olives | feta

Dakos | barley rusk | tomato | feta | oregano

Spanakopita-inspired salad | feta | herbs | phyllo  
crumble

Chickpea salad | sun-dried tomato | feta |  
caramelized onion

Beetroot salad | green apple | caramelized  
walnuts

Lentil salad | smoked fish | citrus

Green salad | grilled chicken | graviera | orange

Panzanella | pistachio pesto | mozzarella

Melon salad | prosciutto | cherry tomato | figs

Wild greens | olive oil | lemon

## Starters

Tzatziki

Smoked eggplant dip | tahini | yogurt

Taramosalata mousse

Whole roasted eggplant | yogurt | tahini | herbs

Bruschetta | cream cheese | chives | marinated  
anchovy

Bruschetta | ouzo cream | sun-dried figs

Tuna tartare | avocado | soy | sesame

Fish ceviche | citrus | chili

Fish carpaccio | mango | lime

Beetroot | almond skordalia | seasonal greens

Beef carpaccio | capers | parmesan | olive oil

# Menu

## Main Courses

### Greek Classics

Gemista | herbs | rice

Mousaka

Pastitsio

### Seafood

Linguine | calamari | garlic | white wine

Fish Bianco (Ionian style)

Fish of the day | briam vegetables

Fish of the day | wild greens | ladolemono

Octopus | orzo | tomato | herbs

Shrimps | baby potato | herbs | rocket mayo

Fish Dolmades | cod | lemon sauce | herbs

### Meat

Lamb leg | fava | jus

Ribeye tagliata | potato purée | herbs

Lemon chicken | potatoes

# Menu

## Desserts

Tsoureki fondant | white chocolate  
Greek yoghurt cream | honey | nuts  
Tiramisu foam

Chocolate brownie | tahini-orange ice cream  
Karidopita (Walnut pie) | vanilla ice cream  
Ravani | kaimaki ice cream