

**S/CAT DREAM**  
**LAGOON 55**





## ABOUT DREAM

DREAM is a 55-foot sailing catamaran crafted by Lagoon in 2025. Life onboard DREAM offers a true escape from the everyday, where la dolce vita begins. The yacht's generous interior spaces provide a serene and private retreat, perfect for relaxation and meaningful moments, comfortably hosting up to 10 guests. The aft cockpit, designed like an open terrace, showcases breathtaking panoramic ocean views. With its sleek, contemporary lines and harmonious design, the Lagoon 55 represents a bold step forward in modern yacht styling.

# EXTERIOR



# EXTERIOR



# EXTERIOR



# EXTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# — INTERIOR



# INTERIOR



# INTERIOR



# — INTERIOR



# — INTERIOR



# SPECIFICATIONS

**Length:** 55 ft

**Beam:** 29.6 ft

**Draft:** 5.3 ft

**Year Built:** 2025

**Builder:** Lagoon

**Cabins:** 4 double & 1 twin  
convertible to double

**Guests:** up to 10

**Crew:** 3

**Home Port:** Alimos Marina,  
Athens





## KEY FEATURES

- All cabins are air-conditioned with en-suite facilities
- TV & indoor/outdoor audio system
- Generator & Inverter
- 220V power sockets
- Water & Ice maker

# TENDERS & TOYS

Tender: Highfield 420 + Honda  
60hp  
2 x Seabob  
2 x Sea Scooter  
2 x SUP  
2 x Kayak  
(two-seater inflatable)  
Waterski (adults/kids)  
Wakeboard (adults)  
Tubes  
(two-seater inflatable sofa)  
Snorkeling & Fishing  
equipment (7 x fishing rods)  
Jetsurf  
(optional upon extra cost)



# PRICELIST 2026

---



**High Season:**

**July-August 31.000€**

**Mid-season:**

**June & September 27.000€**

**Low Season:**

**Rest months 22.000€**

**Off-season:**

**April & November 15.000€**

**Extras:** VAT 12% of the charter rate & A.P.A 25% of the charter rate

\*The applicable VAT rate depends on the specific boat

# CREW PROFILE

## KONSTANTINOS TOLIS

### CAPTAIN



Captain Konstantinos was born in 1982 and has been actively sailing the Greek and Mediterranean seas since 2019, accumulating thousands of nautical miles under both calm and demanding conditions. His top priorities are the safety of guests, crew, and yacht, while ensuring a smooth, relaxed, and truly memorable yachting experience. Driven by a deep passion for exploration, Captain Konstantinos goes beyond standard itineraries to reveal hidden destinations and authentic experiences, making every journey unique. With extensive knowledge of Greek history, local traditions and culinary treasures, he enriches each voyage with insight and authenticity. Known for his high work ethic and naturally warm, friendly character, he is dedicated to understanding and exceeding his guests' expectations. In his free time, he enjoys traveling and discovering new cultures. Captain Konstantinos speaks Greek, English, and German.

# CREW PROFILE

**SOTIRIS  
SOLOMOS**

CHEF



Sotiris, has begun his professional career providing service as bartender and high standards service in high-end restaurants in Santorini and Monaco.

He has been a chef onboard catamarans and motor yachts since 2016. Sotiris provided high standard of service and managed the wine menu for private yachts. His culinary skills along with passion for travelling led him join the yachting industry. He is a hard-working person with excellent customer service skills and takes pride in providing the best service to those onboard. His ability to create delightful menus according to individual preferences made him stand out to those who cruised with him. He speaks Greek (native), English (fluent).

# CREW PROFILE

## VAGGELIS PSALLIDAS

### DECKHAND



Vaggelis Psallidas is a 25-year-old deckhand with a deep passion for sailing and life at sea. With a natural affinity for the ocean, he finds both freedom and balance in his time on the water. His athletic background enhances his performance onboard, allowing him to bring focus, discipline, and energy to every charter. Vaggelis is dedicated, hardworking, and eager to contribute to memorable and safe experiences for all guests.

# Menu

## BREAKFAST

Fresh juices and smoothies

Selection of cereals

Greek yogurt, honey, and variety of jams.

Fresh and dried fruits

Greek dry nuts variety

Variety of breads

Eggs of your choice

Cold cuts and cheese

# Menu

## DAY 1

### Lunch

Cretan Dakos salad

(barley rusk, tomato, feta cheese, olives,  
olive oil)

Fried calamari

Sea bream fillet with aromatic rice and fresh  
vegetables

Dream cheesecake

### Dinner

Garlic bread

Spinach salad

(baby spinach leaves, tomato balls, manouri  
cheese, orange vinegarette)

Chicken traditional "tigania"

Beef fillet with baked potatoes and creamy  
mushroom sauce

Traditional quince spoon sweet

# Menu

## DAY 2

### Lunch

Greek salad

(tomatoes, cucumber, onion, olives, olive oil)

Greek marinated anchovies

Grilled salmon filet with mustard sauce

Chocolate mousse

### Dinner

Santorinian Fava with caramelized onions

Tuna salad with sesame soya dressing

Zucchini balls

Pasta with fresh shrimps

Caramelle crem

# Menu

## DAY 3

### Lunch

Grilled eggplant slices with fresh tomatoes  
and mozzarella cheese

Iceberg salad with grilled chicken and Dijon  
vinaigrette sauce

Black truffle risotto

Ice cream flavors

### Dinner

Bruschetta with Parma ham, cottage cheese  
and herbs

Beetroot salad

Rib eye steak with French fries and beer  
sauce

Chocolate pie

# Menu

## DAY 4

### Lunch

Cheese croquettes

Potato salad

Traditional mousaka

Millefeuille

### Dinner

Green salad with blue cheese dressing

Tuna tataki

Fresh seabass filet with grilled veggies and

lemon sauce

Chocolate mosaic

# Menu

## DAY 5

### Lunch

Couscous salad

Saganaki shrimps

Traditional stuffed tomatoes and peppers

Apple crumble pie

### Dinner

Greek dolmadakia

Cabbage salad with prosciutto and herbs

Beef stew in fresh tomatoes

Traditional grape sweet

# Menu

## DAY 6

### Lunch

Caprese salad

Saganaki cheese

Traditional tomato balls

Grilled Tuna filet with avocado cucumber  
salsa

### Dinner

Garlic bread

Red snaper ceviche

Lobster linguine in fresh tomato and basil

# Menu

## DAY 7

### Lunch

Tuna tartar

Quinoa salad

Cuttlefish with spinach in the oven

Banoffee pie

### Dinner

Chef's salad

Traditional "Kieftedakia"

Pasta Bolognese

Baklavas pistachio