

S/CAT
VALIUM 55
LAGOON 55





ABOUT VALIUM 55

VALIUM 55 is a luxurious 55 ft. catamaran built by Lagoon. A model created by passionate designers for sea lovers searching for freedom. VALIUM 55 features 5 cabins and accommodates 10 guests. A vessel with nothing left to chance, Lagoon has designed it in all its smallest details. You can enjoy a gentle lifestyle on board of VALIUM 55, far from the constraints of daily life.

EXTERIOR



EXTERIOR



EXTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR



INTERIOR





Length: 55 ft

Beam: 29.6 ft

Draft: 5.1 ft

Year Built: 2023

Builder: Lagoon

Cabins: 5 VIP, en-suite, & A/C

Guests: up to 10

Crew: 3

Home Port: Nea Peramos,

Athens

SPECIFICATIONS

KEY FEATURES

- Amazingly comfortable forward cockpit with sofas and loungers
- Spacious and clever flybridge with a dining area and a bar
- Exceptional luminosity throughout the interior
- Distinguished balance between luxury and comfort



TENDERS & TOYS



Highfield 420
SEASCOOTER x2
SUP x2
Kayak
Wakeboard (adults)

Water Ski (adults + kids)
Tubes – Towable inflatable
Fishing Gear
Snorkeling Gear
Seabob F9S

PRICELIST 2026



High Season:

July-August 29.500€

Mid-season:

June & September 25.500€

Low Season:

Rest months 21.000€

Extras: VAT 6.5% of the charter rate & A.P.A 25% of the charter rate

*The applicable VAT rate depends on the specific boat

CREW PROFILE

ANDREAS GKIATIS CAPTAIN



Andreas was born in 1992. Despite his young age, he has spent several hours at sea, as captain assistant and has even been a speedboat operator for two years in a row, exploring many Greek islands. He studied mechanical engineering and possess sailing certificate. Self driven person with strong will to work and highly motivated by working challenges. What he loves most in his free time is traveling and scuba diving.

CREW PROFILE

**RAPHAEL
ARAPAKIS**

CHEF



Born and raised in Piraeus, with a proud family legacy spanning five generations in fishing, my love for the sea and food was almost inevitable. I bring extensive experience in the culinary field, having worked across restaurants, hotels, festivals, and private events. My culinary philosophy is founded on authenticity and simplicity: fresh, high-quality ingredients, refined techniques, and flavors that pay tribute to Greek tradition. My aim is to craft dishes that awaken memories and evoke genuine emotion.

CREW PROFILE

DIMITRIS STRATOMITROS DECKHAND / STEWARD



Dimitris is 21 years old and is embarking on his second year onboard S/Cat Valium 55'. With deep-rooted passion for sailing, he has participated in numerous sailing races and regattas, showcasing his exceptional maritime skills. Dimitris brings both his dedication and expertise to the team, making him a valuable asset. Beyond sailing, he has a strong passion for sports, particularly football, tennis, free diving, and spearfishing. He is fluent in both Greek and English.

Menu

DAY 1

BREAKFAST

Scrambled eggs with feta & cherry tomatoes

Yoghurt with honey & walnuts

Butter croissant

Orange juice - Coffee

Menu

DAY 1

LUNCH MENU

Salad: Dakos

Dip: Taramosalata

Appetizer: Marinated octopus

Main: Fish fillet with vegetables
(White wine - Sauvignon Blanc)

Dessert: Fresh fruit

DINNER MENU

Salad: Greek salad

Dip: Tzatziki

Appetizer: Beef tartare

Main: Rib eye steak with baby potatoes & herbs
(Red wine - Cabernet Sauvignon)

Dessert: Lemon cream with white chocolate,
kadaifi, & pistachio

Menu

DAY 2

BREAKFAST

Poached eggs with olive oil & oregano

Cold cuts & graviera cheese

Kythera rusks with olive paste

Seasonal fruit salad - Mountain tea

Menu

DAY 2

LUNCH MENU

Salad: Green with balsamic

Dip: Skordalia (garlic dip)

Appetizer: Shrimps with feta mousse
& Florina pepper

Main: Cuttlefish ink risotto (White
wine - Assyrtiko)

Dessert: Cheesecake

DINNER MENU

Salad: Boiled vegetables

Appetizer: Spring rolls with beef ragout &
béchamel

Main: Pork in lemon sauce with mashed potatoes
& carrot (Red wine - Merlot)

Dessert: Fresh fruit

Menu

DAY 3

BREAKFAST

Boiled eggs

Dakaki with tomato & feta

Chocolate croissant

Yoghurt with fruits - Espresso

Menu

DAY 3

LUNCH MENU

Salad: Beluga lentils

Dip: Hummus

Appetizer: Roasted eggplant with
tomato, feta, & herbs

Main: Stuffed vegetables
(White wine - Roditis)

Dessert: Kunefe

DINNER MENU

Salad: Carob dakaki with spinach, cherry
tomatoes, caper leaves, cheese balls, & orange

Dip: Eggplant salad

Appetizer: Fish tartare

Main: Fish baked in salt crust
(White wine - Chardonnay)

Dessert: Fresh fruit

Menu

DAY 4

BREAKFAST

Fried eggs with prosciutto & grilled bread

Cheese selection

Mini bread rolls

Yoghurt & banana smoothie - Greek coffee

Menu

DAY 4

LUNCH MENU

Salad: Quinoa

Dip: Spicy cheese spread

Appetizer: Vine leaves with
yoghurt & dill

Main: Lamb rack with remoulade &
demi-glace (Red wine - Xinomavro)

Dessert: Ice-cream

DINNER MENU

Salad: Green

Appetizer: Fish carpaccio

Main: Fish a la pestiota
(White wine - Malagouzia)

Dessert: Fresh fruit

Menu

DAY 5

BREAKFAST

Pancakes with honey & fruits

Anthotyro cheese with olive oil drops

Rusk with tomato & olives

Orange juice - Filter coffee

Menu

DAY 5

LUNCH MENU

Salad: Arugula - parmesan - pomegranate

Dip: Taramosalata

Appetizer: Fish soup

Main: Shrimp pasta with bisque sauce
(White wine - Robola)

Dessert: Cheesecake

DINNER MENU

Salad: Dakos

Appetizer: Grilled talagani cheese with
vegetables & balsamic cream

Main: Pasta Bolognese (Red wine - Sangiovese)

Dessert: Fresh fruit

Menu

DAY 6

BREAKFAST

Strapatsada with feta

Cold cuts selection

Croissants filled with hazelnut praline

Yoghurt with praline & banana - Tea

Menu

DAY 6

LUNCH MENU

Salad: Greek salad

Dip: Tzatziki

Appetizer: Mushroom stifado

Main: Beef patties with vegetables

(Red wine - Agiorgitiko)

Dessert: Crème brûlée

DINNER MENU

Salad: Quinoa with herbs

Appetizer: Steamed mussels

Main: Fish fricassee (White wine - Moschofilero)

Dessert: Fresh fruit

Menu

DAY 7

BREAKFAST

Poached eggs with grilled bread

Pancakes with hazelnut praline

Cheese & fruit platter

Fresh juice - Freddo espresso

Menu

DAY 7

LUNCH MENU

Salad: Beluga lentils

Dip: Hummus

Appetizer: Fish ceviche

Main: Ravioli stuffed with spinach & goat cheese (White wine - Viognier)

Dessert: Fresh fruit

DINNER MENU

Salad: Carob dakaki

Appetizer: Fish ceviche

Main: Fish a la pestiota
(White wine - Chardonnay)

Dessert: Yoghurt with honey

Menu

VEGETARIAN OPTIONS:

Pasta with red sauce

Vegetable risotto

Wild mushroom risotto

Ravioli stuffed with spinach & goat cheese

Caramelized carrots with cashew cream & dukkah

Vegetable soufflé

Vegetarian moussaka