

**S/CAT WISH  
LAGOON 60**



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



## ABOUT WISH

This brand-new Lagoon 60 offers unparalleled luxury and comfort. Featuring 5 spacious double cabins, the yacht accommodates up to 10 guests, while a crew of 3 ensures a seamless and personalized onboard experience. Her open walk-through layout allows effortless movement from the aft cockpit through the salon to the bow. The aft deck expands with fold-out side wings, creating a large, versatile platform for lounging or water activities. On the sundeck, both a comfortable al-fresco dining area and a sun lounge area provide the perfect place to relax while enjoying panoramic views. Whether entertaining on deck, cruising in comfort, or enjoying the luxury of spacious interiors, this Lagoon 60 delivers the ultimate catamaran experience.

# — EXTERIOR



# EXTERIOR



# EXTERIOR



# EXTERIOR



# EXTERIOR



# EXTERIOR



# INTERIOR



# — INTERIOR



# — INTERIOR



# INTERIOR



# INTERIOR





**Length:** 18.29m (60ft)

**Beam:** 9.91m (32.5ft)

**Draft:** 1.69m (5.55ft)

**Year Built:** 2025

**Builder:** Lagoon

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

**Guests:** 10

**Crew:** 3

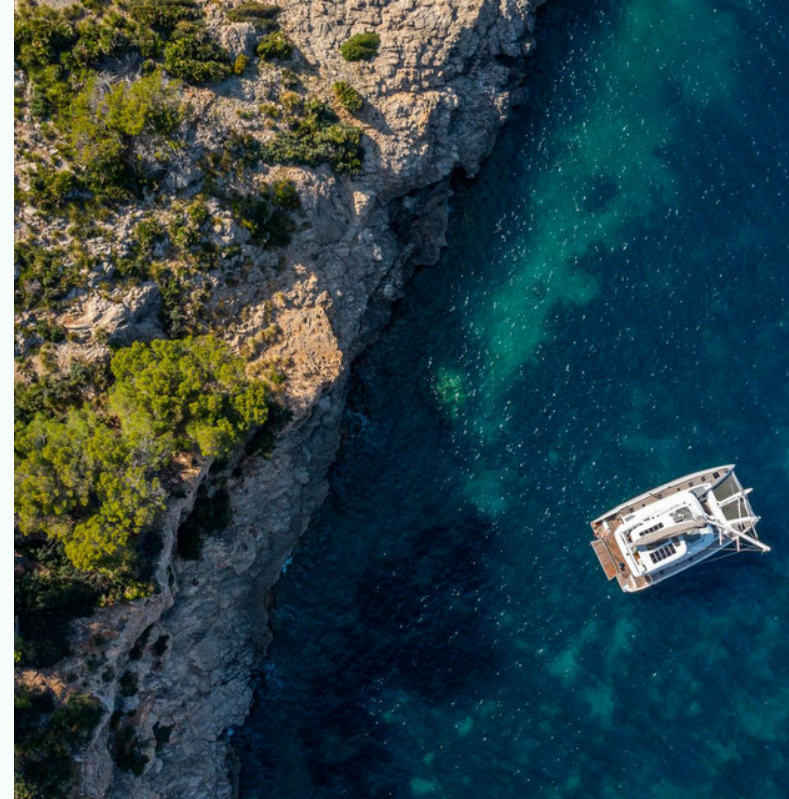
**Home Port:** Alimos Marina,  
Athens

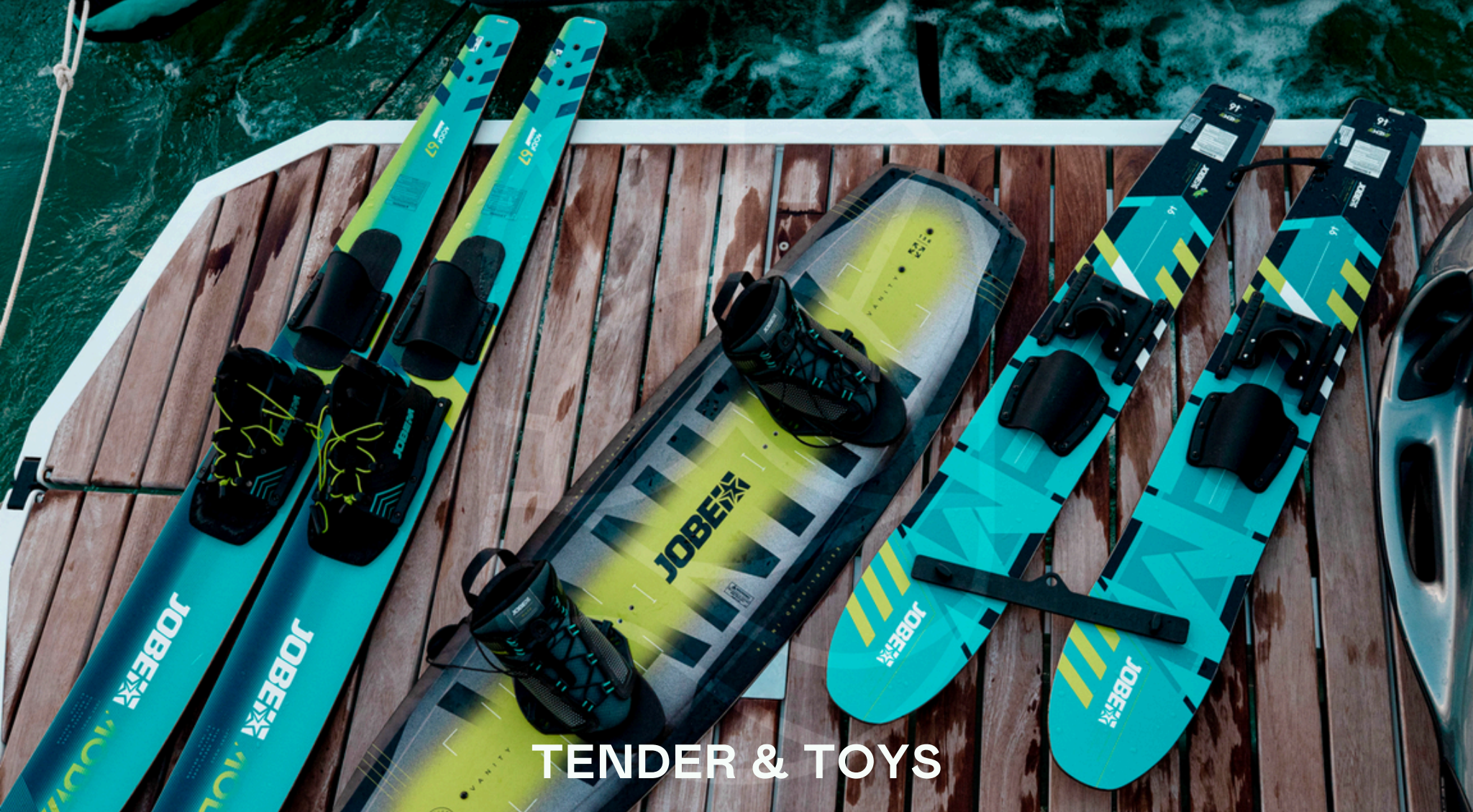
## SPECIFICATIONS

# KEY FEATURES

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- Brand new, built in 2025!
- Full walk-through access from the aft cockpit through the salon to the bow.
- Extended platform with folding side decks
- Spacious interior & exterior decks
- Comfortable accommodation for up to 10 guests





## TENDER & TOYS

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

# PRICELIST 2026

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**High Season:**

**July-August 42.500€**

**Mid-season:**

**June & September 38.000€**

**Low Season:**

**Rest months 32.500€**

**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

## SOTIRIS TSAMIS CAPTAIN



Born in 1990, Captain Sotiris has been passionate about the sea since childhood. With years of sailing experience and a calm, confident approach onboard, he ensures smooth, safe, and enjoyable journeys for guests of all ages. A professional skipper since 2016, he holds a RYA 200 GT certification and European First Aid Certification. Safety, comfort, and clear communication are always his top priorities, making him especially welcoming to families and anyone seeking a carefree sailing experience. Known for his friendly and positive personality, Captain Sotiris creates a warm, respectful, and well-organized atmosphere onboard. He works closely with the crew to handle every detail, so guests can relax and fully enjoy their time at sea. More than just a skipper, his goal is to provide a peaceful, high-quality sailing experience where guests feel at home while discovering the beauty of the sea in comfort and style.

# CREW PROFILE

## DIMITRIOS KONSTANTAKIS

### CHEF

Dimitris was born and raised in Athens. Since a very young age he has developed a passion and enthusiasm for cooking. After completing his studies at "LE MONDE," a culinary school in 2017, he began working in many Athens restaurants and hotels. He has been employed as a private chef and cook on several motor boats and catamarans since 2020. He strives to fulfill all of your dietary requirements with his skill in creating nutritious dishes that fit specific dietary needs, such as gluten-free, vegan, and vegetarian options.

Languages: Greek and English.

# CREW PROFILE

## KONSTANTINA MALLI

DECKHAND / STEWARD



Born in 1996 on the beautiful Greek island of Milos, Konstantina has loved the sea since childhood. She began her yachting career at 18 and brings extensive experience, a positive attitude, and a passion for providing excellent guest service. Ambitious, environmentally aware, and safety-conscious, she holds a Skipper Diploma in sailing and power yachts, a Scuba Diving License, and the STCW/95 B Safety Course. Always ready to assist with a warm smile, Konstantina ensures every guest enjoys a safe, comfortable, and memorable time onboard. Fluent in Greek and English, she combines professionalism with genuine friendliness.

# Menu

## **BREAKFAST**

### **Cereal Station**

Assorted cereals, milk

### **Oatmeal**

Brown sugar ,Raisins

### **Juice Station**

Chilled Orange and Apple juice

### **Coffee Station**

Fresh brewed filter coffee - Decaffeinated coffee - selection of Teas

### **Fresh Seasonal Fruits with Yogurt**

Mellon - Watermelon - Oranges - Pineapples etc. - greek yogurt - Honey

# Menu

## **BREAKFAST**

### **Toast Station**

Wheat and White bread - English Muffins with assorted Condiments - Croissant - Cake

**Scrambled Eggs and Boiled eggs**  
**Simply scrambled eggs- boiled eggs**

### **Link sausage**

Choice of Smoked bacon - Pork sausage

### **Cold meat Platter**

ham - salami - prosciutto - turkey

### **Cheese Platter**

Edam - Aged Cheddar - Goat Cheese - Blue Cheese

### **Pancakes**

pancakes - maple syrup - praline - marmalades

# Menu

## DAY 1

### LUNCH MENU

Salmon tataki

Lentil Salad

Oven baked potatoes , vegan besamel from  
almond milk, vegan cheese

Risotto with wild mushrooms truffle and  
fresh porcini

### DINNER MENU

Fishsoup

Green salad, dill, tzintzer

Crayfish Carpaccio

Grilled fresh fish, vegetables

# Menu

## DAY 2

### LUNCH MENU

Bruschetta mozzarella, basil, olives

Shrimp tartar

Couscous salad

Lobster Spaghetti

### DINNER MENU

Spinache, rice, fresh tomato

Greek salad

Zucchini tempura

Mousaka

# Menu

## DAY 3

### LUNCH MENU

Beef tartar  
Quinoa tabule  
Cheese pie  
Pork with leaks

### DINNER MENU

Halloumi salad  
Sauteéd mushrooms, balsamic cream, rocket  
Saganaki cheese  
Artichokes with peas

# Menu

DAY 4

## LUNCH MENU

Anchovy marinated

Mixed Green salad, cherry tomatoes,  
spring onions

Taramosalata from smoked macherel,  
tomato marmelade, olives confi

Shrimp Juveci

shrimps - orzo - tomato - onion - basil oil -  
herbs

## DINNER MENU

Bruschetta prosciutto, fig, balsamic crème

Rocket, mozzarella, akrokolion salad

Green beans, tomato sauce, potatoes

Lamp in gastric

# Menu

## DAY 5

### LUNCH MENU

Broccoli salad

Crab tartar w/h

avocado, yuzu, chilli mayo

Fava, octopus, caramelized onion

Sea bass, greens, carrot purée, basil oil

### DINNER MENU

Steamed mussels with traditional sauce

Shrimp salad w/h

baby spinach, baby rocket, fennel, radish,  
roasted pine nuts, balsamic dressing

Sea bass chevice with sea urchin and greens

sea bass - greens - sea urchin - oil and lemon  
sauce

Cuttlefish with spinach

cuttlefish - tomatoes - spinach - fresh onion  
- herbs

# Menu

DAY 6

## LUNCH MENU

Shrimps with kantaifi

shrimps - mascarpone cheese - herbs-  
spices - kantaifi - mustard honey sauce

Pasta crab salad

crab - pasta - fresh onions - corn- lemon  
juice - pickled cucumbers - yogurt- mayo

Stuffed squid with groats

Stuffed vegetables with feta cheese

mousse

tomatoes - peppers - potatoes - rice - feta  
cheese - greek herbs

## DINNER MENU

Guacamole dip, tacos

Spinach syglino salad

Spinach - syglino from Mani - Talagani  
grilled - dried figs

Spinach pie

Veal in tomato sauce with wild rice  
veal - tomato - onion - herbs - rice

# Menu

## DAY 7

### LUNCH MENU

Mediterranean salad w/h

lettuce, tomato, cucumber, olives, feta  
cheese, and basil oil

Greek platter w/h

tzatziki, french fries, pita bread, etc.

Pastitsio w/h

ground beef and pork - pasta - tomato -  
besamel - grated parmiggiano

Marinated lamb chops

### DINNER MENU

Green salad w/h

tomato, cucumber, parsley, falafel, olive  
oil, & lime

Cabbage rolls

cabbage - ground beef - herbs - rice

Sweet and sour chicken

Vegetable burger with homemade  
potatoes, sun-dried tomato sauce

# Menu

## DESSERTS

Millefeuille

Cheesecake

Chocolate brownie with melted caramel and vanilla ice cream

Gaspacho melon with caramel ice cream

Lemon pie

Ice cream

Banoffee

Chocolate soufflé