



Discover Croatia with Bali 5.4 **"NAMASTE OF BALI"**



Pure luxurious decadence surrounds you aboard the Bali 5.4 as you lounge in the enormous aft salon enjoying the panoramic views, sip on your cocktails in the forward cockpit, or relax on the fly bridge observing the stars.

Elegant and spacious, Namaste of Bali, flows openly forward and aft from the characteristic grand open salon. Experience maximum relaxation and fabulous service as your world class crew guides you on your Adriatic adventure where sun meets sea aboard your luxury sailing yacht.



FEATURES YOU'LL LIKE:

2 Crew members

6 en-suite guest's cabins

Bali 5.4 “NAMASTE OF BALI”, [available for charter in Croatia](#), has **6 cabins** (sleeps up to 12 guests), all ensuite, plus separate cabins for two professional crew members.

INCLUDED IN THE PRICE:

- 2 crew members (CAPTAIN & STEWARDESS/COOK/DECK-HAND), Daily preparation of 2 meals: breakfast and SIMPLE lunch OR dinner • WI-FI • Coffee machine • Water toys & equipment: rib (3.80 m) with 25 HP motor, 2 x Stand-Up Paddle boards, snorkelling equipment, floating mats • 13% VAT

TECHNICAL SPECIFICATIONS & LAYOUT

MODEL	TYPE	PRODUCTION YEAR	PROPULSION
Bali 5.4	Catamaran	2019	2X Volvo 80 HP

The Layout

Berth dimensions:

1. 90 cm x 180 cm /

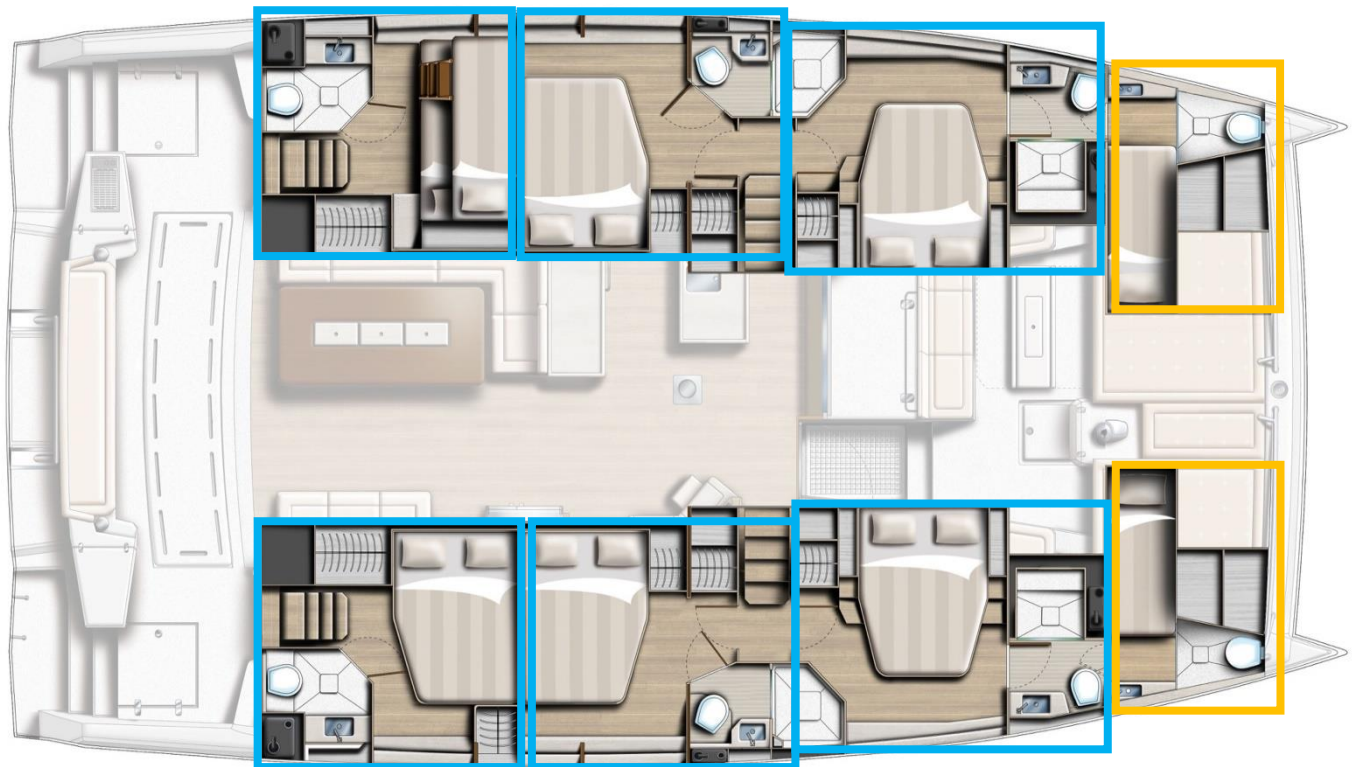
2. 130 cm x 195 cm

Berth dimensions:

195 cm x 150 cm

Berth dimensions:

190 cm x 150 cm



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130 cm x 195 cm

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195 cm x 150 cm

Berth dimensions:

190 cm x 150 cm

Guest Cabins

Crew Cabins

Length over all
16,79 m

Beam
8,71 m

Displacement
28,000kg

Draught
1,49 m

Cabins / Berths
6/12

RELAX. SAIL. DISCOVER...



INNOVATION *A large forward cockpit with direct access from the salon*

The Bali 5.4 is characterized by the enormous, flush-decked salon / galley / aft cockpit area and the comfortable forward cockpit that is accessed directly from saloon.

RELAXING *Panoramic view from the impressive fly bridge*

Enjoy the large relaxing space on the fly bridge or in the great forward cockpit with a sundeck and in the spacious salon with a sea view.

COMFORT *Advantages*

- Integrated forward deck without a trampoline, a BALI catamarans trademark
- Dining area that can seat up to 12 persons

PRACTICALITY *Exceptional level of self sufficiency*

An impressive level of self sufficiency with a fresh water tank of 1200 l, fuel tank of 1200 l, 615 l American type fridge with ice maker and chilled water dispenser and great battery capacity.

FLYBRIDGE.



New destinations every day. Deserted beaches. Clandestine hangouts. Your own playground on the water. Some experiences can only be achieved with a yacht. Discover everything that the Adriatic has to offer, from the old city of Dubrovnik and Korcula, night life of Split & Hvar, waterfalls near Sibenik, sea organs in Zadar, to hidden coves on Kornati Islands. One thing is certain - You will embark on a beautiful adventure, no matter which destination you choose.



CUSTOM SAILING HOLIDAY* Endless island exploring and gorgeous coastlines await you in every direction you sail. Enjoy crystal clear waters, historic villages, nightlife or seclusion, off your own private floating hotel.

UNIQUE ENVIRONMENT* Your private yacht is your personal transportation to more than 1000 Croatian islands. Where to go? We will create a custom-made sailing route for you. Your yachting holiday will be tailored to fit your desires and individual preferences. Every destination offers something a bit different, catering to your inner sense of adventure, exploration, and activity levels.

Croatia offers something for everyone from world class destinations to romantic secluded hideaways. You will be surprised and delighted with the beauty before you, the delicious culinary heritage, the people, and the landscapes. Each and every detail of your vacation on Namaste of Bali, your incredible crew, your itinerary, and the splendor of the Adriatic is designed to help you slow down, relax, and savour every moment of your luxury yachting vacation.

GALLEY.



GUEST CABIN.





BREAKFAST

- Strawberry Blueberry Muesli Parfait, Local Yogurt or Chia Pudding
- Bacon Tomato Parmesan Omelette, Crunchy Sweet Potato Hash Browns
- Seeded Nut Bread and Mashed Avocado Toast, Arugula and Cherry Tomatoes
- Blueberry Raspberry Almond Pancakes
- Vanilla Cinnamon Stuffed French Toast, Seasonal Fruits, Buttered Maple Syrup
- Freshly Baked Banana Bread, Berries
- Baked Pastries, Croissants, Hazelnut Chocolate, Local Jams

LUNCH

- Lobster Gnocchi in Tomato Cream Sauce
- Smoked Salmon Tower, Capers, Tomato, Red Onion and Lemon, Served with Local Soft Cheese and Crispy Toast
- Roasted Sweet Potato, Carrots, Fennel, Beets, and Pineapple, Balsamic Drizzle
- New Orleans Cajun Prawns, Whole Corn, Green Beans, Peppers, Rustic Loaf
- Roasted Herb Crusted Chicken, Red Cabbage Slaw, Avocado and Fresh Lime
- Rubbed Kale, Shredded Carrots, Cucumber Ribbons, Brown Rice Bowl with Lemon Tahini
- Sun Dried Tomato, Mushroom and Spinach Quiche
- Petite Greens with Berry Vinaigrette

- Shrimp and Lobster Ceviche
- Chunky Avocado Pineapple Tomato Cilantro Tacos
- Sun Dried White Bean Hummus and Crudite
- Crispy Calamari Bites with Garlic Aioli
- Strawberry Mango Pineapple Skewers with Chia Lime Dipping Mousse
- Spicy Summer Gazpacho and Balsamic Watermelon

DINNER

- Ahi Tuna Twin Towers, Quickly Seared with Lime, and Marinated in Coconut Aminos, Avocado Mash and Pico de Gallo
- Grilled Summer Squash, Spicy Sweet Potato Rounds, Raw Nuts, Blueberries, and Herbed Quinoa
- Garlic Butter Lobster Tails, Potato Puree, Sauteed Baby Spinach and Pineapple Cilantro Salsa

- Mushroom Bourguignon with Herbed Barley
- Grilled Local Catch of the Day, Sauteed Zucchini and Ginger, Roasted Wedges, Baby Greens
- Tenderloin of Beef Fillet Served with Caramelized Apples, Carrot and Sweet Potato Mousse
- Almond Basil Pesto Pasta
- Grilled Shrimp, Lobster, Chicken Or Roasted Vegetables, Cucumber Vinaigrette

SWEET TOOTH / DESSERTS

- Caramelized Pineapple
- Raw Berry Nut Slice
- Chocolate Truffles
- Mediterranean Fruit Fondue
- Stewed Strawberries and Crème Fraiche
- Chocolate Ganache Berry Coulis Candied Pistachio Crumble
- Stewed Pears, Panna Cotta and Cinnamon Drizzle

Menus vary depending upon geographical location and availability of seasonal ingredients.

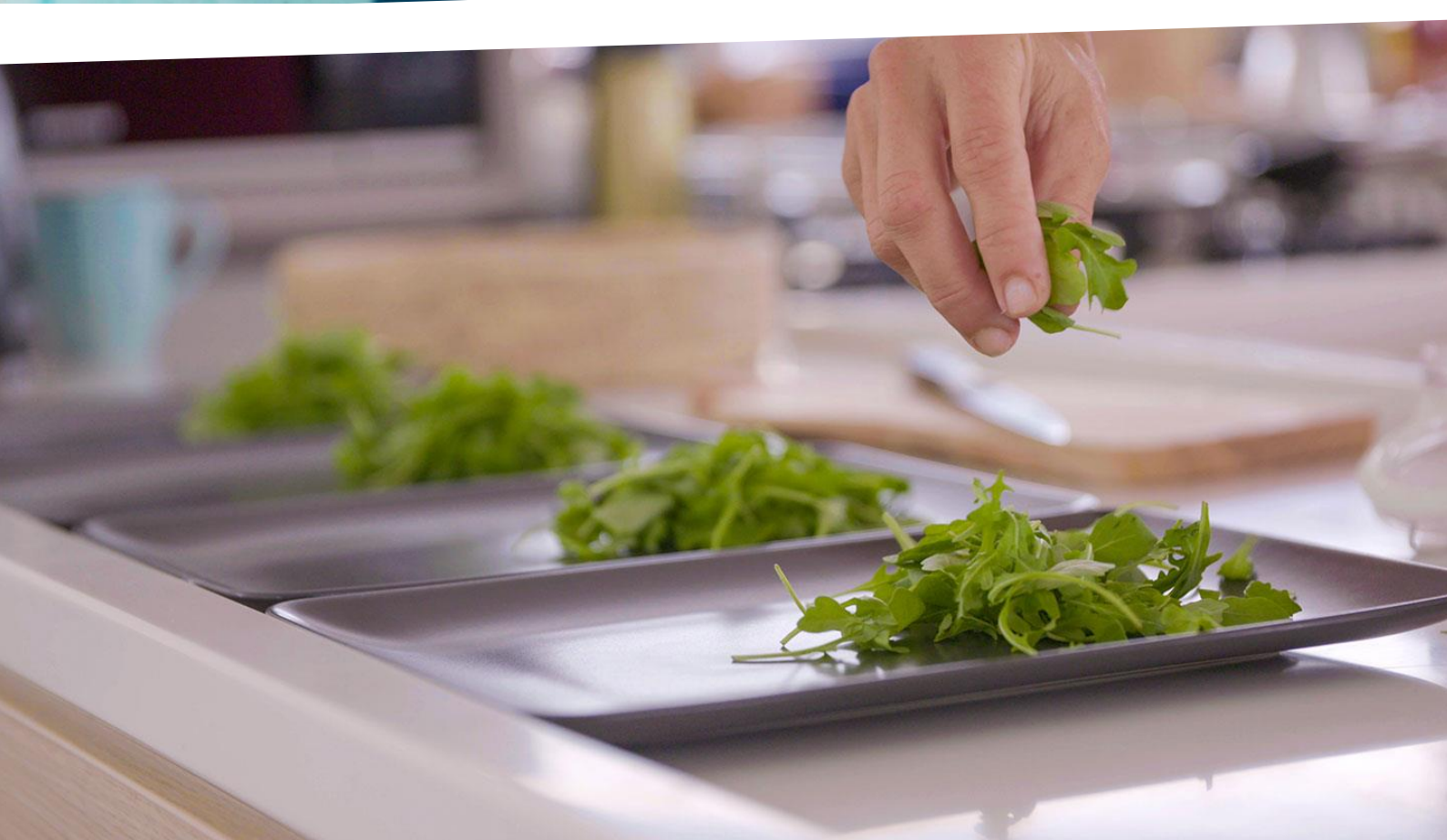
Menus can be rearranged, substituted, and redesigned based on client's tastes, health requirements, and desires.

Raw - Vregan - Vegetarian - Gluten-Free - Dairy-Free - Shellfish - Pescatarian - Pork - Beef -Poultry -

Sugar-Free - Salt-Free - Keto - Paleo - Low-Carb

Buen Apetito - Bon Appétit - Buon Appetito - Guten Appetit - Dobar Tek - Bom Apetite





CREW PROFILE:



YOUR CAPTAIN

Josip Kovacev was born in 1982 and comes from a small seaside town on the Dalmatian coast not far from Split. From an early age the sea captivated him and his youth was spent swimming, diving, fishing and sailing with his grandfather. He experienced sailing for the first time as a teenage boy and loved it so much that he decided to obtain his skipper license, YM100 and ISAF Offshore certificates.

Being a native of the Adriatic Sea he knows it's coastline and many islands perfectly and is eager to share the Dalmatian culture and heritage with you. You will experience many hidden pearls of the Adriatic with him as your Captain aboard yacht. Josip is outgoing, positive, and really enjoys getting to know new people.

He is a responsible, fun, social, and truly loves what he does.



YOUR STEWARDESS/COOK

Valeria Zefić was born and raised in Zagreb. She is a student at the Faculty of Kinesiology. She worked as a hostess and receptionist in restaurants in City of Dubrovnik. She also worked as swimming coach and fitness trainer before her passion for the sea brought her to the yachting industry, where she worked for the last 4 years. She is a positive, open-minded, communicative, hard working, and proactive person who adores and loves boats, sea, sailing, cooking, and working with people.