NRA

PREVOUSLY KNOWN AS MY TY

67FT FONTAINE PAJOT

EXPLORING THE CARIBBEAN OFF THE BEATEN TRACK



Introducing LYRA a Luxury Catamaran for those seeking adventure and experience





All about the environment

Reuse, Recycle and Regenerate is our ethos. ocean and marine life.



- Onboard, we take pride in minimising our environmental footprint.
- Using reef safe methods inside and out to help reduce our impact on the









Social Spaces - Exterior

LYRA boasts many social spaces. Our Flybridge has plenty seating, tanning beds, duel helm stations and a fully set up bar as well as a sun shade and hard top. Moving to the Cockpit, we have a dining table for 10 guests, lounge beds, more seating, a platform and sugar scoop extensions to maximise the space, including stern showers on either side. A bar set up with fridge space as well as a Webber grill and Ooni pizza maker. The front terrance has lounging, trampolines, custom dolphin seats and a cold water splash pool as well as as sunshade. There is also a projector onboard for screening games, movies and videos and a Fusion sounds system.





Accomodating up to ten guests in five cabins

4 Cabins are accessible from the interior and one cabin form the port side in the cockpit.

Crew are located in the starboard aft cabin, accessible from the cockpit as well as the port forepeak.

Accommodation

5 queen cabins, all with en-suit heads. Lots of storage space with drawers, hanging space, including bed side storage for US plugs and USB cables. Each cabin has a TV and its own sound system. Luxury bedding was chosen for the cabins to elevate that hotel feeling.

All heads have reef safe shampoo, conditioner and body wash. The heads also have organic cotton pads, q-tips as well as toilet paper and reef safe hand wash.





LYRA is crewed by a Captain, Chef & First Mate team who have extensive sailing knowledge and traveling experience in the Caribbean. They love taking guests to locations not on the usual charter itinerary whilst playing tour guide with fun facts about each islands history.

The BVI itinerary includes the famous baths in Virgin Gorda, Soggy Dollar with the one and only Dr. Painkiller as your bartender and Anegada like you haven't experienced it before.

St Maarten Take your picture at Maho Beach

Saint Vincent & the Grenadines Live out The Pirates of The Caribbean







British Virgin Islands

St Lucia

Have the Pitons as your backdrop

Grenada

Snorkel the Underwater Sculpture Park







RATES:

British Virgin Islands - Saint Maarten: \$2000 including clearance British Virgin Islands - Sant Barthélemy: \$2000 including clearance Saint Vincent & The Grenadines - St Lucia: \$1500 including clearance Saint Vincenet & The Greandines - Grenada: \$1500 including clearance Add on to charter (St Lucia): \$1000 including clearance Add on to charter (Grenada): \$1000 including clearance

LYRA RELOCATION FEES

During Witner Season, we can relocate to Saint Maarten or Saint Barthélemy and during Summer Season, we can either relocate to St Lucia or Grenada.

We also have the option of including either St Lucia or Grenada in your Saint Vincent & The Grenadines charter.



All Inclusive

Starting off with breakfast, including a smoothie or fresh juice.

Lunch with a selection of soft drinks/juices to choose from and a lunch desert.

Captains cocktail at sunset with Hors d'oeuvres.

A three course dinner complimented with wine, followed by coffee/tea.

Coffee station in the morning, snacks of choice throughout the day.

Champagne for those special occasions included







Cullinary

Catering to all dietary requirements and cooking healthy, colourful, filling meals.

If you would like to dine ashore, the crew can take you to the best restaurants, wether you seek local dining or want to experience the fine dining the Caribbean has to offer.



JARA FOOD

THE HEART OF THE YACHT

LET CHEF ARNO TAKE YOU ON A COLORFUL, **TASTY CULINARY JOURNEY.**

HIS PASSION FOR PLATING AND NOURISHMENT **GOES BEYOND HIS DESIRE TO MEET ONLY THE EYES AND TASTEBUDS.**

HE COOKS WITH ORGANIC INGREDIENTS AND FOLLOWS OUR ETHOS OF CONSERVATION WHEN HE PROVISIONS, STORES AND PRODUCES.

SUPPORTING LOCAL FARMS AND BUSINESSES, HE SOURCES FRESH, HEALTHY & SUSTAINABLE OPTIONS TO BRING DELICIOUS MEALS TO EACH.





LYRA

Sample Menu breakfast

Croissants, Pain Au Chocolat. Eggs Benedict with Bacon & Smoked Salmon. Challah French Toast, Rum Sauce, Grilled Pineapples. French Omelettes made to order. Acai Breakfast Bowl. All American, Crispy Bacon, Thick Cut Toasted Sourdough. Selection of pancakes, Hash Browns & eggs cooked to order.

lunch

Chicken & Black Truffle Tortellini. Seared Teriyaki Tuna, Pak Choi, Radish & Sushi Rice. BBQ Lunch, Burgers, Ribs & Salads. Tagliatelle, Mushroom, Goats Cheese & Truffle. Mexican Prawn & Salsa Salad. Salmon Poke Bowl, Beancurd, Edamame, Mango, cucumber & Kewpi.

lunch deserts

Baklava & Pistachio Ice Cream. Mango Sorbet. Affogato & Toasted Pistachio. BonBon & Truffle Tray. Fruit Popsicles. Koeksisters.

Snacks

Salmon Tartare Canape. Charcuterie.

Crispy Chicken Bao Buns, Pickled Red Onion, Char Siu & Chilli Crisp. Shrimp & Avo Crostini. Zucchini Fritters & Lemon Yogurt. Phyllo, Onion, Cranberry & Brie Parcells. Sushi



appetizers

Gazpacho, Crisp Bread, Anchovy & Basil Oil. Octopus, Fava Bean Puree & Chorizo Oil. Green-lip Mussels, Goan Curry Broth, Lime, Chilli & Cilantro.

Arinccini, Romesco, Parmesan Shavings, Micro Greens & Truffle Oil. Scallops.

Oysters, Mignonette, Scallions, Lemon & Chilli.

Crab Cake, Sweet Chilli, Wasabi Mayo, Potato Crisp & Greens.

mains

Honey-Soy Duck, Sticky Rice, Cucumber Kimchi, Chili, Spring Onion & Sesame. Monk Fish in Citrus Masala Cream Sauce, Gremolata & Saute Veq.

Filet Mignon, Red Wine Coriander Jus, Crispy Potato, Tenderstem Broccoli & Compound Butter.

Lobster Veloute, Zucchini & Lobster Cylinder. Rack of Lamb, Soubise, Jus, Fondant Potato & Honey glazed baby rainbow carrot.

Chicken Ballotine, French Vinegar Sauce & Saute Veq.

Slow-Braised Beef Short Rib, Polenta & Jus.

desert

Lemon Meringue Vanilla-Rooibos Sponge, Vanilla Ice Cream, Candied Apricot & Honeycomb. Strawberry Mille-Feuille. Chocolate Mousse Cake. Peach Tarte Tatin & Vanilla Ice Cream. NY Style Cheesecake. Milktart & Earl- Grey Ice Cream.



LYRA PRIVATE WATER TAXI SERVICE

We don't offer USVI Pick Ups or Drop Offs.

Let us know if we can book a Private Water Taxi for you or if you would like to take the ferry instead.





RATES:

United States Virgin Islands - British Virgin Islands: \$980 including clearance British Virgin Islands - United States Virgin Islands: \$980 including clearance BVI Airport - Yacht: \$550 Yacht - BVI Airport: \$550



specifications

yacht name: LYRA builder: Fountaine Pajot model: ALEGRIA year: 2021 refit: 2025 loa: 67ft / 19.49m beam: 9.84m draft: 3.51m propulsion: 2 X 190HP **guests:** 10 in 5 cabins (5 queen) **crew:** Three **tender:** 70HP

Toys and Activities (on board)

- x2 Paddle Boards
- X1 Adult Wakeboard
- X1 Child Wakeboard
- X1 Adult Skis
- X1 Child Skis
- X1 Kneeboard
- X1 Subwing
- X2 eFoils
- X2 Seabobs
- X1 Large Tube
- X1 Small Donut/Tube
- X4 Inflatable BOTE Chairs
- X1 Inflatable BOTE Dock (7x7)
- X1 Inflatable BOTE Dock (10x10)

Helmets:

- X2 X-Small
- X2 Small
- X1 Medium
- X2 Large

Fins:

- X2 XXX-Small
- X1 XX-Small
- X4 X-Small
- X9 Medium
- X5 Large
- X1 X-Large

Impact Vests:

- X2 Infant
- X2 X-Small
- X2 Small
- X2 Medium
- X2 Large
- X2 X-Large
- X2 XX-Large
- X2 XXX-Large



Snorkel & Scuba Gear

- X10 Scuba Dive Tanks
- XI Compressor
- X8 ScubaPro Regulators
- X11 Cressi Masks & Snorkel Sets
- X3 Kids Cressi Masks
- X2 Childrens Sets with fins

BCDs:

- X2 X-Small
- X2 Small
- X3 Medium
- X2 Large
- X1 X-Large

Activities Ashore

- Jet Skii
- Moke Rentals
- Offshore Fishing
- Helicopter Tours

Captain **Brandon Fourie**

Brandon grew up in South Africa and when school holidays came around, his family would head to the coast where he spent his time on boats and in the ocean.

At age 14, he completed his Open Water Diving, from there he followed his love for diving, which led him to not only get certified as a Divemaster in Sodwana Bay, Mozambique, but he ended up staying on as an Employee and Instructor.



He has a passion for fishing, spearfishing and free diving.

After years as a Chef onboard, as well as a base manager, the timing was right for him to pursue his biggest dream of becoming a Captain and he gave up his management position to jump back on board and do what he loves most, exploring the oceans above and below sea level.

Not only is he also a masseuse, but he is also the secret keeper for 'Brandon's secret spots' in the BVI which he loves to take guests to.

Captain **Pieter Möller**



Caribbean which he calls home.

His first love came way before sailing and he will forever seek diving as his main passion. As a Divemaster, he is always up for a dive with vast knowledge of the ocean, marine life and loves educating the next generation.

When he isn't at the helm, he is making Instagram worthy cocktails, as a mixologist, be sure the always have a drink in your hand.

Pieter grew up on the west coast of South Africa in a small town called Vredenburg, spending weekends and holidays free diving for lobster and abalone and has had a love for the ocean ever since.

After 16 years in the family business, the call of the ocean finally became too strong, so he decided to pursue his career as a Captain.

He has a passion for fishing, diving, water sports and all things ocean related.

With 5 years in the industry as a Captain, he has set roots in the

Chef

Born with a love for the sea and a passion for flavor, Arno began his career on the water as one of the youngest volunteers at South Africa's National Sea Rescue Institute.

After years working as a charter captain, he followed his heart into the galley—and hasn't looked back since.

Now a formally trained chef from the South African Chefs Academy, Arno specializes in fresh, from-scratch dishes that fuse comfort, creativity, and a hint of South African flair.

His guests love his warm hospitality just as much as his homebaked breads and vibrant, locally inspired menus.

Whether catering to dietary needs or surprising guests with traditional delicacies, Arno takes pride in making people feel at home through food.

Off the clock, you'll find him road-tripping, fishing, or camping under the stars.





His passion for spending time on the water has been growing ever since.

He completed his yachting certification on the South African West Coast at the age of 18 and after working on Superyachts, decided to join the Catamaran industry where he could combine his love for the ocean, watersports and work his way up to become a Captain.

With his Day Skippers Licence & Mixology in hand, he will always have the sails up and the drinks to go down!

Arno Smit



Henry is from the West Coast of South Africa, known for being the heart of sailing.

His parents lived near the ocean and therefore he was introduced to the ocean at a very young age.

Besides playing sports like tennis and rugby, he also has a liking for water sports like surfing, body boarding and fishing.

Henry got introduced to yachting at the age 16 through his brother in law, a Yacht Captain from Canada.



Summer 2025

2 PAX	\$55 000
3 PAX	\$56 000
4 PAX	\$57 000
5 PAX	\$58 000
6 PAX	\$59 000
7 PAX	\$60 000
8 PAX	\$61 000
9 PAX	\$62 000
10 PAX	\$63 000

Winter & Summer 2025/26

2 PAX	\$55 000
3 PAX	\$56 000
4 PAX	\$57 000
5 PAX	\$58 000
6 PAX	\$59 000
7 PAX	\$60 000
8 PAX	\$61 000
9 PAX	\$62 000
10 PAX	\$63 000
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Christmas & NYE : \$70 000 (1-8 PAX) **Christmas & NYE:** \$71 000 (9-10 PAX)



Winter & Summer 2026/27

2 PAX	\$55 000
3 PAX	\$56 000
4 PAX	\$57 000
5 PAX	\$58 000
6 PAX	\$59 000
7 PAX	\$60 000
8 PAX	\$61 000
9 PAX	\$62 000
10 PAX	\$63 000

CONTACT YOUR CHARTER BROKER FOR MORE INFORMATION FOR DIRECT BOOKINGS, YOU CAN EMAIL US: info@planetoceancharters.com

