



ANNABEL II

30.48m (100') luxury motor yacht



Sundeck

Horizon 97 yacht with on deck jacuzzi

Bar and sun pads on the sundeck

Horseshoe shaped booth with granite tabletop



Hard roof offering additional shade

Helm station with spacious seating



Swim platform

A water's edge terrace

Access to the swim platform from the main deck aft
Platform creates a beach club space
Crew will assist guests with the array of water toys



Foredeck

Views over the bow

Foredeck with sun pads and cosy bench seat



Aft deck

Alfresco dining setting with perfect views



Main salon

Warm and welcoming guest space



Comfortable lounge with corner sofa and additional 2-seater
Formal dining setting with seating for eight



Dine in galley

Family friendly and casual dining space



For families with children or guests who enjoy a 'chef's kitchen' style dining experience, the dine-in galley is the perfect informal space.



Guest accommodation

Master suite



Guest accommodation

1 Master | 1 VIP | 2 twins - each have an additional pullman bunk and can convert into king cabins (bed full cabin width)

Charter Specifications

Length	29.57m (97')	Crew	5
Beam	6.55m (21' 6")	Built	2009
Draft	1.98m (6' 6")	Refit	2022
Guests	10	Max speed	17.5 knots
Cabins	4	Cruising speed	10.5 knots
Cabin configuration	1 Master, 1 VIP and 2 Twins*	Engine	2 x CAT 1500hp

* The twin cabins each have an additional pullman bunk and can convert into king cabins (bed full cabin width)

Water Toys and Amenities

4.5m tender with 50hp outboard	2 x paddleboards
Water skis	10 x snorkel gear
Wakeboard	Sea biscuit
2 x kayaks	**

Bose sound system, TV, CD and DVD in all cabins	Robes, slippers, toiletries and sun lotion
Satellite TV in main salon	Hairdryer in each cabin
Smart TV & Netflix in each cabin	Daily laundry service
Electronic games	Safe
iPod docking station in main salon	VHF
650+ movies	WiFi

** Owner will rent a seabob upon request (subject to availability)



Onboard Cuisine

Sample menus

On board cuisine

From Annabel II's talented chef



Eugen Sušić

Eugen is a professional, detail-oriented, and courteous chef with over 12 years of culinary experience in fine dining restaurants and high-end hospitality. He has held a range of positions from independent cook to head chef, gaining strong leadership and team management skills along the way.

His background includes extensive work with Mediterranean cuisine, especially fish and seafood, and a deep understanding of both à la carte and large-scale meal preparation. Eugen is highly adaptable, thrives under pressure, and is always eager to learn and grow in new environments.

In addition to his work in Croatia, he has international experience in Austria, where he refined his skills in alpine and Austrian cuisine. Eugen brings creativity, consistency, and a calm, professional demeanour to every galley he joins.

Sample menus

Lunch and dinner



Lunch

Biserka (chicken) Salad (Apple, celery, caramelized walnuts, raspberry vinegar)

Veal Ravioli (Oxtail sauce, tempered egg yolk, beetroot chips)

Chocolate Tart

Mediterranean Shrimp Salad (Arugula, zucchini, carrot, pine nuts)

Baked Fish "al forno" (Selection of fresh fish, potatoes, vegetables)

Tiramisu

Thai Chicken Salad (Spring onion, kidney beans, avocado, tomatoes, chili-soy sauce)

Crab and Ricotta Fagottini (Foie gras, truffle, shrimp bisque)

White Chocolate Cheesecake

Dinner

Beef Carpaccio (Arugula, horseradish, parmesan, olives)

Gratinated Fillet of Noble Fish (Kale cream, parsnip, shellfish sauce)

Ice Cream Coupe

Sea Bass Tartare (Arugula sauce, sesame, pink pepper)

Pag Lamb Gregada (Vegetables, broccoli, polenta)

Panna Cotta with Strawberries

Sea Bream Ceviche (Lime, coriander, onion, microgreens)

Duck Breast on Fennel and Orange Cream (Roasted sweet potato)

Dark Chocolate Mousse



Sample menus

Lunch and dinner

Lunch

Vitello Tonnato

Monkfish in White Wine Sauce
(Swiss chard, crispy potatoes,
Mediterranean herbs)

Crème Brûlée

Dinner

Beef Tartare
(Sautéed seeds, brown butter)

Lobster "Buzara" with
Homemade Tagliatelle

Raffaello

Lunch

Salad with Burrata and Roasted
Peaches (Arugula, Drniš prosciutto)

Spaghetti with Kvarner Scampi

Primorje Rožata
(Dalmatian-style crème caramel)

Dinner

Adriatic Tuna Sashimi
(Soy sauce, pickled ginger, wasabi)

Lamb Chops in Pistachio Crust
(Celery cream, beetroot purée)

Tonka Bean Ice Cream with Apple
Compote and Walnut Tuile



Sample menus

Lunch and dinner

Lunch

Summer Salad with Watermelon
(Feta cheese, mint, balsamic)

Puff Pastry Filled with Duck Ragout in
Porcini Sauce

Choco-Vanilla with Cherries

Dinner

Beef Carpaccio
(Arugula, horseradish, parmesan, olives)

Gratinated Fillet of Noble Fish (Kale
cream, parsnip, shellfish sauce)

Chocolate Tart

Lunch

Squid Salad

Sous-vide Noble Fish Fillet (Baby
vegetables, potato foam, fish demi-glace)

Tonka Bean Ice Cream with Apple
Compote and Walnut Tuile

Dinner

Potato Ravioli (Poached sea bass, sea
asparagus, saffron sauce)

Tuna Steak with Hollandaise and Vegetables

Cheesecake

Sample menus

Lunch and dinner



Lunch

Adriatic Octopus Salad
(Samphire, olives, cherry tomatoes, capers)

Turbot Fillet in Clam Sauce
(Gratinated kale, clams, potatoes)

Dark Chocolate Mousse (Forest fruit coulis,
olive oil crumble, cinnamon)

Caprese Twist (Burrata, mango, cherry
tomatoes, basil, mint, pistachio)

Scallops on Cauliflower Cream
(Toasted cashews, truffle, microgreens)

Ice Cream Selection

Thai Chicken Salad (Spring onion, kidney
beans, avocado, tomatoes, chili-soy sauce)

Crab and Ricotta Fagottini
(Foie gras, truffle, shrimp bisque)

White Chocolate Cheesecake

Dinner

Tuna Tartare
(Soy gel, spring onion, sesame, avocado)

Shrimp Risotto (Basil oil, olive powder)

Crème Brûlée (Raspberry ice cream)

Marinated Sea Bream
(Lettuce, remoulade sauce, parmesan,
pomegranate)

Adriatic Octopus Tentacle
(Couscous, vegetables, soy gel)

Fruit Salad (Vanilla ice cream)

Sea Bream Ceviche
(Lime, coriander, onion, microgreens)

Duck Breast on Fennel and Orange Cream
(Roasted sweet potato)

Dark Chocolate Mousse

Sample menus

Lunch and dinner



Lunch

Kvarner Scampi Tartare
(Orange gel, ricotta parfait)

Black Cuttlefish Risotto with Mussels

Dalmatian “Rožata” Custard

Nicoise Salad
(Tuna, green beans, beans, corn, egg)

Monkfish Ravioli
(Spinach, ricotta, parmesan)

Millefeuille (Vanilla cream, strawberries)

Seabass Carpaccio
(Seaweed gel, cuttlefish ink cream)

Mixed Shellfish Buzara

Meringue with Vanilla and White
Pepper Cream

Dinner

Tuna Tataki (Pea cream, soy, crispy rice)

Baby Cuttlefish Ragout
(Creamy polenta, fennel)

White Chocolate Mousse

Blini with Smoked Salmon
(Burrata, smoked salmon, caviar, dill)

Potato and Pag Cheese Pearls
(Lobster medallion, shellfish bisque)

Fruit Zabaglione

Gambero Rosso Tartare
(Burrata cream, orange granita)

“Al Mare” Lasagna (Mornay sauce)

Figs in Prošek
(Mascarpone, cinnamon, biscuit)

The Crew

A dedicated team on board throughout your charter

Crew profiles

The fabulous crew are on board throughout the charter and look forward to welcoming guests



Captain | Jerry Tomislav

Jerry is ANNABEL II captain. He holds a 500GT ocean license and has years of experience. He started in the industry after working on cruise ships, from where he was offered a position on a private motor yacht and got hooked in the luxury yacht sector.

Jerry has now been onboard ANNABEL II for 6 years. Prior to joining ANNABEL II, he was a 1st Officer and Relief Captain on a 45m MY. He enjoys watersports, cycling and motor sports and has an uncanny knack for fishing. In addition, Jerry is a talented blues harmonica player.

He is very passionate about Croatia and loves giving guests a unique Croatian experience.



Engineer/First Mate | Aleksa Jovicic

During his nautical studies, Aleksa decided to move from his hometown and go to America where, as a young man, he gained working experience at various positions.

His passion for the sea brought him back home and he entered the yachting industry as a deckhand and shortly after obtained his engineering license at Blue Waters in France. From here he gained his captain's license. Aleksa is a passionate scuba diver.

Alex has been onboard now for 6 years and he's smiley good nature, makes him a very popular crew member. He speaks English and German.

Crew profiles

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Chef | Eugen Sušić

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Chief Stewardess | Vanja Bera

Vanja returns to ANNABEL II for her third season, bringing with her a strong sense of professionalism, dedication, and a passion for excellent service. Her commitment and outstanding performance in previous seasons made her an easy choice to be invited back for the 2025 season — an opportunity she gladly accepted.

With a well-rounded background in the hospitality industry, Vanja has worked across high-end retail, luxury hotels, fine dining establishments, and yachts, developing a keen eye for detail and guest satisfaction.

Outside of work, Vanja leads an active lifestyle. She enjoys cooking, diving, swimming, and practicing martial arts — all of which reflect her energetic and disciplined nature, both on and off the yacht.

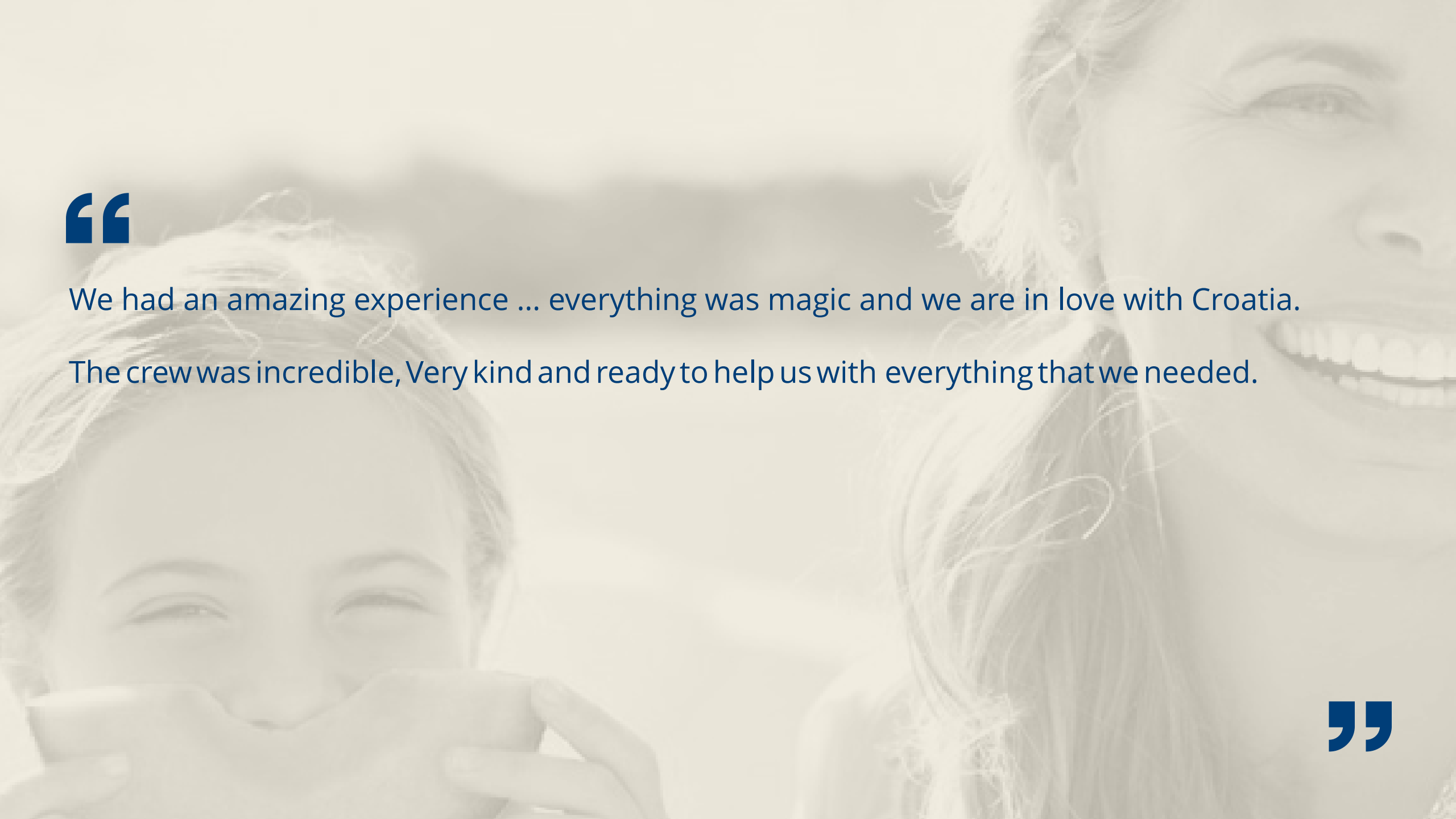


Stewardess | Milica Parezanin

An adaptable and experienced hospitality professional, Milica brings a strong background in customer relations, administration, and high-end service. With a natural ability to make guests feel welcome and at ease, she combines excellent communication with a keen eye for detail to deliver seamless, personalized service.

Her career spans front desk coordination, restaurant management, and administrative roles in fast-paced, customer-facing environments. Through this, she has developed a high level of organizational skill, problem-solving ability, and an understanding of luxury service standards — all essential qualities for working on board.

Now transitioning into the yachting industry, Milica is excited to bring her energy, dedication, and professionalism to a dynamic crew environment. She is committed to creating outstanding guest experiences with warmth and care.

A background image showing two young women smiling. The woman on the left is holding a white cup to her mouth and drinking. The woman on the right is smiling broadly, showing her teeth. The image is faded and serves as a backdrop for the text.

“

We had an amazing experience ... everything was magic and we are in love with Croatia.
The crew was incredible, Very kind and ready to help us with everything that we needed.

”



Annabel II

ANNABEL II

The crew look forward to welcoming guests on board this season.