



NAE
KAE

EXPLORE THE VIRGIN ISLANDS ON CHARTER WITH

S/Y NAE KAE, A STUNNING FULLY-CREWED
2022 54' BALI SAILING CATAMARAN YACHT

SPECIFICATIONS

BUILT: **2022**

LENGTH: **54'**

DESIGNER: **BALI**

MAXIMUM GUESTS: **8**

ONBOARD CREW: **2**

CABINS: **4 QUEENS**

DRY HEADS: **4**

DINGHY CAPACITY: **8**

DIVING: **RENDEZVOUS**

WATERMAKER: **YES**

ITINERARY: **USVI & BVI**





FORWARD DECK

NUMEROUS LUXURIOUS AREAS FOR

RELAXING AND DE-STRESSING

AL-FRESCO DINING TABLE FOR 8

GIANT LOUNGE PILLOWS

SALON ACCESS

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AFT DECK

8 PERSON DINING TABLE

RETRACTABLE DOOR & WINDOWS

MULTIPLE LOUNGING AREAS

WIDE GUNNEL WALKWAYS

FLYBRIDGE ACCESS

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WATER TOYS

4 PADDLEBOARDS

1 LARGE FLOATING MAT

2 SEA SCOOTERS

SNORKEL & FISHING GEAR

1 ADULT WATER SKI SET

1 WAKE BOARD

1 KNEE BOARD

2 SUBWINGS

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AMENITIES

BRANDED PERSONAL TUMBLERS

43" RETRACTABLE FLATSCREEN TV

ECO-FRIENDLY PRODUCTS

FRESH WATER DECK SHOWER

BEACH NECESSITIES

ONBOARD WIFI

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SALON

BEAUTIFUL KHAKI UPHOLSTERY
LUXURIOUS ACCENT LIGHTS
RETRACTABLE TV & SONOS SYSTEM
8 PERSON DINING TABLE
SPACIOUS SOFA COUCHES



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FLYBRIDGE

ELEVATED BREEZY LOUNGE AREA
COMFORTABLE CUSHIONS & PILLOWS
BIMINI TOP & A 360° VIEW
AL-FRESCO DINING TABLE FOR 8



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CABINS

FOAM MATTRESS QUEEN BEDS
CUSTOM A/C CONTROLS
PERSONAL USB OUTLETS
PRIVATE ENSUITE BATHROOMS
BEAUTIFUL ACCENT AND NATURAL LIGHT



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VANITY HEADS

- FULL SPACIOUS SHOWERS
- DRY ELECTRIC TOILETS
- ECO-FRIENDLY CLEANING PRODUCTS
- LUXURIOUS AMENITIES & ACCENTS



CREW

STORAGE

CREW

STORAGE



THE CREW

INTRODUCING CAPTAIN DOYLE VAN HORN AND
CHEF/FIRST MATE MAYA WALSH ABOARD NAE KAE

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DOYLE

Capt Doyle was born in "The Heart of Arizona". Coming from a ranching background he spent his childhood playing in the woods and rivers of northern Arizona. After graduating from high school he set off traveling around the states working construction and other odd jobs. One of those jobs took him up to Valdez, Alaska where he found his way to the local marina. It was at that moment, seeing all the boats on the dock, that he fell in love with the idea of working on boats and finding a life at sea. After that trip he decided to go all-in and made his way to the Virgin Islands. At 19 years old he moved to St. Thomas to pursue a life on the water. Being the annoying kid on the dock asking for work, finally someone gave him a chance. He spent the next couple of years as crew on a 65-foot sailing cat working on his sea time and honing skills needed to be confident on deck. Eventually, working and getting his 100 ton master's license. In 2003, he was promoted to captain and so began a dream life of sailing the islands and exploring his backyard that is the Caribbean. Throughout the years he had several opportunities that found him on multiple boats of different size and make, from 100 foot power yachts to 50 foot day sail cats. From running boats for major hotels like The Ritz Carlton, to private term yachts he let the sea and wind take him from The Virgin Islands to Hawaii, throughout the Great Lakes and down the eastern seaboard. In 2015, he had the opportunity to build a boat and start a small high-end private day charter business throughout the Virgin Islands. In August 2007 hurricane Irma and Maria swept through the Caribbean, devastating the islands and boating community throughout the area and beyond. He was forced to pack up and move back to the States where he got back to his roots and worked as a Cowboy for several ranches throughout Arizona. Sleeping under the stars and raising the beef that feeds the nation he found a real passion for the cowboy lifestyle; but in the back of his mind and the forefront of his heart he knew he was destined to make his way back to the sea. In 2021 Doyle sold all his horses and moved to St. Augustine Florida, to get back to the life that fuels his heart. Upon returning to the sea he found a new spark for the work and decided to go back to the island and pick up where he left off. Taking the Captain position onboard Nae Kae with chef Maya, he is excited to show you all the secrets that he found over his twenty years of exploration. Whether it's showing guests the amazing world under the surface or harnessing the power of the wind to transport you from one island paradise to another; to strumming some tunes on deck for cocktail hour, you are sure to find the right itinerary for you and your group. Capt Doyle, and Chef Maya are happy to welcome you aboard Nae Kae for what is sure to be the best trip to the islands and possibly the best week of your life!



MAYYA

Maya grew up primarily in the suburbs of Washington D.C. but spent several years going back and forth between her parents' countries of Japan and Canada. A lover of water, she spent her youth body surfing on the beaches of California and sailing and canoeing on the lakes of Ontario. Upon graduating from the University of Toronto where she studied Japanese, Spanish and biology, she realized she wanted more involvement in the food world. And so her culinary journey began with six months of WWOOF-ing in Spain and Portugal followed by a move to Baltimore where she became involved in the robust organic urban farming community while cooking at an award-winning French bistro, bartending at a natural wine and sake bar, and roasting and serving coffee.

During 2020, she lived in Japan where she interned at a Michelin 2 star restaurant and worked at a traditional noodle shop. She is a graduate of the Ballymaloe Cookery School, an institution located on an organic farm in Cork, Ireland and of the Ashburton Yacht Chef Academy. Having traveled to over 30 countries, her culinary repertoire is diverse. Her experiences have led her to prioritize a commitment to sourcing high quality, seasonal, and local products, creating strong relationships with producers. She especially enjoys foraging, fermenting and pickling. In the most recent off-seasons, she was learning about the ancient wine culture of the Republic of Georgia and working the harvest on a low-intervention winery in Slovenia. She also spent time in Honduras acquiring her PADI rescue diver certification. She is relentless when it comes to furthering her gastronomic knowledge, highly competent and committed to catering to all guests' dietary restrictions, preferences and aspirations.

5-STAR DINING

DAY BREAK

MIDDAY

HORS D'OEUVRES

MAIN DISHES

DESSERTS

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Daybreak

**EGGS BENEDICT WITH MISO HOLLANDAISE OVER HOMEMADE ENGLISH MUFFINS,
POACHED EGGS, HAM, FRIED SHALLOTS, CAPERS AND LOTS OF FRESH HERBS, SERVED
WITH A SIDE OF GINGER, SESAME OIL AND LIME DRESSED GREENS**

**ÇILBIR WITH POACHED DUCK EGGS, ALEPPO AND PAPRIKA BUTTER, AND DILL YOGHURT
SERVED WITH FRESHLY GRILLED, HOMEMADE PITA BREAD**

**LOCALLY MADE BAGELS, CREAM CHEESES, SMOKED SALMON WITH HOMEMADE PICKLED
ONIONS, CAPERS, LOCALLY GROWN ARUGULA AND BOAT GROWN MICROGREENS**

**SHAKSHUKA WITH TOPPED WITH FETA, CHOPPED HERBS, AND SERVED WITH FRESHLY
BAKED NAAN**

**HOMEMADE RYE SOURDOUGH BREAD WITH SERVED WITH CARIBBEAN AVOCADO,
BACON, EGGS, AND A REGIONAL, TROPICAL FRUIT PLATE**

**SPANISH OMELETTE SERVED WITH HOUSE MADE MAYONNAISE, SPICED KETCHUP,
CHORIZO AND HOMEMADE YEAST BREAD**

**CHOCOLATE AND ORANGE ZEST PANCAKES WITH OLIVE OIL AND HAND WHIPPED CRÈME
CHANTILLY.**

LOCALLY MADE CINNAMON ROLLS, BACON, AND PINEAPPLE AND SMOOTHIES



Midday

JAPANESE CRAB CAKES SERVED OVER LOCAL GREENS

THAI BEEF NOODLE SALAD WITH FLANK STEAK, CHERRY TOMATOES, CUCUMBER, RED ONION, LOCAL LETTUCES, THICK RICE NOODLES, NAM PLA PRIK, BASIL, MINT, AND CILANTRO

POMEGRANATE MARINATED CHICKEN SKEWERS OVER TABOULI SALAD

ROTI WITH TAMARIND PICKLED ONIONS, AND REFRESHING, SPICED CAULIFLOWER SALAD

LOCAL SPINY LOBSTER BISQUE WITH SUGAR BROWN FARM'S GREENS, SOURDOUGH GRILLED

CHEESE WITH AGED IRISH CHEDDAR

FLANK STEAK MARINATED IN GREEK SPICES, FRESHLY MADE PITA BREAD, HOMEMADE

TZATZIKI, FETA, PICKLED ONIONS, HERBS

GRILLED CHICKEN CAESAR SALAD ALWAYS SERVED WITH HOMEMADE DRESSING AND

CROUTONS, PARMESAN CRISPS, WATERMELON RADISH

HAND-FORMED BURGERS WITH DELICIOUS HOMEMADE BUNS, PLUS ALL THE USUAL FIXINGS

AND YUCA FRIES



Hors d'oeuvres

CHIPS AND GUACAMOLE

SPINACH ARTICHOKE DIP, HOMEMADE CRUSTINI

BLISTERED SHISHITO PEPPERS SERVED WITH FRIED GARLIC CHIPS

VIETNAMESE SPRING ROLLS WITH NƯỚC CHẤM

FILO BASKETS WITH SALT FISH, CARIBBEAN AVOCADO, CREAM CHEESE, AND CHIVES

MAKE YOUR OWN SUSHI HANDROLLS

HANDMADE PORK AND CHIVE DUMPLINGS

POISSON CRU WITH THE CATCH OF THE DAY

CEVICHE PREPARED WITH LIME, SESAME OIL, SPRING ONION, PONZU, AND FRESHLY CAUGHT

TUNA OR BONITO

LION FISH CRUDO SERVED WITH GRAPEFRUIT AND CUCUMBER

DECADENT CHARCUTERIE PLATES

HOMEMADE HUMMUS, PITA CHIPS, CRUDITÉS

CRUDITÉS WITH CHILI LIME SALT

PULLED PORK NACHOS WITH HOMEMADE PICKLED JALAPEÑOS, SOUR CREAM, CHEESE

HOMEMADE SOUR CREAM AND ONION WITH KETTLE COOKED CHIPS



Main Dishes

FRIED MAHI MAHI TACOS WITH MANGO SALSA, CILANTRO CREMA, AND TORTILLAS

LOCAL ARUGULA SALAD

HOMEMADE LINGUINE WITH BROWN BUTTER, FRIED SAGE, PANCETTA, PARMESAN

AND LEMON

STEAK FRITES WITH HOMEMADE BÉARNAISE SAUCE, BABY BOKCHOY

PAN SEARED LION FISH WITH WILD MUSHROOMS, BEANS, GREEN STARFRUIT,

BROWNEED BUTTER

PORK TENDERLOIN WITH SALSA VERDE, BRUSSELS SPROUTS, COUS COUS

CREAMY CARIBBEAN STYLE CURRY WITH RED SNAPPER, TOMATOES, SWEET

POTATO, PEAS SERVED WITH COCONUT RICE COOKED WITH FORAGED WILD BAY

LEAVES

HAND FORMED LEMONGRASS PORK MEATBALLS, RICE NOODLES, NAM PLA,

CUCUMBER, CARROTS, HERBS



Desserts

PASSIONFRUIT PAVLOVA WITH SPHERIFIED MANGO PURÉE, KIWI, CREME CHANTILLY

CARDAMOM AND VANILLA CRÈME BRÛLÉE

RICH CHOCOLATE EGGPLANT CAKE WITH MASCARPONE

HOMEMADE CUSTARD APPLE ICE CREAM

MANGO AND HONEY PANNA COTTA WITH TROPICAL FRUITS

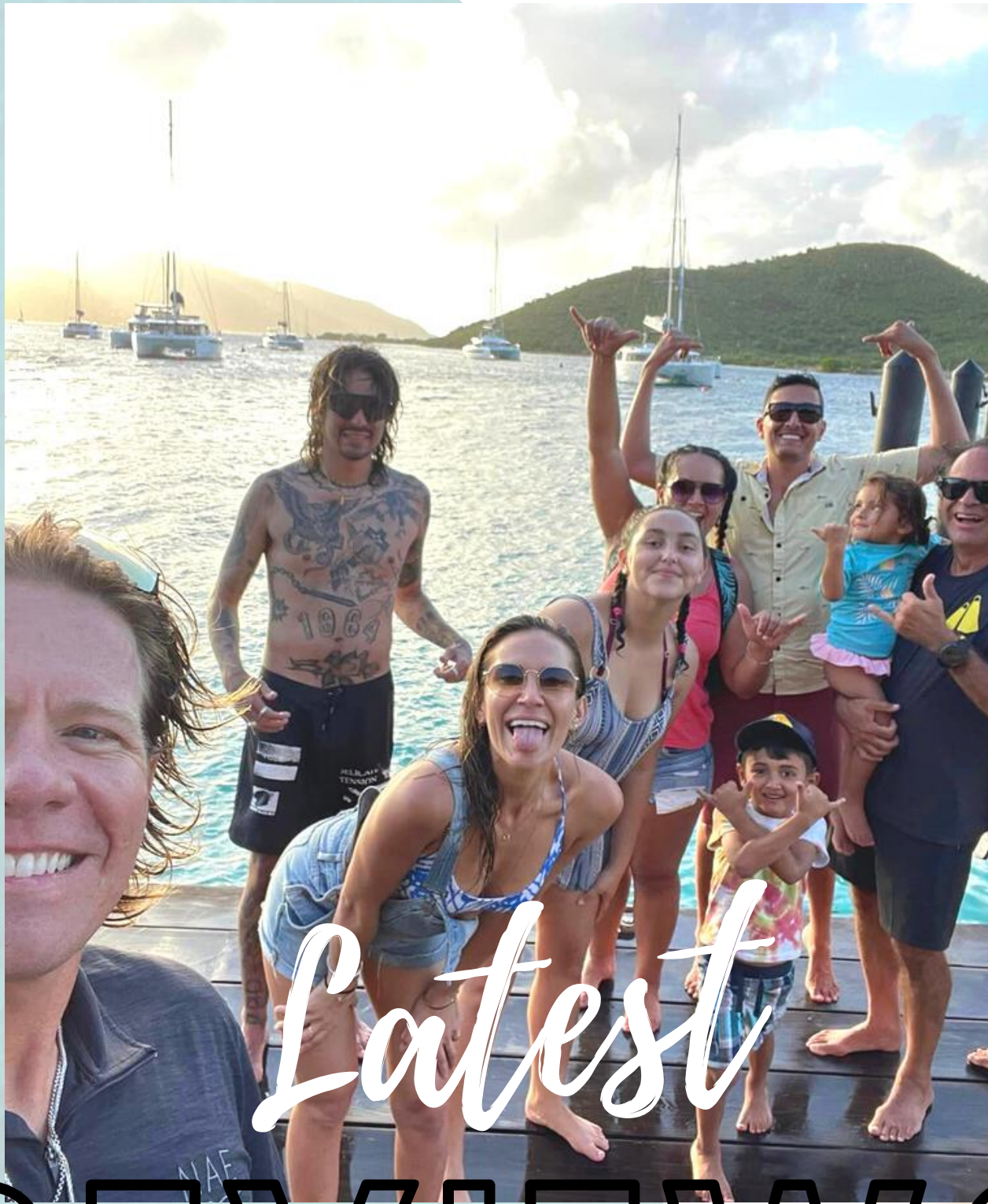
KEYLIME PIE BARS SERVED WITH CANDIED LIME

PINEAPPLE CHEESECAKE WITH LIME COULIS



REVIEW

"Absolutely best boat, best place, best crew! Doyle and Maya took my family for a cruise of the BVI's and what a wonderful trip we had. Capt. Doyle demonstrated sound knowledge of the BVI waters and special spots to hang out. Also, safety was a constant component of all we did. The boat is brand new; we were the maiden cruise. She is well designed for taking a family or friends on this type of trek on the water. It has plenty of space, nice toys for the kids and adults. As for Maya she is an outstanding chef. The food she prepared was very tasty made from natural ingredients, making it fantastic. Pretty much everything she prepared was from scratch like homemade hamburger buns and homemade Pasta. We trolled lures off boat while underway and brought two beautiful Mahi Mahi's aboard which were delicious. She also made unique cocktails, but if she offers to play cards with you be slightly cautious (lol)! We learned that Capt. Doyle is an accomplished musician, so we got a few songs played and sang for us one evening, it was very magical. He is outstanding! Overall, our family had a wonderful time and we would definitely do it again."



"Our Nae Kae adventures with Captain Doyle and Chef Maya were amazing. Everything was thoroughly thought through. The boat felt so relaxing and at home. Every meal we had was amazing. The water toys, beaches, islands and fishing were perfect for my family. We had everything we needed and never felt like we needed to leave the boat. Every aspect of the trip was perfect and we wouldn't change a thing. Thank you Doyle and Maya for everything!"

REVIEWS



"Thank you so much for a fun trip! Captain Doyle and Chef Maya were amazing. The food was to DIE for! The activities, games, toys, and atmosphere were spectacular and something I'll never forget. I will forever be grateful that this was our crew. You are both wonderful people and I will cherish our time together. I hope we get to meet again. Cheers to you."

Latest

REVIEWS