

# Nikata

## Crew Profile

Whether you are looking forward to an invigorating cruise filled with exciting sails every day or a more relaxed meander from one beautiful anchorage to the next, Matt and Ayla are ready to show you a wonderful time aboard Nikata.



*Matt Hardy*  
Captain

Licensed by the Royal Yachting Association as an Offshore Yachtmaster with commercial endorsement, Matt first took hold of a tiller at the tender age of nine. He quickly fell in love with sailing and his life has revolved

around being on the water ever since — to the point that at university he took his BSc degree, with honors, in Maritime Business and Maritime Law.

Matt has been involved in everything from international dinghy and yacht racing (and has won his fair share of competitions), to island hopping, coastal and long distance cruising, and deliveries.

He is particularly proud to have won the Formula 18 national championships a few years ago and to have represented Great Britain at the International Sailing Federation Worlds, an event ranked second only to the Olympics.

After beginning his professional yachting career as a mate, Matt quickly worked his way up to captain. He is also a qualified RYA sailing instructor and will be happy to introduce you to the pleasures of navigation, sail trim, and helming, or help you hone your skills. When he is not on the water, Matt likes to be in the water, and is an accomplished scuba diver and windsurfer. When on land, he enjoys cycling and skiing.

On board and off, he loves entertaining guests, showing them his favorite anchorages, and mixing them their favorite cocktails.

*Ayla Lewis* Chef



Like Matt, Ayla grew up in England and was introduced to sailing at an early age. As a teenager, she competed in Optimists, Mirrors,

Toppers, and Dayboats, and then went on to J24s, larger J's, and Swans. With a bright and bubbly personality, Ayla brings the same enthusiasm to cooking as she does to sailing. Her exceptional cuisine is infused with flavors from the world over, including Asian, Mediterranean, and regional American. She has been chef on several busy yachts, and has also received certificates in advanced culinary techniques from The Gables Institute and in Mediterranean cuisine from Kilbury Manor College. Ashore, she has worked in the kitchens of prominent restaurants in England, the US, and the British Virgin Islands. Ayla holds a BSc degree with honors in psychology and business. In addition to dinghy and yacht racing, she loves scuba diving, windsurfing, snorkeling, and fishing. In quieter moments, she enjoys reading, drawing, and painting.

Matt and Ayla not only have extensive cruising experience in the Mediterranean, UK, Caribbean, and New England, but also have made a number of transatlantic crossings and offshore cruises along the coasts on both sides of the Atlantic. Together, they make a winning team — both as experienced sailors and as attentive, accomplished, and entertaining hosts on board Aurora.



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## Sample Menu

Below is a sampling of the cuisine you will enjoy aboard Nikata. Your menus will be tailored to your specific preferences and the availability of fresh ingredients in each of the ports we visit.

### Breakfasts

Eggs Florentine

Smoked salmon and bagels garnished with capers, red onion, and lemon

Scottish drop scones • Light and fluffy pancakes, served with your choice of fruit syrup

Hearty organic granola with yoghurt or milk

### Alfresco Luncheons

Crab cakes served with tartar sauce • Mixed leaf salad and freshly baked sun-dried tomato bread

Cajun rubbed chicken and skewered vegetable kebobs • Potato and mixed leaf salads with French vinaigrette

Shrimp and spicy corn wraps packed with mixed salad leaves, tomato, and cucumber

Leek and blue cheese soufflés • Waldorf salad with a lemon and thyme dressing

### Canapés

Skewered shrimp wrapped in bacon

Smoked fish mousse with toasts

Selection of crostini with mushrooms, tomato salsa, and olive tapenade

Baked Camembert dip

### Dinners

Spicy gazpacho • Seafood and chicken paella

Mussels steamed in white wine, garlic, onion, and parsley • Traditional New England lobster bake

Shrimp and coconut soup • Thai chicken green curry • Star anise-infused rice

Goat cheese salad with caramelized onion marmalade

Garlic rosemary-crust rack of lamb with berry sauce • Baby corn and carrots

Steamed asparagus with balsamic vinaigrette

Whole grilled red snapper rubbed with Moroccan spices • Herbed cous cous and ratatouille

### Desserts

Sticky chocolate trifle with crème Anglaise

Lychee bellinis

Strawberries in orange-balsamic vinegar

Warm banana bread with "Carib-Bean" coffee ice cream

