



YONA

Custom Build 75ft



100



2026



Cabins AC



16 kn.

Yona is a custom built 75ft motor yacht, built in 2026, with 100 guests capacity, 1 double cabin, and a speed of 16 knots. She is currently in the Andaman Sea, near Phi Phi Island, and is available for charter.

The yacht is a custom build, featuring a dark blue hull and a white upper deck. She is equipped with a large white inflatable slide, a wooden table, and white lounge chairs. The yacht is currently in the Andaman Sea, near Phi Phi Island, and is available for charter. The yacht is a custom build, featuring a dark blue hull and a white upper deck. She is equipped with a large white inflatable slide, a wooden table, and white lounge chairs. The yacht is currently in the Andaman Sea, near Phi Phi Island, and is available for charter.

FACILITIES

1 double cabins

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food & beverage

COMPLIMENTARY

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- ????? ??? (????????? ??????)

Our amazing crew is thrilled to accommodate any special requests for drinks and meals!
Just let us know at least 2 days in advance.

Buffet on board — 500 THB

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY Thai FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY Thai CHICKEN SOUP WITH HERB • FISH FILET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMIN RICE • DESSERT • PANNA COTTA • COCONUT TART

Indian Menu — 450 THB

CANAPE • CORN CUTLET • VEGETABLE SAMOSA • TOMATO & CUCUMBER RAITA • NAAN BREAD • MAIN DISHES • CHICKEN TIKKA MASARA • CHANA MASALA • ALOO GOBI – POTATOES & CAULIFLOWER • STEAMED BASMATI RICE • DESSERT • KHEER GULAB • JAMUN

Meat Menu — 600 THB

CANAPE • CALIFORNIA VEGETARIAN MAKI • TORTILLAS ROLL WITH CHICKEN • SMOKED SALMON CANAPÉ • CHICKEN BALL SATAY • SAVORY THAI FRUIT SALAD • SAVORY GRILLED CHICKEN WITH THAI HERB SALAD • MAIN DISHES • RATATOUILLE • BEEF MINUTE STEAKS • GRILLED SAUSAGES • CHICKEN TIGHT BBQ • CHICKEN MASSAMAN • FRIED RICE WITH EGG • DESSERT • COCONUT TART • FRUITS SALAD • PANNA COTTA WITH BERRY COULIS

Seafood Menu — 600 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILL ROLL WITH CHICKEN SMOKED SALMON CANAPÉ • SAVORY THAI FRUIT SALAD • PRAWN COCKTIAL WITH PAPRIKA SEASONING • MAIN DISHES • FRIED RICE WITH EGG • PICY THAI FISH SOUP WITH HERB • SQUID SKEW • PRAWNS SKEW • HALF ROCK LOBSTER WITH GARLIC AND BASIL • DESSERT • COCONUT TART • FRUITS SALAD • PANNA COTTA WITH BERRY COULIS

Standard Menu

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • CHICKEN WRAP IN PANDAN LEAVES • CHICKEN HAM CLUB SANDWICH • MINI TERIYAKI CHICKEN PITA • SMOKED SALMON CANAPÉ • HERBAL CHICKEN BALLS • NEW ORLEANS CHICKEN WINGS • MAIN DISHES • STIR FRIED RICE WITH EGGS • SPICY THAI CHICKEN SOUP WITH HERBS • GREEN SALAD WITH SHRIMP AND SESAME SOY SAUCE DRESSING • GRILLED MIXED VEGETABLES • DESSERT • COCONUT TART • PANNA COTTA WITH BERRY COULIS

Thai Food Menu

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY THAI FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY THAI CHICKEN SOUP WITH HERB FISH FILET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMIN RICE • DESSERT • COCONUT TART • PANNA COTTA WITH BERRY COULIS

Vegetarian Menu

CANAPE • CALIFORNIA VEGAN MAKI • VEGETARIAN SANDWICH • SAVORY THAI FRUIT SALAD • JAPANESE NOODLE SALAD WITH TOFU • VEGETARIAN SALAD ROLL • MAIN DISHES • FRIED RICE WITH VEGETABLES • STIR FRIED VEGETABLES WITH SOY SAUCE • COCONUT MILK CURRY WITH EGGPLANT AND TOFU • DESSERT • COCONUT JELLY OR FRUIT JELLY • COCONUT TART

































