



YONA

Custom Build 75ft



100



2026



Cabins AC



16 kn.

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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.

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

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 COCKTAIL 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

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

































