

# MIA RAMA

**GOLDEN YACHTS** 2010 (2021) **LOA** 53.54m/175'8" **BEAM** 9.2m/30'2" **DRAFT** 2.8m/9'2"



*"Thank you so much for making our whole experience an amazing one. The service has been exceptional, the food amazing, the location and secret spots have been fabulous."*

**GUESTS** 12 / **CABINS** 7 / **CREW** 11 / **RATES FROM** €220,000 PW / **SUMMER** EAST AND WEST MEDITERRANEAN / **WINTER** EAST AND WEST MEDITERRANEAN

SPECIFICATIONS	
Cruising Speed	16 knots
Range	3,200 nm
Engines	2 x 2012hp CAT 3512 B diesel
Naval Architect	Hydrotec S.A., Italy
Exterior Designer	Studio Vafiadis
Interior Designer	Studio Vafiadis

## THE YACHT

With her numerous beautifully appointed decks which are perfect for entertaining, spacious and thoughtful design and elegant 2020/21 interior refit, Mia Rama raises the bar on oceangoing luxury... and then some.

At 53.54 metre, this 2010 Golden Yachts built craft oozes sophistication from every angle. Sleeping 12 - 14 across unusually large staterooms, Mia Rama's wow factors include a dedicated gym, a sleek minimalist cocktail bar and jacuzzi on the sun deck and numerous interior and

exterior deck dining options to take you effortlessly from laidback breakfasts through to intimate formal dining of the highest levels.

With a cruising speed of 16 knots and an 11-strong crew, Mia Rama is perfectly placed to offer the ultimate in hedonistic escapes. An extensively equipped watersports offering includes two waverunners, two SUPs, two SeaBobs, a wakeboard, flyboard, water skis, fishing and snorkelling gear and a swimming pool.



## SPECIAL FEATURES

- Interior refit in 2021 – main and upper salon
- Zero speed stabilisers
- Impressive sun lounging areas – full shaded aft decks
- Separate gym room
- Shaded outdoor jacuzzi
- Professional and dynamic crew, led by the experienced in East and West Med Captain George Vorrias



### CAPTAIN GEORGE VORRIAS

Captain George Vorrias completed his Merchant Marine Academy training in Hydra and began his ocean career in 1999. Fluent in English and Greek, he joined the yachting industry in 2006 and his previous experience includes stints on board Parenthesis, Pollux, Myra and Sapphire.

George holds a Captain Class A diploma and Craft Navigation License, and is renowned for his exceptional navigation skills and dynamic leadership style. Football and cinema are among his passions when he isn't fulfilling his love of sailing.



## THE EXPERIENCE

Mia Rama will appeal to those who enjoy elegant classically designed simplicity with a luxe edge. The main salon is a relaxing and tranquil zone furnished with oversized sofas and armchairs accentuated by private club style lamps creating a feeling of indulgent cocooning.

An adjacent dining area is discreetly screened from the salon, offering an elevated atmosphere where exacting standards and delicious flavours combine for a memorable and intimate dinner party experience.

The upper salon boasts soft circular lines and a cosy seating arrangement while a piece de resistance arrangement on the sun deck includes two long dining tables perfect for al fresco parties, a shaded jacuzzi and sleek, eye-catching glossy white bar perfect for pre or post dinner cocktails with a view. Further highlights include a convivial circular lounge style seating area on the fore deck.

Seven staterooms are overly generous in size, with the master featuring a spacious private salon, tactile soft furnishings and opulent en suite. The VIP cabin is airy and welcoming and both doubles also offer mini salons. All cabins – including two further twins and a convertible – are en suite.



## THE CUISINE



### CHEF GIORGIO GANOTIS

With a culinary career spanning over a decade, Greek Chef Giorgio Ganotis holds a Chef Diploma from Le Monde Culinary Institute in Athens and worked for Michelin starred restaurants, top international hotels and a number of superyachts before joining Mia Rama in 2022.

Early in his career Giorgio was awarded third prize at the North Europe competition in Fish category in 2012, and he later taught at a private culinary institute where he inspired students with his knowledge and passion for Greek and Mediterranean cuisine.

A true professional renowned for his delicious and innovative menus, guests can look forward to zingy salads with rocket, pink grapefruit and grilled mushrooms with honey and balsamic vinaigrette, tuna carpaccio and grilled zucchini rolled with goat's cheese.

Main courses include roasted garlic lamb chops with mint gremolata puree and couscous, lobster spaghetti, sea bass paupiette with ratatouille and pork loin fillet stuffed with cream cheese and tomatoes with assorted grilled vegetables. To finish, Giorgio's delectable desserts range from tropical millefeuille and Banoffee pie cups to panna cotta in espresso sauce.

