



SUNWING

Custom Build 75ft



80



2002



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9 kn.

Dieser einzigartige geräumige Katamaran ist ideal für große Gruppen und Familienfeiern mit Stil: Es gibt Platz für bis zu 80 Personen auf dem unteren und oberen Deck sowie den vorderen Sitzplätzen - und sie können die wunderbare Welt von Phang Nga mit Vergnügen genießen. Oder erkunden Sie Naka und Khai Island für großartigen Wasserspaß.

FACILITIES

Mehrere Waschräume
Mehrere Decks
Flybridge
Sonnenschutzbereich / Markise
Süßwasserdusche
Aufblasbarer Pool

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Coral Island & Promthep Cape (7,5hrs)	72,800 THB	80,300 THB	91,000 THB
Khai Islands (7,5hrs)	72,800 THB	80,300 THB	91,000 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Marina Passagiergebühr
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Tender / Dinghy
- Day trips incl. 30 guests,
additional guests from 1,800 THB

AQUA FUN

- Schnorchelmasken
- Kajak

TECH & ENTERTAINMENT

- 120/220V Stromversorgung
- Soundsystem
- Audio Bluetooth Verbindung

options

- Corkage fee - Food Catering (250 THB/pp)
- Corkage fee - Bring your own drinks (250 THB/pp)
- Free-flow Beer (800 THB/pp)
- Free-flow Beer & Cocktails (1,100 THB/pp)
- Free-flow Beer, Cocktails & Wine (2,200 THB/pp)

food & beverage

COMPLIMENTARY

- Wasser & Erfrischungsgetränke
- Willkommensgetränk
- Früchte / Snacks

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



















