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promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Racha Yai & Coral Islands (8 hrs)	246,100 THB	256,800 THB	267,500 THB
Phi Phi & Maithon Islands (8 hrs)	246,100 THB	256,800 THB	267,500 THB
Khai Islands (8 hrs)	246,100 THB	256,800 THB	267,500 THB
Phang Nga Bay (8 hrs)	288,900 THB	299,600 THB	310,300 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- 100% private yacht
- 100% private crew
- Marina 100% private
- 100% private food
- 100% private drinks
- 100% private tender
- Tender / Dinghy
- 100% private fuel
- 100% private insurance
- 100% private security
- Day trips incl. 50 guests, additional guests from 3,000 THB

AQUA FUN

- 100% private water sports
- 100% private snorkeling
- 100% private scuba diving
- 100% private jet ski
- 100% private wakeboard

TECH & ENTERTAINMENT

- WiFi
- 120/220V power
- 100% private sound system
- 100% private DJ
- 100% private Bluetooth

options

- Free flow Beer & Wine (1,400 THB/pp)
- Free flow Beer (650 THB/pp)
- Free flow Beer, Cocktails, Wine (1,900 THB/pp)
- Free flow Beer, Cocktails, Wine, Spirits (2,900 THB/pp)
- Extra 1 hour (25,000 THB)

food & beverage

COMPLIMENTARY

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

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

































