



www.private-yacht.com

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 10
SUNSET			
Koh Hong Phang Nga (4 hrs)	253,100 THB	276,600 THB	311,900 THB
Khai Islands (4 hrs)	253,100 THB	276,600 THB	311,900 THB
FULL-DAY			
Phi Phi & Khai Islands (8 hrs)	321,000 THB	342,400 THB	374,500 THB
Khai & Maithon Islands (8 hrs)	321,000 THB	342,400 THB	374,500 THB
Phang Nga Bay & James Bond (8 hrs)	321,000 THB	342,400 THB	374,500 THB
Koh Hong Krabi (8 hrs)	321,000 THB	342,400 THB	374,500 THB
OVERNIGHT			
Phang Nga & Phi Phi (2 days / 1 night)	642,000 THB	684,800 THB	749,000 THB
Island Hopping (3 days / 2 nights)	963,000 THB	1,027,200 THB	1,123,500 THB

Prices incl. VAT and subject to change • [Terms & Conditions](#) • [Frequently Asked Questions](#)

included

GENERALLY

- 100% private yacht
- 100% private crew (captain, chef, 2 crew members)
- 100% private food & beverages ? Pier
- 100% private fuel
- 100% private insurance
- 100% private equipment
- 100% private tender
- 100% private dinghy
- 100% private water sports equipment
- 100% private first aid kit
- 100% private 8 guests, up to 12 additional guests from 3,500 THB
- Overnight trips incl. 2 guests, for additional guests rates please check website

AQUA FUN

- 100% private water sports equipment
- 100% private water sports equipment (100% private)
- 100% private water sports equipment

TECH & ENTERTAINMENT

- WiFi
- 100% 120/220 V
- 100% private
- 100% private Bluetooth

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.

BBQ menu — 2,300 THB

STARTER • Prawn Cakes • Fresh Vietnamese Spring Rolls • MAIN COURSE • Australian Beef Steak • Tiger Prawn with Garlic Butter • Chicken Thigh • Seabass Fillet Wrapped in Banana Leaf with Thai Herbs • Avocado & Mango Salad • Fried Rice with Vegetables • DESSERTS • Cake of the day • Mix of Local Fruits

International Menu — 1,500 THB

STARTER • Smoked Salmon with Cream Cheese on Tart • Fresh Vegetable Spring Roll • MAIN COURSE • Prawn Gambas • Meatballs in Rich Tomato Sauce with Pasta • Seabass Fillet with Cream Sauce • Garlic Bread • DESSERTS • Cake of the day • Mix of Local Fruits

Thai Cuisine — 1,200 THB

STARTER • Prawn Cakes • Fresh Vegetable Spring Rolls • MAIN COURSE • Tom Yam Prawns with Thai Herbs • Stir-Fried Chicken with Cashew nuts • Stir-Fried Vegetables • Jasmine Rice • DESSERTS • Cake of the day • Mix of Local Fruits

Vegetarian Menu — 1,000 THB

STARTER • Avocado with Cream Cheese on Tart • Fresh Vegetable Spring Rolls • MAIN COURSE • Stir-Fried Tofu with Cashew Nuts • Creamy Green Curry with Vegetables • Thai Spicy Mushroom Salad • Jasmine Rice • DESSERTS • Cake of the day • Mix of Local Fruits

Seafood menu — 1,800 THB

STARTER • Prawn Cakes • Fresh Vietnamese Spring Rolls • MAIN COURSE • Tiger Prawns with Garlic and Butter • Tom-Yam Seabass fillet with Thai Herbs • Thai Spicy Seafood Salad • Jasmine Rice • DESSERTS • Cake of the day • Mix of Local Fruits



























