privateyacht

Chat on WhatsApp



NONG SOM

Princess Yacht 54ft

15	2008 · REFIT 2022	Full AC	17 kn.

Diese prächtige Flybridge Yacht wurde im Vereinigten Königreich gebaut und verfügt über riesige Außenbereiche zum Entspannen und Sonnenbaden sowie einen stilvollen Innenbereich für Unterhaltung.

Die luxuriöse Yacht verfügt über einen geräumigen Salon, eine voll ausgestattete Küche und 3 Kabinen: 2x VIP-Kabine und eine Zweibett-Kabine.

FACILITIES

3 double cabins
Mehrere Waschräume
Salon
Flybridge
Sonnenschutzbereich / Markise
Süßwasserdusche
Warmwasser
Air conditioning

privateyacht

Chat on WhatsApp

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
SUNSET			
Khai Islands (4 hrs)	70,600 THB	84,700 THB	147,100 THB
FULL-DAY			
Khai & Naka Islands (8 hrs)	100,000 THB	135,400 THB	148,300 THB
Phang Nga Bay (8 hrs)	100,000 THB	135,400 THB	148,300 THB
Racha Yai & Maithon Islands (8 hrs)	113,000 THB	148,300 THB	169,500 THB
Phi Phi Islands (8 hrs)	113,000 THB	148,300 THB	169,500 THB
OVERNIGHT			
Overnight cruise (2 days / 1 night)	211,900 THB	270,700 THB	341,300 THB

Prices incl. VAT and subject to change • Terms & Conditions • Frequently Asked Questions

included

GENERALLY

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Marina Passagiergebühr
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Tender / Dinghy
- Day trips incl. 12 guests,
  up to 3 additional guests from 2,200 THB

AQUA FUN

- Schnorchelmasken
- Angelausrüstung (auf Anfrage)
- 2 Paddle Boards
- Aufblasbare Wasserspielzeuge

TECH & ENTERTAINMENT

- WiFi
- 120/220V Stromversorgung
- Soundsystem
- Smart TV

food & beverage

COMPLIMENTARY

- Wasser & Erfrischungsgetränke
- Bier (begrenzt)

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

Prawn cakes • Vietnamese Spring Rolls • Australian Beef Steak • Prawns Garlic Butter • Chicken Thighs • Seabass in Banana Leaf • Avocado Mango Salad • Garlic bread • Cake of the day • Seasonal fruits

---

Western Menu — 1,600 THB

Smoked Salmon with cream cheese • Vietnamese Spring Rolls • Prawns Gambas • Meatballs in Tomato Sauce with Pasta • Grilled Chicken Thigh • Garlic bread • Cake of the day • Seasonal fruits

---

Seafood Menu — 1,800 THB

Prawn Cakes • Vietnamese Spring Rolls • Prawns Garlic Butter • Squid in Marinara Sauce with Pasta • Spicy Seafood Salad • Jasmine Rice • Cake of the day • Seasonal fruits

---

Thai Menu — 1,300 THB

Prawn Cakes • Fresh Vietnamese Spring Rolls • Tom Kha Prawns • Stir-fried Chicken with Cashew Nuts • Stir-fried vegetables with Shrimps • Jasmine Rice • Cake of the day • Seasonal fruits

---

Vegetarian Menu — 1,000 THB

Avocado Cream Cheese • Vietnamese Spring Rolls • Stir-fried Tofu with Cashew Nuts • Creamy Red Curry Vegetables • Stir-fried Mushroom with Holy Basil Leaves • Jasmine Rice • Cake of the day • Seasonal fruits

---

privateyacht

Chat on WhatsApp





privateyacht

Chat on WhatsApp





privateyacht

Chat on WhatsApp





privateyacht

Chat on WhatsApp





















