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SEABEE

Westport Yachts 130ft

44	2005 · REFIT 2025	Full AC	12 kn.

Erleben Sie die prächtige 130ft Superyacht, die luxuriöse Charter in Phukets atemberaubenden Gewässern bietet. Mit Platz für bis zu 44 Tagesgäste und 10 Übernachtungsgäste in 5 eleganten Suiten verbindet Seabee geräumigen Komfort mit beeindruckender Leistung.

Cruisen Sie mit 12 Knoten, während Sie Premium-Annehmlichkeiten genießen, einschließlich kompletter Wassersportausrüstung wie Jetski, Wasserrutsche und schwimmenden Pool.
Mit einer professionellen Crew von 7 Personen und fortschrittlicher Stabilisierung bietet Seabee unvergessliche Luxusyacht-Erlebnisse bei der Erkundung von Phukets Inseln, Phi Phi und Phang Nga Bay.

FACILITIES

5 double cabins
Mehrere Waschräume
Mehrere Salons
Mehrere Decks
Flybridge
Sonnenschutzbereich / Markise
Süßwasserdusche
Warmwasser
Aufblasbarer Pool
Versenkbare Badeplattform
Stabilisator
Air conditioning

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promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
SUNSET			
Naka Islands (5 hrs)	390,600 THB	599,200 THB	599,200 THB
FULL-DAY			
Phang Nga Bay, James Bond Island & Naka I	604,600 THB	706,200 THB	877,400 THB
Phi Phi Islands (8 hrs)	674,100 THB	770,400 THB	941,600 THB
Koh Hong (Krabi) (8 hrs)	674,100 THB	770,400 THB	941,600 THB
Khai & Naka Islands (8 hrs)	604,600 THB	706,200 THB	877,400 THB
Racha Islands (Yai & Noi) (10 hrs)	781,100 THB	888,100 THB	1,059,300 THB
Phi Phi & Naka Islands (10 hrs)	727,600 THB	834,600 THB	1,005,800 THB
OVERNIGHT			
Overnight cruise (2 days / 1 night)	963,000 THB	1,230,500 THB	1,551,500 THB
Overnight cruise (3 days / 2 nights)	1,498,000 THB	1,808,300 THB	2,140,000 THB
Overnight cruise (4 days / 3 nights)	1,926,000 THB	2,343,300 THB	2,675,000 THB

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

included

GENERALLY

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Taxi Rundfahrt Hotel ? Pier
- Marina Passagiergebühr
- Nationalpark & Insel Eintrittsgebühren
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Tender / Dinghy
- Privatkoch
- Day trips incl. 10 guests,
  up to 34 additional guests from 10,000 THB
- Overnight trips incl. 10 guests

AQUA FUN

- Schnorchelmasken
- Angelausrüstung (auf Anfrage)
- 2 Paddle Boards
- 2 Kajaks
- Wasserrutsche
- Schwimmender Pool
- Jetski

TECH & ENTERTAINMENT

- WiFi
- 120/220V Stromversorgung
- Soundsystem
- Audio Bluetooth Verbindung
- Smart TV

food & beverage

COMPLIMENTARY

- Wasser & Erfrischungsgetränke
- Willkommensgetränk
- Kaffee & Tee
- Früchte / Snacks
- Mittagessen (Ganztagesausflug)
- Alle Mahlzeiten (Übernachtung)
- Nutzung des Grills
- Bier (begrenzt)
- Bordbar (gegen Aufpreis)

Our amazing crew is thrilled to accommodate any special requests for drinks and meals! Just let us know at least 2 days in advance.

Mediterranean Menu

Appetizer • Creamy Spicy Garlic Chickpea Hummus and Bread • Khao Yao Reef Fish Crudo with Lemon, Kalamata Olives & Capers • Main • Herb-Crusted Lamb Rack with Roasted Garlic & Rosemary Infused Oil and Cranberry Sauce • Pan-Seared Koh Yao Hamaji with Mediterranean Olive & Tomato Salsa • Thailand Burrata & Tomato Salad with Basil Infused Olive Oil • Mixed Bread • Dessert • Wild Honey & Lemon Panna Cotta with Fresh Berries • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Thai Fusion

Appetizer • Grilled Phuket Sea Prawn with Tamarind-Fish Sauce Glaze (Trat 18-Month Aged) • Local Phuket Miang Kham Salad with Wild Honey Dressing • Main • Braised Lamb Shank Massaman • Ayutthaya River Prawns, Grilled, Served with Chiang Mai Coriander Root Seafood Sauce • Phuket Pineapple Fried Rice with Sea Prawn • Crispy Salmon Larb Served in a Surin • Germinated Riceberry Cup • Steamed Jasmine Rice and Riceberry Rice • Dessert • Lemongrass & Ginger Panna Cotta with First-Press Organic Coconut Cream • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Thai menu

Appetizer • Pork Satay with Ratchaburi Cucumber Relish (Ajaad) • Paak Panang Ruby Pomelo Salad with Crispy Fish and Organic Coconut Palm Sugar Dressing • Main • Thai Wagyu Green Curry Royale • Seared Tasmanian Salmon with Tangy Tamarind Reduction • Phuket seafood creamy Tom Yum Soup • Mixed Fruit Papaya Salad (Som Tum) with Spicy Fish Sauce • Steamed Thung Kula Jasmine Rice • Dessert • Nam Dok Mai Mango Sticky Rice, Perfumed with Traditional Candle Smoking • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Western Menu

Appetizer • Smoked Thai Wagyu Carpaccio MB8 with Balsamic Cloud & Chanthaburi Pepper Zest • Phuket Calamari with Samui Virgin Spicy Coconut Oil Drizzle • Main • Thai Kurobuta Pork Cotoletta with 18-Month Aged Fish Sauce Glaze • Pan-Roasted Koh Yao Hamaji, Finished with Pattani Sweet Artisan Sea Salt • Phuket Seafood Linguine with White Wine Cream Sauce and Phetchabun Lemongrass Aromatic • Burrata with Chiang Mai Wild Longan Blossom Honey & Aged Balsamic • Mixed Bread • Dessert • Doi Chaang Espresso Tiramisu Classico • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)









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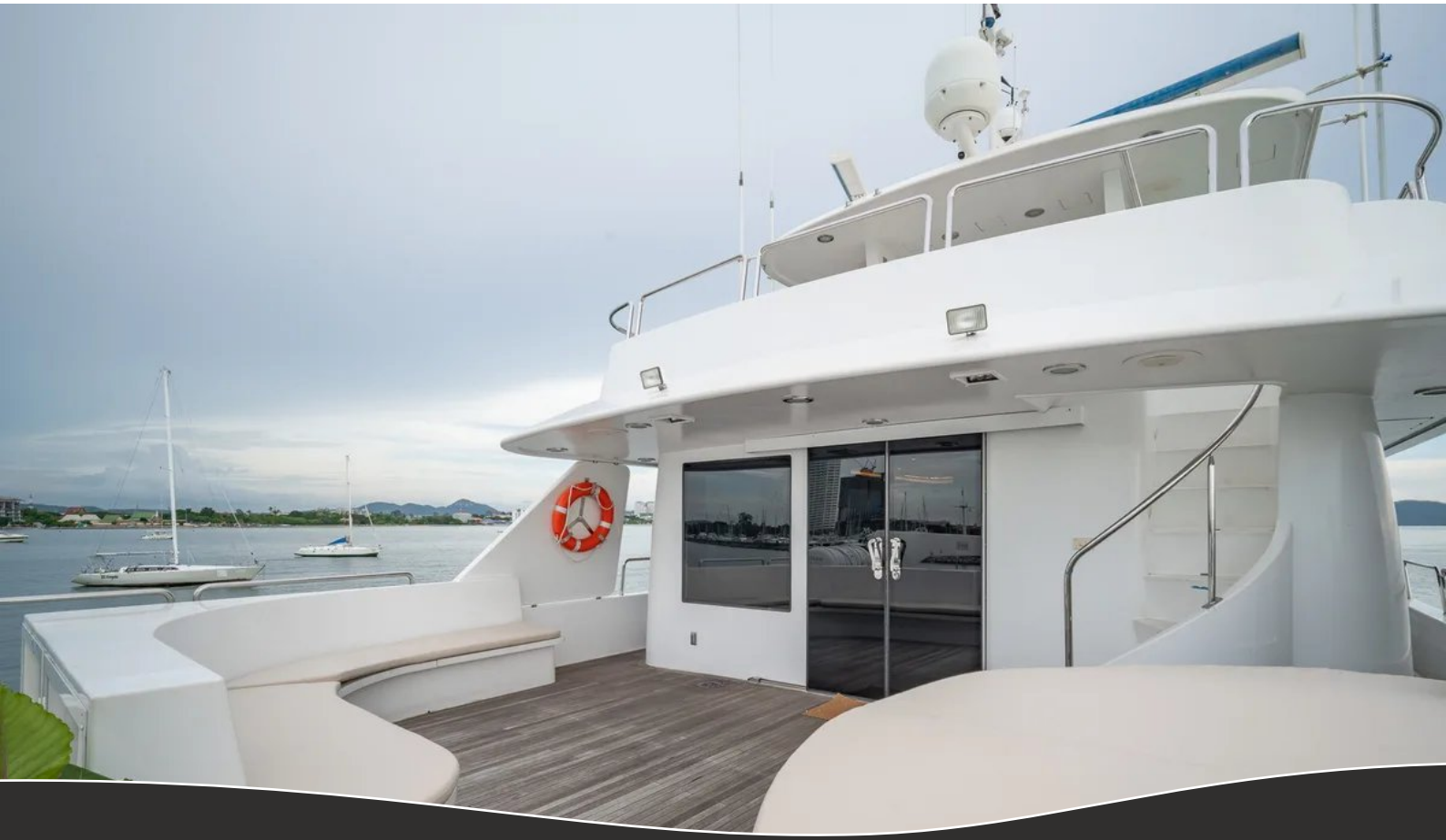








ROLL STABILIZER









