



SEABEE

Westport Yachts 130ft



44



2005 · REFIT 2025



Full AC



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FACILITIES

5 double cabins
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food & beverage

COMPLIMENTARY

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

Mediterean 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 Canberry 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 Cripspy 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)























