privateyacht

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BAYCE

Monte Carlo Yachts 86ft

20	2015 · REFIT 2023	Full AC	15 kn.

??? ?????? ??? ??????? ??? Superyacht 86ft ?? ?????? ??????: Monte Carlo Yachts? ??? ????? ???????? ???? ??? ????? ????? ??? ?? ??????? ?????? ?????? ???????. ??? ???? ??????? ???????? ????? ?? ???????: ????? ?????? ????????? ?????? ??????? ??????????? ???? ?????? ??? ???? 100 ??? ???? ??? ????? ??????.

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FACILITIES

2 double, 2 twin cabins
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Air conditioning

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Phi Phi Islands (8 hrs)	385,200 THB	438,700 THB	460,100 THB
Khai & Maithon Islands (8 hrs)	363,800 THB	417,300 THB	438,700 THB
Racha Yai & Maithon (8 hrs)	385,200 THB	438,700 THB	460,100 THB
Phang Nga Bay (8 hrs)	363,800 THB	417,300 THB	438,700 THB
Koh Hong Krabi (8 hrs)	385,200 THB	438,700 THB	460,100 THB
OVERNIGHT			
Phang Nga & Phi Phi (2 days / 1 night)	727,600 THB	834,600 THB	856,000 THB
Island Hopping (3 days / 2 nights)	1,091,400 THB	1,251,900 THB	1,284,000 THB
Island Hopping Week (7 days / 6 nights)	2,546,600 THB	2,503,800 THB	2,503,800 THB

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

included

GENERALLY

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- ?????? (??? ??????? ?????? ?????)
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- ???????
- Tender / Dinghy
- ???? ???????? ?????? ???? ???? ??? ????????
- Day trips incl. 10 guests,
  up to 10 additional guests from 2,000 THB
- Overnight trips incl. 2 guests,
  for additional guests rates please check website

AQUA FUN

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- ????? ????? (??? ?????)
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TECH & ENTERTAINMENT

- WiFi
- ???? 120/220 ????
- ???? ????
- ????? ???? ??? Bluetooth
- ???? ?????

options

- Extra 1 hour (25,000 THB)

food & beverage

COMPLIMENTARY

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

Vegetarian — 1,200 THB

STARTER • Fried spring rolls filled with sliced vegetables. • Avocado Cream Cheese Toast • MAIN COURSE • Tofu with Cashew Nuts in sweet chili sauce. • Creamy Green Curry with Vegetables • Spicy Mushroom Salad • Jasmine Rice • DESSERT • Fruit Platter • Cake

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Thai — 1,500 THB

STARTER • Fried spring rolls filled with sliced vegetables. • Tod Man Kung - Crispy shrimp cakes served with sweet plum dipping sauce • MAIN COURSE • Tom Kha Soup with Chicken • Prawns with Cashew Nuts in sweet chili sauce. • Stir Fried Vegetables • Jasmine Rice • DESSERT • Fruit Platter • Cake

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Western — 1,700 THB

STARTER • Caprese Salad • Salmon Crostini • MAIN COURSE • Pasta with beef Meatballs, tomato sauce • Fried fillet of fresh sea bass. • Mixed Green Salad, Sesame dressing • Garlic Bread • DESSERT • Fruit Platter • Cake

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Seafood — 2,000 THB

STARTER • Fried spring rolls filled with sliced vegetables. • Tod Man Kung - Crispy-golden shrimp cakes served with sweet plum dipping sauce • MAIN COURSE • Grilled Tiger Prawns • Stir Fried Squid with Garlic and Pepper • Sea Bass Fillet, baked in banana leaf with a blend of Thai herbs • Mixed Green Salad, Sesame dressing • Fried Rice with Vegetables • DESSERT • Fruit Platter • Cake

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BBQ — 2,500 THB

MAIN COURSE • Australian Beef Steak, Tenderloin steak marinated with thyme • Tender chicken thighs marinated with oregano • Tiger Prawns with Garlic Butter • Salmon Fillets with Garlic Butter • SIDE DISHES • Avocado and Mango Salad, Balsamic dressing • Mixed Green Salad, Sesame dressing • Fried Rice with Vegetables • DESSERT • Fruit Platter • Cake

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