



MAURITIUS

Princess Yacht 78ft



20



2021 (refit)



Full AC



16 kn.

At 24 metres, our Mauritius Princess 78 knows exactly what she is for: giving a big group a genuinely premium day on the Andaman Sea. Built in 2012, refitted in 2021, she takes up to 20 guests on day trips and 8 overnight across four beautifully appointed en-suite cabins — celebrations, corporate outings and oversized family plans while cruising at 16 knots.

The showpiece is aft. Her beach club drops a huge submersible hydraulic platform to the waterline, turning the stern into a private sea-level lounge — and then the toys come out. Stand-up paddleboards, inflatable floats, and an optional iAqua underwater scooter for guests who'd rather explore reefs from below than above. Up top, a vast flybridge keeps the sunbathers and the view-seekers equally happy.

FACILITIES

4 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.

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

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

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

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

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



























