



SUNWING

Custom Build 75ft



80



2002



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9 kn.

Ce catamaran spacieux unique est idéal pour les grands groupes et les célébrations familiales avec style : Il y a de la place pour jusqu'à 80 personnes sur les ponts inférieurs et supérieurs ainsi que les sièges avant - et ils peuvent profiter du merveilleux monde de Phang Nga avec plaisir. Ou explorer Naka et Khai Island pour des amusements aquatiques formidables.

FACILITIES

- Plusieurs salles de bain
- Ponts Multiples
- Flying Bridge
- Zone protégée du soleil / Auvent
- Douche à eau douce
- Piscine gonflable

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Coral Island & Promthep Cape (7,5hrs)	80,000 THB	88,300 THB	100,000 THB
Khai Islands (7,5hrs)	80,000 THB	88,300 THB	100,000 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- Bateau privé avec capitaine et équipage
- Carburant (vers les destinations convenues)
- Frais de passagers Marina
- Assurance Accident
- Gilets de sauvetage
- Serviettes
- Annexe / Dinghy
- Day trips incl. 30 guests, additional guests from 1,800 THB

AQUA FUN

- Masques de plongée
- Kayak

TECH & ENTERTAINMENT

- Alimentation 120/220V
- Système audio
- Connexion Audio Bluetooth

food & beverage

COMPLIMENTARY

- Eau et boissons gazeuses
- Boisson de bienvenue
- Fruits / Collations

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

Buffet on board — 500 THB

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY Thai FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY Thai CHICKEN SOUP WITH HERB • FISH FILET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMIN RICE • DESSERT • PANNA COTTA • COCONUT TART

Canape on board — 250 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLAS ROLL WITH CHICKEN CHICKEN • HAM & CHEESE SANDWICHES SATAY CHICKEN • SALMON TEA SANDWICH • MAIN DISHES • FRIED RICE WITH EGG • STIR FRIED VEGETABLES WITH OYSTER SAUCE • SPICY Thai CHICKEN SOUP WITH HERB SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH CHICKEN • DESSERT • PANNA COTTA • COCONUT TART

Local Favorites at Restaurant — 400 THB

Local Favorites • (served at Restaurant Panyee Village) • NAM-PRIK • PAPAYA SALAD • RICE NOODLE WITH FISH CURRY

Lunch buffet at Restaurant — 400 THB

Lunch Buffet • (served at Restaurant Panyee Village) • Thai food • Seafood Tumyum • PadThai • Fried chicken • Steamed Rice • Western Food • Salad • Onion Ring • Fried Rice • Spaghetti Tomato Sauce • Middle Eastern Food • Dal • Dum A Loo • Chicken Salona • Dessert • Cookies • Sweets

Indian Menu — 450 THB

CANAPE • CORN CUTLET • VEGETABLE SAMOSA • TOMATO & CUCUMBER RAITA • NAAN BREAD • MAIN DISHES • CHICKEN TIKKA MASARA • CHANA MASALA • ALOO GOBI – POTATOES & CAULIFLOWER • STEAMED BASMATI RICE • DESSERT • KHEER GULAB • JAMUN

Meat Menu — 600 THB

CANAPE • CALIFORNIA VEGETARIAN MAKI • TORTILLAS ROLL WITH CHICKEN • SALMON TEA SANDWICH • CHICKEN BALL SATAY • SAVORY Thai FRUIT SALAD • SAVORY GRILLED CHICKEN WITH Thai HERB SALAD • MAIN DISHES • RATATOUILLE • BEEF MINUTE STEAKS • GRILLED SAUSAGES • CHICKEN TIGHT BBQ • CHICKEN MASSAMAN • FRIED RICE WITH EGG • DESSERT • PANNA COTTA • COCONUT TART • FRUITS SALAD

Seafood Menu — 600 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILL ROLL WITH CHICKEN • SALMON TEA SANDWICH • SAVORY Thai FRUIT SALAD • PRAWN COCKTIAL WITH PAPRIKA SEASONING • MAIN DISHES • FRIED RICE WITH EGG • SPICY Thai FISH SOUP WITH HERB • SQUID SKEW • PRAWNS SKEW • HALF ROCK LOBSTER WITH GARLIC AND BASIL • DESSERT • PANNA COTTA • COCONUT TART • FRUITS SALAD

Standard Menu

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLAS ROLL WITH CHICKEN CHICKEN • HAM & CHEESE SANDWICHES SATAY CHICKEN • SALMON TEA SANDWICH • MAIN DISHES • FRIED RICE WITH EGG • STIR FRIED VEGETABLES WITH OYSTER SAUCE • SPICY Thai CHICKEN SOUP WITH HERB SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH CHICKEN • DESSERT • PANNA COTTA • COCONUT TART

Thai Food Menu

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY Thai FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY Thai CHICKEN SOUP WITH HERB • FISH FILET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMIN RICE • DESSERT • PANNA COTTA • COCONUT TART

Vegetarian Menu

CANAPE • CALIFORNIA VEGAN MAKI • VEGETARIAN SANDWICH SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH TOFU • VEGETARIAN SALAD ROLL • MAIN DISHES • FRIED RICE WITH VEGETABLES • STIR FRIED VEGETABLES WITH SOY SAUCE • COCONUT MILK CURRY WITH EGGPLANT AND TOFU • DESSERT • COCONUT JELLY OR FRUIT JELLY • COCONUT TART



















