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LISA

Princess Yacht 55ft

8	2020	Full AC	16 kn.

Sleek, quick and quietly confident: the Princess 55 for private yacht charter in Phuket is what the British build when they want a yacht to look effortless and behave impeccably. Our 2020 model smells still new, and brings up to 8 day guests with cruising at 16 knots fast to Phang Nga Bay, Phi Phi or other perls.

Three fully air-conditioned cabins below, a proper flybridge above with the best view on board, and a paddleboard for the moment someone declares the water too perfect to just look at.

FACILITIES

3 double cabins
Multiple washrooms
Multiple Decks
Flying Bridge
Sun-protected area / Awning
Freshwater Shower
Air conditioning

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 10
FULL-DAY			
Koh Gong Krabi (8 hrs)	211,900 THB	235,400 THB	258,900 THB
Phang Nga Bay & James Bond Island (8 hrs)	211,900 THB	235,400 THB	258,900 THB
Racha Yai (8 hrs)	141,200 THB	258,900 THB	282,500 THB
Phi Phi & Khai Islands (8 hrs)	211,900 THB	235,400 THB	258,900 THB
Khai & Maithon Islands (8 hrs)	211,900 THB	235,400 THB	258,900 THB

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

included

GENERALLY

- Private Boat incl. Captain & crew
- Fuel (to agreed destinations)
- Marina Passenger Fee
- Accident Insurance
- Safety jackets
- Towels
- Tender / Dinghy
- BYO without Corkage fee
- Day trips incl. 4 guests,
  up to 4 additional guests from 3,000 THB

AQUA FUN

- Snorkeling masks
- Fishing gear (on request)
- Paddle board

TECH & ENTERTAINMENT

- 120/220V Power
- Sound System
- Audio Bluetooth connect

food & beverage

COMPLIMENTARY

- Water & Softdrinks
- Welcome drink
- Coffee & Tea
- Fruits / Snacks
- Lunch (full-day trip)
- Use of BBQ
- Beer (limited)

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

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

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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

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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

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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

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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

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