privateyacht

Chat on WhatsApp



CATHY

Princess Yacht 72ft

15	2025	Full AC	20 kn.

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FACILITIES

4 double cabins
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Air conditioning

privateyacht

Chat on WhatsApp

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Racha Yai & Maithon (8 hrs)	315,700 THB	374,500 THB	385,200 THB
Phi Phi Islands (8 hrs)	326,400 THB	385,200 THB	395,900 THB
Koh Hong Krabi (8 hrs)	326,400 THB	385,200 THB	395,900 THB
Racha Noi (8 hrs)	337,100 THB	395,900 THB	406,600 THB
Phang Nga Bay (8 hrs)	315,700 THB	374,500 THB	385,200 THB
OVERNIGHT			
Phang Nga Bay (2 days / 1 night)	631,300 THB	749,000 THB	749,000 THB
Phang Nga Bay & Phi Phi (3 days / 2 nights)	947,000 THB	1,123,500 THB	1,123,500 THB
Phang Nga Sunrise (24 hrs)	472,900 THB	561,800 THB	588,500 THB

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

included

GENERALLY

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- Day trips incl. 10 guests,
  up to 5 additional guests from 2,000 THB

AQUA FUN

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- ?????????? ?????? (?? ???????)
- 2 ????? ??? ???-????????
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TECH & ENTERTAINMENT

- WiFi
- ??????? 120/220?
- ???????? ???????
- ????? Bluetooth ???????????
- Smart TV

options

- Extra 1 hour (25,000 THB)
- iAQUA underwater scooter (10,000 THB)

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.

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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