privateyacht

Chat on WhatsApp



ASTONDOA

Astondoa GLX 104ft

30	2004 · REFIT 2021	Full AC	11 kn.

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FACILITIES

4 double cabins
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SPA?
Air conditioning

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 20
FULL-DAY			
Phang Nga Bay (8 hrs)	395,900 THB	449,400 THB	524,300 THB
Phi Phi Island (8 hrs)	460,100 THB	513,600 THB	599,200 THB
Krabi Koh Hong (8 hrs)	417,300 THB	470,800 THB	556,400 THB
Racha Yai (8 hrs)	460,100 THB	513,600 THB	599,200 THB
Khai & Naka Islands(8 hrs)	395,900 THB	449,400 THB	524,300 THB
OVERNIGHT			
Luxury Cruise (2 days / 1 night)	747,900 THB	802,500 THB	1,059,300 THB
Luxury Cruise (3 days / 2 nights)	961,900 THB	1,016,500 THB	1,284,000 THB
Luxury Cruise (4 days / 3 nights)	1,284,000 THB	1,444,500 THB	1,669,200 THB
Luxury Cruise (5 days / 4 nights)	1,712,000 THB	1,926,000 THB	2,225,600 THB
Luxury Cruise (6 days / 5 nights)	2,140,000 THB	2,407,500 THB	2,782,000 THB
Luxury Cruise (7 days / 6 nights)	2,439,600 THB	2,760,600 THB	3,274,200 THB

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

included

GENERALLY

- ??????????
- ???????????
- ?????
- ????
- ???
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- ???/??
- SPA???
- ???
- ????
- Day trips incl. 10 guests,
  up to 20 additional guests from 8,000 THB
- Overnight trips incl. 8 guests,
  for additional guests rates please check website

AQUA FUN

- ????
- ???????????
- 2???
- ????
- ????
- ????
- ???

TECH & ENTERTAINMENT

- WiFi
- 120/220V??
- ????
- ??????
- ????
- ????

food & beverage

COMPLIMENTARY

- ?????
- ????
- ????
- ??/??
- ???????
- ????????
- ????

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

Menu 1

CHEF JAY'S SIGNATURE Thai FUSION • Thai style Scallop pomelo salad • Tiger prawns creamy Tom Yum soup • Grilled ribeye served in red curry Panang sauce with Jasmine rice • Grilled lamb chops served with three Signature sauces • Desserts: • - Selection of cakes • - Mango sticky rice • - Seasonal fruits plate

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Menu 2

PHUKET LOCAL TASTE • Phuket egg noodle with prawns • Southern style pork stew (Moo Hong) • Stir fried malindjo leaves with egg (Phak Miang) • Deep Fried prawns with tamarind sauce • Chicken coconut milk soup • Fried rice with seafood • Desserts: • - Mango sticky rice • - Seasonal fruits plate

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Menu 3

FLAVORS OF THAILAND • Stir-fried mixed vegetables in oyster sauce • Prawns with tamarind sauce • Squid with curry powder • Deep fried chicken with cashew nut • Green curry chicken • Pineapple fried rice • Desserts: • - Mango sticky rice • - Seasonal fruits plate

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Menu 4

WESTERN MENU • Salmon tartar Raw salmon served with ginger, sesame, granny smith apple & wasabi dressing • Seafood Spaghetti - Mix of shrimp, squid, mussels and scallops • Beef Tenderloin accompanied with grilled vegetable and mashed potatoes • OR • Grilled tiger Prawns accompanied with seasonal vegetable and Jasmine rice • Cheese plate • Desserts: • - Selection of cakes • - Seasonal fruits plate

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Menu 5

SURF & TURF MIXED BBQ • Cheese plate • SURF set: • - Tiger Prawns • - Squid • - Seabass • TURF set: • - Beef Rib Eye AUS • - Marinated lamb chops • - Chicken breast • Salad bar. • Pasta tomato bacon. • Desserts: • - Banana cake • - Seasonal fruits plate

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Menu 6

177 SELECTION • 177 kale with oyster sauce • Roast duck • Loba • Crispy Pork Belly • Braised pork belly with preserved mustard green • Desserts: • - Mango sticky rice. • - Seasonal fruits plate.

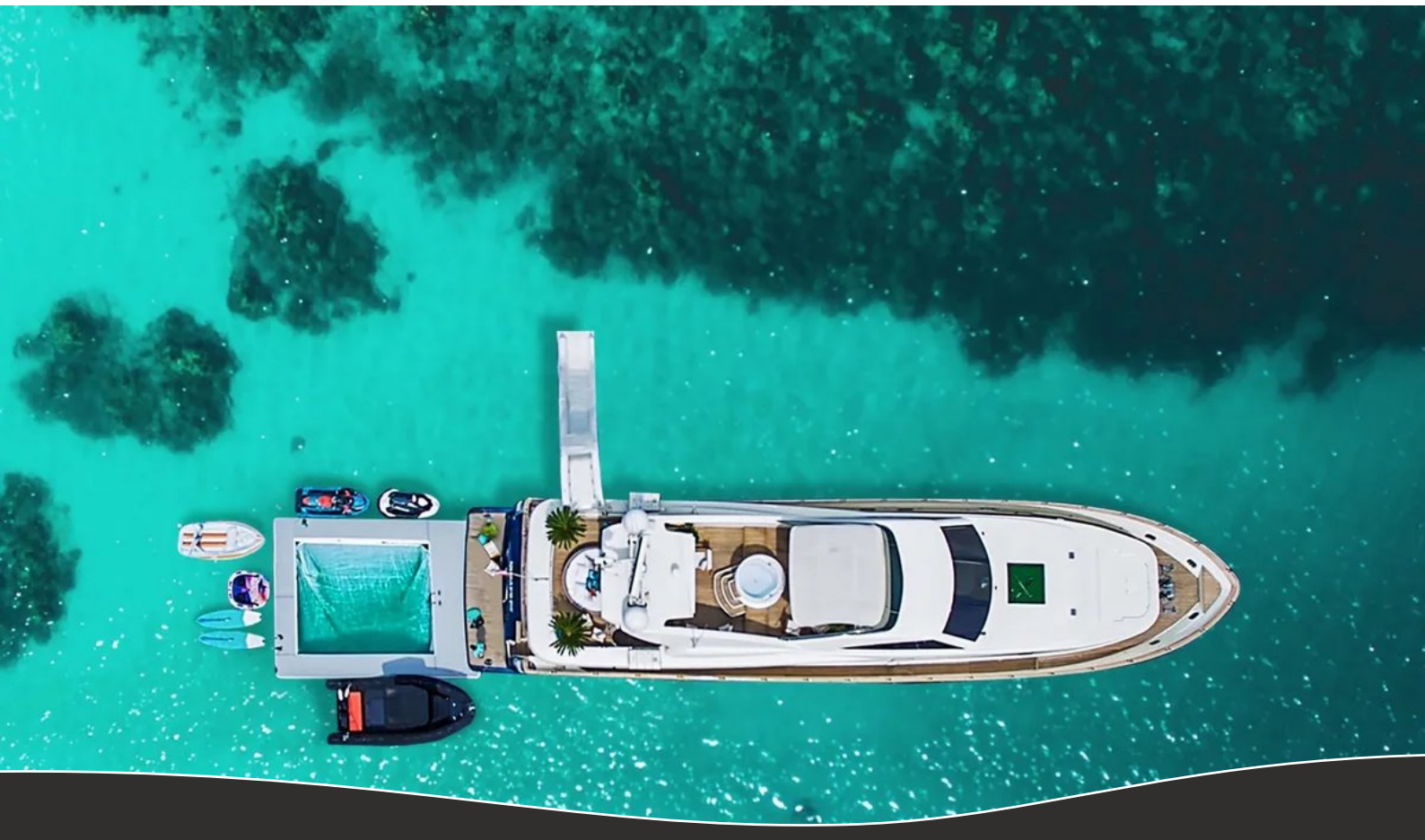




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JOURNEYS OF A LIFETIME

















