



ASTONDOA

Astondoa GLX 104ft



30



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Full AC



11 kn.

??Astondoa????????????????????

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FACILITIES

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- ????
- SPA?

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 20
FULL-DAY			
Krabi Koh Hong (8h)	417,300 THB	470,800 THB	556,400 THB
Phang Nga Bay (8h)	395,900 THB	449,400 THB	524,300 THB
Khai & Naka Islands(8h)	395,900 THB	449,400 THB	524,300 THB
Phi Phi Island (8h)	460,100 THB	513,600 THB	599,200 THB
Racha Yai (8h)	460,100 THB	513,600 THB	599,200 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.

included

GENERALLY

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- ????
- ???
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- ???/??
- SPA???
- ???
- ?????
- Day trips incl. 10 guests, 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

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

Menu 3

FLAVORS OF ThaiLAND • Stir fried mix vegetables with 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

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 mash potatoes • OR • Grilled tiger Prawns accompanied with seasonal vegetable and Jasmine rice • Cheese plate • Desserts: • - Selection of cakes • - Seasonal fruits plate

Menu 5

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

Menu 6

177 SELECTION • 177 kale with oyster sauce • Roast duck • Loba • Crispy Pork Belly • Br167ed
pork belly with preserved mustard green • Desserts: • - Mango sticky rice. • - Seasonal fruits plate.





























