



www.private-yacht.com

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Phi Phi & Maithon Islands (8 hrs)	270,700 THB	282,500 THB	294,300 THB
Racha Yai & Coral Islands (8 hrs)	270,700 THB	282,500 THB	294,300 THB
Khai Islands (8 hrs)	270,700 THB	282,500 THB	294,300 THB
Phang Nga Bay (8 hrs)	288,900 THB	299,600 THB	310,300 THB

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

included

GENERALLY

- ??????????
- ????????????
- ?????
- ?????
- ???
- ??
- ???/??
- ???
- ?????
- ????????
- Day trips incl. 50 guests,
up to 50 additional guests from 30,000 THB
per 10 guests

AQUA FUN

- ????
- ????????????
- ??
- ?????
- ?????

TECH & ENTERTAINMENT

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

options

- Free flow S – Local beer (700 THB/pp)
- Free flow M – Beer & wine (1,900 THB/pp)
- Free flow L – Beer, wine & longdrinks (excl. Bartender) (2,900 THB/pp)
- Extra 1 hour (25,000 THB)

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.

Standard Menu

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • CHICKEN WRAP IN
PANDAN LEAVES • CHICKEN HAM CLUB SANDWICH • MINI TERIYAKI CHICKEN PITA •
SMOKED SALMON CANAPÉ • HERBAL CHICKEN BALLS • NEW ORLEANS CHICKEN WINGS •
MAIN DISHES • STIR FRIED RICE WITH EGGS • SPICY THAI CHICKEN SOUP WITH HERBS •
GREEN SALAD WITH SHRIMP AND SESAME SOY SAUCE DRESSING • GRILLED MIXED
VEGETABLES • DESSERT • COCONUT TART • PANNA COTTA WITH BERRY COULIS

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 FILLET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH
OYSTER SAUCE • STEAMED JASMINE RICE • DESSERT • COCONUT TART • PANNA COTTA
WITH BERRY COULIS

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

Indian Menu — 450 THB

CANAPE • CORN CUTLET • VEGETABLE SAMOSA • TOMATO & CUCUMBER RAITA • NAAN BREAD • MAIN DISHES • CHICKEN TIKKA MASALA • 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 • SMOKED SALMON CANAPÉ • CHICKEN BALL SATAY • SAVORY THAI FRUIT SALAD • SAVORY GRILLED CHICKEN WITH THAI HERB SALAD • MAIN DISHES • RATATOUILLE • BEEF MINUTE STEAKS • GRILLED SAUSAGES • CHICKEN THIGH BBQ • CHICKEN MASSAMAN • FRIED RICE WITH EGG • DESSERT • COCONUT TART • FRUITS SALAD • PANNA COTTA WITH BERRY COULIS

Seafood Menu — 600 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLA ROLL WITH CHICKEN SMOKED SALMON CANAPÉ • SAVORY THAI FRUIT SALAD • PRAWN COCKTAIL WITH PAPRIKA SEASONING • MAIN DISHES • FRIED RICE WITH EGG • SPICY THAI FISH SOUP WITH HERB • SQUID SKEWER • PRAWN SKEWER • HALF ROCK LOBSTER WITH GARLIC AND BASIL • DESSERT • COCONUT TART • FRUITS SALAD • PANNA COTTA WITH BERRY COULIS

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 FILLET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMINE RICE • DESSERT • PANNA COTTA • COCONUT TART

































