



NONG SOM

Princess Yacht 54ft



15



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Full AC



17 kn.

Ce magnifique Flybridge Yacht a été construit au Royaume-Uni et dispose d'immenses espaces extérieurs pour se détendre et prendre le soleil, ainsi que d'un espace de divertissement intérieur élégant.

Le yacht luxueux dispose d'un salon spacieux, d'une cuisine entièrement équipée et de 3 cabines : 2 cabines VIP et une cabine à lits jumeaux.

FACILITIES

- Plusieurs salles de bain
- Salon
- Flying Bridge
- Zone protégée du soleil / Auvent
- Douche à eau douce
- Eau chaude

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
SUNSET			
Khai Island (4h)	64,200 THB	77,000 THB	133,800 THB
FULL-DAY			
Khai Islands & Naka Island (8h)	91,000 THB	123,100 THB	134,800 THB
Koh Racha Yai & Maithon Island (8h)	102,700 THB	134,800 THB	154,100 THB
Phang Nga Bay (8h)	91,000 THB	123,100 THB	134,800 THB
Phi Phi Island (8h)	102,700 THB	134,800 THB	154,100 THB
OVERNIGHT			
Liveaboard 2 days	192,600 THB	246,100 THB	310,300 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- Bateau privé avec capitaine et équipage
- Carburant (vers les destinations convenues)
- Frais de passagers Marina
- Assurance Accident
- Gilets de sauvetage
- Serviettes
- Annexe / Dinghy
- Day trips incl. 12 guests, additional guests from 2,200 THB

AQUA FUN

- Masques de plongée
- Matériel de pêche (sur demande)
- 2 Planches à pagaie
- Jouets Gonflables

TECH & ENTERTAINMENT

- WiFi
- Alimentation 120/220V
- Système audio
- Télévision Connectée

food & beverage

COMPLIMENTARY

- Eau et boissons gazeuses
- Bière (limitée)

**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

Praw cakes • Vietnamese Spring Rolls • Australian Beef Streak • Prawns Garlic Butter • Chicken Thighs • Seabass in Banana Leaf • Avocado Mango Salad • Garlic bread • Cake of the day • Seasonal fruits

Seafood Menu — 1,800 THB

Prawn Cakes • Vietnames Spring Rolls • Prawns Garlic Butter • Squid in Marinara Sauce with Pasta • Spicy Seafood Salad • Jasmin Rice • Cake of the day • Seasonal fruits

Thai Menu — 1,300 THB

Prawn Cakes • Fresh Vietnamese Spring Rolls • Tom Kha Prawns • Stir-fried Chicken with Cashew Nuts • Stir-fried vegetables with Shrimps • Jasmine Rice • Cake of the day • Seasonal fruits

Vegetarian Menu — 1,000 THB

Avocado Cream Cheese • Vietnamese Spring Rolls • Stir-fried Tofu with Cashewnuts • Creamy Red Curry Vegetables • Stir-fried Mushroom with Holy Basil Leaves • Jasmine Rice • Cake of the day • Seasonal fruits

Western Menu — 1,600 THB

Smoked Salmon with cream cheese • Vietnamese Spring Rolls • Prawns Gambas • Meatballs in Tomatue Sauce with Pasta • Grilled Chicken Thigh • Garlic bread • Cake of the day • Seasonal fruits

















