



SUNWING

Custom Build 75ft



80



2002



-



9 kn.

Dieser einzigartige geräumige Katamaran ist ideal für große Gruppen und Familienfeiern mit Stil: Es gibt Platz für bis zu 80 Personen auf dem unteren und oberen Deck sowie den vorderen Sitzplätzen - und sie können die wunderbare Welt von Phang Nga mit Vergnügen genießen. Oder erkunden Sie Naka und Khai Island für großartigen Wasserspaß.

FACILITIES

- Mehrere Waschräume
- Mehrere Decks
- Flybridge
- Sonnenschutzbereich / Markise
- Süßwasserdusche
- Aufblasbarer Pool

promotion

| | LOW SEASON May - Oct | REGULAR SEASON Nov - Apr | PEAK SEASON Dec 15 - Jan 15 |
|---------------------------------------|-------------------------|-----------------------------|--------------------------------|
| FULL-DAY | | | |
| Coral Island & Promthep Cape (7,5hrs) | 68,000 THB | 75,000 THB | 85,000 THB |
| Khai Islands (7,5hrs) | 68,000 THB | 75,000 THB | 85,000 THB |

Prices subject to change.

included

GENERALLY

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Marina Passagiergebühr
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Tender / Dinghy
- Day trips incl. 30 guests,
additional guests from 1,800 THB

AQUA FUN

- Schnorchelmasken
- Kajak

TECH & ENTERTAINMENT

- 120/220V Stromversorgung
- Soundsystem
- Audio Bluetooth Verbindung

food & beverage

COMPLIMENTARY

- Wasser & Erfrischungsgetränke
- Willkommensgetränk
- Früchte / Snacks

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

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

Canape on board — 250 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLAS ROLL WITH CHICKEN CHICKEN • HAM & CHEESE SANDWICHES SATAY CHICKEN • SALMON TEA SANDWICH • MAIN DISHES • FRIED RICE WITH EGG • STIR FRIED VEGETABLES WITH OYSTER SAUCE • SPICY Thai CHICKEN SOUP WITH HERB SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH CHICKEN • DESSERT • PANNA COTTA • COCONUT TART

Local Favorites at Restaurant — 400 THB

Local Favorites • (served at Restaurant Panyee Village) • NAM-PRIK • PAPAYA SALAD • RICE NOODLE WITH FISH CURRY

Lunch buffet at Restaurant — 400 THB

Lunch Buffet • (served at Restaurant Panyee Village) • Thai food • Seafood Tumyum • PadThai • Fried chicken • Steamed Rice • Western Food • Salad • Onion Ring • Fried Rice • Spaghetti Tomato Sauce • Middle Eastern Food • Dal • Dum A Loo • Chicken Salona • Dessert • Cookies • Sweets

Indian Menu — 450 THB

CANAPE • CORN CUTLET • VEGETABLE SAMOSA • TOMATO & CUCUMBER RAITA • NAAN BREAD • MAIN DISHES • CHICKEN TIKKA MASARA • 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 • SALMON TEA SANDWICH • CHICKEN BALL SATAY • SAVORY Thai FRUIT SALAD • SAVORY GRILLED CHICKEN WITH Thai HERB SALAD • MAIN DISHES • RATATOUILLE • BEEF MINUTE STEAKS • GRILLED SAUSAGES • CHICKEN TIGHT BBQ • CHICKEN MASSAMAN • FRIED RICE WITH EGG • DESSERT • PANNA COTTA • COCONUT TART • FRUITS SALAD

Seafood Menu — 600 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILL ROLL WITH CHICKEN • SALMON TEA SANDWICH • SAVORY Thai FRUIT SALAD • PRAWN COCKTIAL WITH PAPRIKA SEASONING • MAIN DISHES • FRIED RICE WITH EGG • SPICY Thai FISH SOUP WITH HERB • SQUID SKEW • PRAWNS SKEW • HALF ROCK LOBSTER WITH GARLIC AND BASIL • DESSERT • PANNA COTTA • COCONUT TART • FRUITS SALAD

Standard Menu

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLAS ROLL WITH CHICKEN CHICKEN • HAM & CHEESE SANDWICHES SATAY CHICKEN • SALMON TEA SANDWICH • MAIN DISHES • FRIED RICE WITH EGG • STIR FRIED VEGETABLES WITH OYSTER SAUCE • SPICY Thai CHICKEN SOUP WITH HERB SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH CHICKEN • DESSERT • PANNA COTTA • COCONUT TART

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

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



















