



GONZALES

Custom Build 47ft



30



2020



-



25 kn.

Hors-bord luxueux avec service d'hôtesse de première classe, toilettes et jouets aquatiques. Idéal pour les groupes jusqu'à 30 personnes qui souhaitent explorer des destinations plus lointaines telles que les îles Phi Phi ou Krabi.

FACILITIES

Salle de bain
Zone protégée du soleil / Auvent
Douche à eau douce

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Phang Nga Bay & James Bond (8h)	30,000 THB	32,000 THB	34,000 THB
Racha Yai & Racha Noi(8h)	36,000 THB	38,000 THB	40,000 THB
Koh Hong Krabi (8h)	30,000 THB	32,000 THB	34,000 THB
Phi Phi Island (8h)	30,000 THB	32,000 THB	34,000 THB
4 Islands Krabi (8h)	34,000 THB	36,000 THB	38,000 THB
Similan Islands (10h)	65,000 THB	69,000 THB	73,000 THB

Prices 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
- Day trips incl. 10 guests, additional guests from 500 THB

AQUA FUN

- Masques de plongée
- Planche à pagaie

TECH & ENTERTAINMENT

- Système audio
- Connexion Audio Bluetooth

food & beverage

COMPLIMENTARY

- Eau et boissons gazeuses
- Fruits / Collations

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

Thai menu 1 — 500 THB

Stir-fried chicken with Cashew Nuts • Tom Yum Goong • Fried Chicken Wings • Steamed Rice •
Dessert of the day

Thai menu 2 — 500 THB

TOM JEUD (CLEAR SOUP WITH VEGETABLES, CHICKEN MINCE, AND SOFT EGG TOFU •
STIR-FRIED MIXED VEGETABLES IN OYSTER SAUCE • STIR-FRIED CHICKEN WITH CHILI
AND SALT • STEAMED RICE • DESSERT OF THE DAY

Thai menu 3 — 500 THB

Thai Style Seafood Salad • Deep Fried Fillet Fish with Sweet and Sour Sauce • Tom Kha Gai
(Coconut Soup with Chicken Breast) • Steamed Rice • Dessert of the Day

Vegetarian Menu 1 — 500 THB

PAD SI AIW (STIR-FRIED FLAT NOODLE WITH SWEET SOY SAUCE • TOM KHA MIXED
VEGGIES (COCONUT SOUP WITH MIX VEGETABLE) • DEEP FRIED TOFU WITH GARLIC AND
BLACK PEPPER • STEAMED RICE • DESSERT OF THE DAY

Vegetarian Menu 2 — 500 THB

Deep Fried Tofu • Stir Fried with Sweet and Sour Sauce • Tom Jued Pak (Clear Soup with Cabbage
& Carrot) • Deep Fried Vegetarian Spring Rolls • Steamed Rice • Dessert of the Day

Vegetarian Menu 3 — 500 THB

Massaman Curry with Potato • Deep Fried Tofu with Chili and Salt • Garden Salad • Steamed Rice •
Dessert of the Day

























