



# ASTONDOA

Astondoa GLX 104ft



30



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Full AC



11 kn.

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??! Astondoa ??? Phuket

?? 4 ??? (1 Master suites ???????????????????  
VIP) ???  
?? ???  
?????????????? ???

### FACILITIES

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# promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 20
<b>FULL-DAY</b>			
Phang Nga Bay (8h)	370,000 THB	420,000 THB	490,000 THB
Khai & Naka Islands(8h)	370,000 THB	420,000 THB	490,000 THB
Krabi Koh Hong (8h)	390,000 THB	440,000 THB	520,000 THB
Phi Phi Island (8h)	430,000 THB	480,000 THB	560,000 THB
Racha Yai (8h)	430,000 THB	480,000 THB	560,000 THB
<b>OVERNIGHT</b>			
Luxury Cruise 2 days / 1 night	699,000 THB	750,000 THB	990,000 THB
Luxury Cruise 3 days / 2 nights	899,000 THB	950,000 THB	1,200,000 THB
Luxury Cruise 4 days / 3 nights	1,200,000 THB	1,350,000 THB	1,560,000 THB
Luxury Cruise 5 days / 4 nights	1,600,000 THB	1,800,000 THB	2,080,000 THB
Luxury Cruise 6 days / 5 nights	2,000,000 THB	2,250,000 THB	2,600,000 THB
Luxury Cruise 7 days / 6 nights	2,280,000 THB	2,580,000 THB	3,060,000 THB

Prices subject to change.

# included

## GENERALLY

- ?
- ?
- ?
- ? Marina
- ?
- ?
- ?
- ? / Dinghy
- ? 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

- ?
- ? (???)
- ? Paddle board 2 ??
- ?
- ?
- ?
- Jetski

## TECH & ENTERTAINMENT

- WiFi
- ? 120/220V
- ?
- ? Bluetooth
- ?
- Smart TV

# 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.**

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### 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

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### 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

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### 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

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### 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

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### Menu 5

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

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### 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.

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