



ASTONDOA

Astondoa GLX 104ft



30



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Full AC



11 kn.

??Astondoa????????????????????

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FACILITIES

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- ????
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- ????
- ????
- SPA?

promotion

| | LOW SEASON May - Oct | REGULAR SEASON Nov - Dec | PEAK SEASON Dec 20 - Jan 20 |
|---------------------------------|-------------------------|-----------------------------|--------------------------------|
| FULL-DAY | | | |
| Khai & Naka Islands(8h) | 395,900 THB | 449,400 THB | 524,300 THB |
| Krabi Koh Hong (8h) | 417,300 THB | 470,800 THB | 556,400 THB |
| Phang Nga Bay (8h) | 395,900 THB | 449,400 THB | 524,300 THB |
| Racha Yai (8h) | 460,100 THB | 513,600 THB | 599,200 THB |
| Phi Phi Island (8h) | 460,100 THB | 513,600 THB | 599,200 THB |
| OVERNIGHT | | | |
| Luxury Cruise 2 days / 1 night | 747,900 THB | 802,500 THB | 1,059,300 THB |
| Luxury Cruise 3 days / 2 nights | 961,900 THB | 1,016,500 THB | 1,284,000 THB |
| Luxury Cruise 4 days / 3 nights | 1,284,000 THB | 1,444,500 THB | 1,669,200 THB |
| Luxury Cruise 5 days / 4 nights | 1,712,000 THB | 1,926,000 THB | 2,225,600 THB |
| Luxury Cruise 6 days / 5 nights | 2,140,000 THB | 2,407,500 THB | 2,782,000 THB |
| Luxury Cruise 7 days / 6 nights | 2,439,600 THB | 2,760,600 THB | 3,274,200 THB |

Prices incl. VAT and subject to change.

included

GENERALLY

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- ??????????????
- ??????
- ?????
- ????
- ???
- ??
- ???/??
- 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

- ????
- ??????????????
- 2???
- ????
- ????
- ????
- ???

TECH & ENTERTAINMENT

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

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.**

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

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

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

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

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

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.





























