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SUNWING

Custom Build 75ft

80	2002	-	9 kn.

Ce catamaran spacieux unique est idéal pour les grands groupes et les célébrations familiales avec style : Il y a de la place pour jusqu'à 80 personnes sur les ponts inférieurs et supérieurs ainsi que les sièges avant - et ils peuvent profiter du merveilleux monde de Phang Nga avec plaisir. Ou explorer Naka et Khai Island pour des amusements aquatiques formidables.

FACILITIES

Plusieurs salles de bain
Ponts Multiples
Flying Bridge
Zone protégée du soleil / Auvent
Douche à eau douce
Piscine gonflable

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Khai Islands (7,5hrs)	72,800 THB	80,300 THB	91,000 THB
Coral Island & Promthep Cape (7,5hrs)	72,800 THB	80,300 THB	91,000 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. 30 guests,
  additional guests from 1,800 THB

AQUA FUN

- Masques de plongée
- Kayak

TECH & ENTERTAINMENT

- Alimentation 120/220V
- Système audio
- Connexion Audio Bluetooth

food & beverage

COMPLIMENTARY

- Eau et boissons gazeuses
- Boisson de bienvenue
- 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.

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

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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 • CALIFONIA 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

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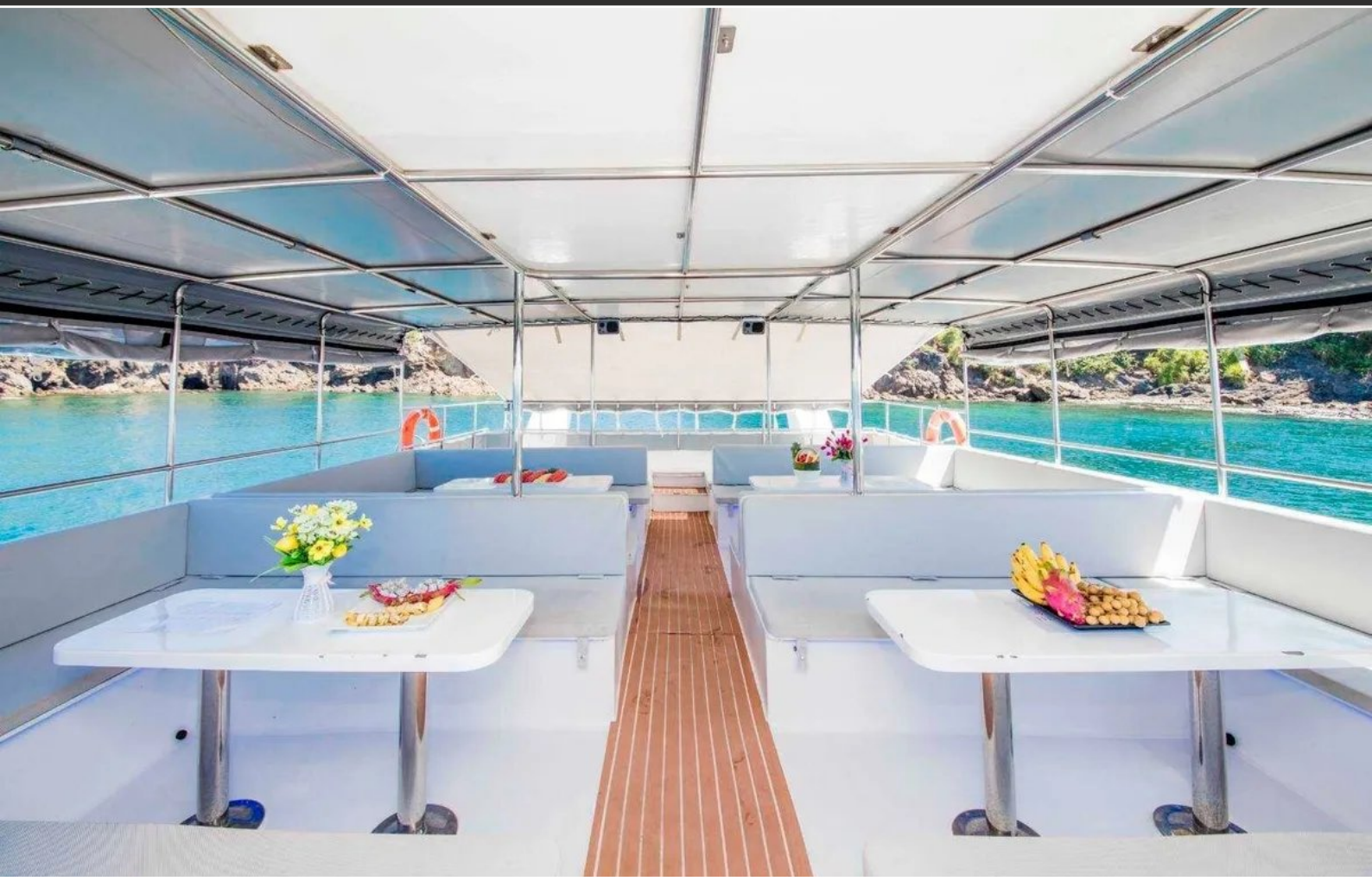

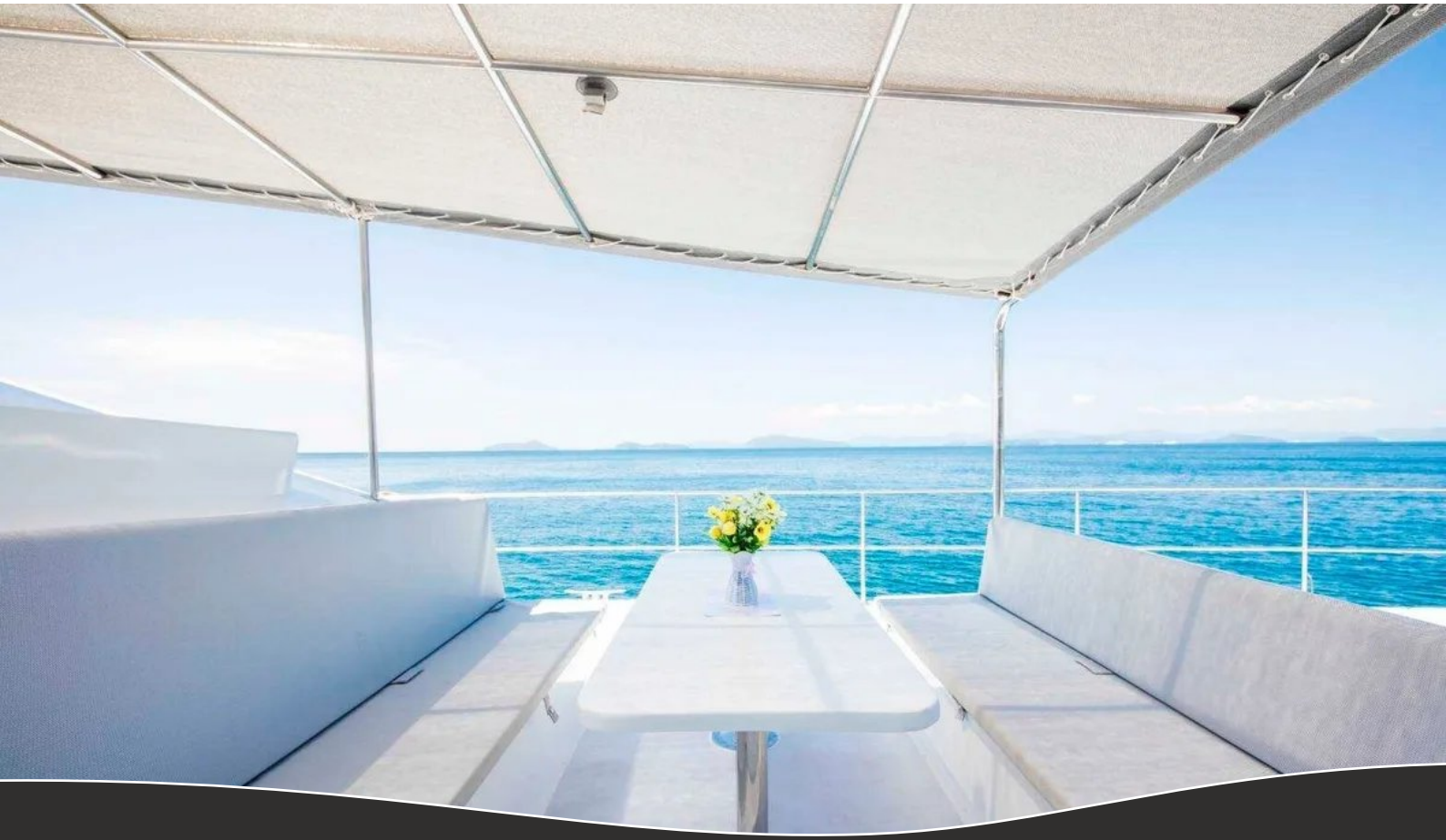

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