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# ASTONDOA

## Astondoa GLX 104ft

| 30 | 2004 · REFIT 2021 | Full AC | 11 kn. |
|---|---|---|---|

Ein außergewöhnliches Reiseerlebnis in einem lebendigen Schatz der Extravaganz, der alle Erwartungen übertrifft! Astondoa ist eine Superyacht wie keine andere in Phuket.

Einschließlich Innenausstattung mit 4 Schlafzimmern (1 Master-Suite, VIP luxuriöse Staatskabine). Die elegante Luxus-Einrichtung mit Unterhaltungseinrichtungen macht sie zur idealen Charter-Yacht für geselliges Beisammensein und Unterhaltung für Familie und Freunde.

### FACILITIES

4 double cabins
Mehrere Waschräume
Mehrere Salons
Mehrere Decks
Flybridge
Süßwasserdusche
Warmwasser
Jacuzzi
Aufblasbarer Pool
SPA-Raum
Air conditioning

# promotion

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

Prices incl. VAT and subject to change • Terms & Conditions • Frequently Asked Questions

# included

### GENERALLY

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Marina Passagiergebühr
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Tender / Dinghy
- SPA Therapeut
- Barkeeper
- Privatkoch
- Day trips incl. 10 guests,
  up to 20 additional guests from 8,000 THB
- Overnight trips incl. 8 guests,
  for additional guests rates please check website

### AQUA FUN

- Schnorchelmasken
- Angelausrüstung (auf Anfrage)
- 2 Paddle Boards
- Wasserrutsche
- Aufblasbare Wasserspielzeuge
- Ziehbare Wasserspielzeuge
- Jetski

### TECH & ENTERTAINMENT

- WiFi
- 120/220V Stromversorgung
- Soundsystem
- Audio Bluetooth Verbindung
- Flatscreen TV
- Smart TV

# food & beverage

## COMPLIMENTARY

- Wasser & Erfrischungsgetränke
- Willkommensgetränk
- Kaffee & Tee
- Früchte / Snacks
- Mittagessen (Ganztagesausflug)
- Alle Mahlzeiten (Übernachtung)
- Gehobene Küche

**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 mixed vegetables 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 mashed 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 • Braised pork belly with preserved mustard green • Desserts: • - Mango sticky rice.  • - Seasonal fruits plate.

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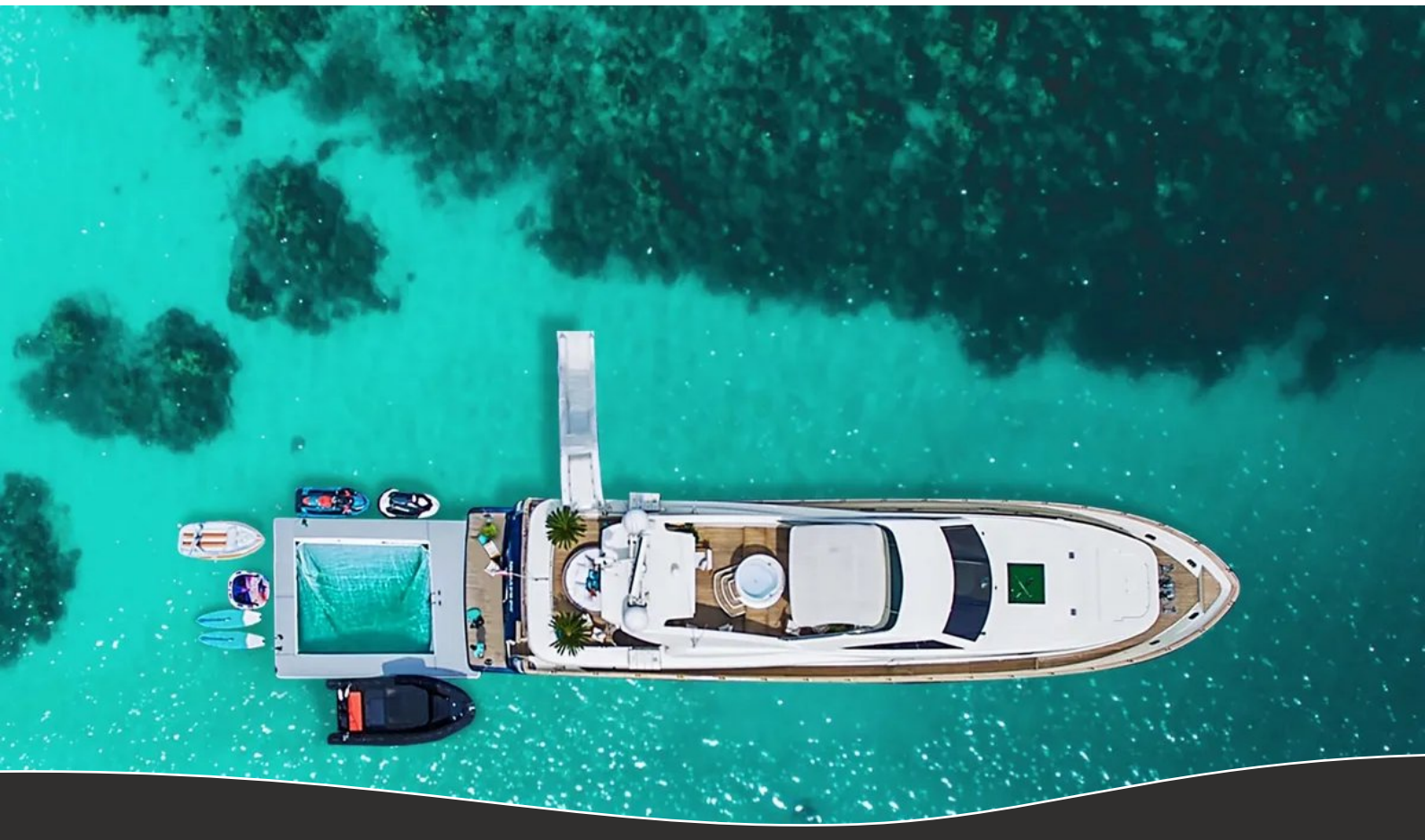

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JOURNEYS OF A LIFETIME

















