



# ASTONDOA

## Astondoa GLX 104ft



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Full AC



11 kn.

Une expérience de voyage extraordinaire dans un trésor vivant d'extravagance, au-delà de toutes les attentes ! Astondoa est un super yacht comme aucun autre à Phuket.

Comprenant un agencement intérieur conçu avec 4 chambres (1 suite Master, une somptueuse cabine VIP). L'atmosphère élégante de mobilier de luxe avec des installations de divertissement en fait le yacht de charter idéal pour socialiser, se divertir en famille et entre amis.

### FACILITIES

Plusieurs salles de bain  
Salons Multiples  
Ponts Multiples  
Flying Bridge  
Douche à eau douce  
Eau chaude  
Jacuzzi  
Piscine gonflable  
Salle SPA

# promotion

|                                 | LOW SEASON<br>May - Oct | REGULAR SEASON<br>Nov - Dec | PEAK SEASON<br>Dec 20 - Jan 20 |
|---------------------------------|-------------------------|-----------------------------|--------------------------------|
| <b>FULL-DAY</b>                 |                         |                             |                                |
| Phi Phi Island (8h)             | 460,100 THB             | 513,600 THB                 | 599,200 THB                    |
| Racha Yai (8h)                  | 460,100 THB             | 513,600 THB                 | 599,200 THB                    |
| Phang Nga Bay (8h)              | 395,900 THB             | 449,400 THB                 | 524,300 THB                    |
| 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                    |
| <b>OVERNIGHT</b>                |                         |                             |                                |
| 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

- Bateau privé avec capitaine et équipage
- Carburant (vers les destinations convenues)
- Frais de passagers Marina
- Assurance Accident
- Gilets de sauvetage
- Serviettes
- Annexe / Dinghy
- Thérapeute SPA
- Barman
- Chef privé
- 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

- Masques de plongée
- Matériel de pêche (sur demande)
- 2 Planches à pagaie
- Toboggan aquatique
- Jouets Gonflables
- Jouets Tractables
- Jetski

## TECH & ENTERTAINMENT

- WiFi
- Alimentation 120/220V
- Système audio
- Connexion Audio Bluetooth
- Télévision Écran Plat
- Télévision Connectée

# food & beverage

## COMPLIMENTARY

- Eau et boissons gazeuses
- Boisson de bienvenue
  - Café et Thé
  - Fruits / Collations
- Déjeuner (excursion d'une journée complète)
- Tous les repas (nuit à bord)
- Cuisine gastronomique

**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 chobs • - 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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