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SEABEE

Westport Yachts 130ft

44	2005 · REFIT 2025	Full AC	12 kn.

Découvrez le magnifique Superyacht de 130 pieds offrant des charters luxueux dans les eaux magnifiques de Phuket. Accueillant jusqu'à 44 invités de jour et 10 invités pour la nuit dans 5 suites élégantes, Seabee combine confort spacieux et performance impressionnante.

Naviguez à 12 nœuds tout en profitant d'équipements premium incluant un équipement complet de sports nautiques comme Jetski, toboggan aquatique et piscine flottante.
Avec un équipage professionnel de 7 personnes et une stabilisation avancée, Seabee offre des expériences inoubliables de yacht de luxe explorant les îles de Phuket, Phi Phi et la baie de Phang Nga.

FACILITIES

5 double cabins
Plusieurs salles de bain
Salons Multiples
Ponts Multiples
Flying Bridge
Zone protégée du soleil / Auvent
Douche à eau douce
Eau chaude
Piscine gonflable
Plateforme de bain submersible
Stabilisateur
Air conditioning

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
SUNSET			
Naka Islands (5 hrs)	390,600 THB	599,200 THB	599,200 THB
FULL-DAY			
Khai & Naka Islands (8 hrs)	604,600 THB	706,200 THB	877,400 THB
Phang Nga Bay, James Bond Island & Naka I	604,600 THB	706,200 THB	877,400 THB
Phi Phi Islands (8 hrs)	674,100 THB	770,400 THB	941,600 THB
Koh Hong (Krabi) (8 hrs)	674,100 THB	770,400 THB	941,600 THB
Phi Phi & Naka Islands (10 hrs)	727,600 THB	834,600 THB	1,005,800 THB
Racha Islands (Yai & Noi) (10 hrs)	781,100 THB	888,100 THB	1,059,300 THB
OVERNIGHT			
Overnight cruise (2 days / 1 night)	963,000 THB	1,230,500 THB	1,551,500 THB
Overnight cruise (3 days / 2 nights)	1,498,000 THB	1,808,300 THB	2,140,000 THB
Overnight cruise (4 days / 3 nights)	1,926,000 THB	2,343,300 THB	2,675,000 THB

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

included

GENERALLY

- Bateau privé avec capitaine et équipage
- Carburant (vers les destinations convenues)
- Taxi aller-retour Hôtel ? Pier
- Frais de passagers Marina
- Frais d'admission au parc national et aux îles
- Assurance Accident
- Gilets de sauvetage
- Serviettes
- Annexe / Dinghy
- Chef privé
- Day trips incl. 10 guests,
  up to 34 additional guests from 10,000 THB
- Overnight trips incl. 10 guests

AQUA FUN

- Masques de plongée
- Matériel de pêche (sur demande)
- 2 Planches à pagaie
- 2 Kayaks
- Toboggan aquatique
- Piscine Flottante
- Jetski

TECH & ENTERTAINMENT

- WiFi
- Alimentation 120/220V
- Système audio
- Connexion Audio Bluetooth
- 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)
- Utilisation du BBQ
- Bière (limitée)
- Bar à Bord (supplément)

Our amazing crew is thrilled to accommodate any special requests for drinks and meals! Just let us know at least 2 days in advance.

Mediterranean Menu

Appetizer • Creamy Spicy Garlic Chickpea Hummus and Bread • Khao Yao Reef Fish Crudo with Lemon, Kalamata Olives & Capers • Main • Herb-Crusted Lamb Rack with Roasted Garlic & Rosemary Infused Oil and Cranberry Sauce • Pan-Seared Koh Yao Hamaji with Mediterranean Olive & Tomato Salsa • Thailand Burrata & Tomato Salad with Basil Infused Olive Oil • Mixed Bread • Dessert • Wild Honey & Lemon Panna Cotta with Fresh Berries • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Thai Fusion

Appetizer • Grilled Phuket Sea Prawn with Tamarind-Fish Sauce Glaze (Trat 18-Month Aged) • Local Phuket Miang Kham Salad with Wild Honey Dressing • Main • Braised Lamb Shank Massaman • Ayutthaya River Prawns, Grilled, Served with Chiang Mai Coriander Root Seafood Sauce • Phuket Pineapple Fried Rice with Sea Prawn • Crispy Salmon Larb Served in a Surin • Germinated Riceberry Cup • Steamed Jasmine Rice and Riceberry Rice • Dessert • Lemongrass & Ginger Panna Cotta with First-Press Organic Coconut Cream • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Thai menu

Appetizer • Pork Satay with Ratchaburi Cucumber Relish (Ajaad) • Paak Panang Ruby Pomelo Salad with Crispy Fish and Organic Coconut Palm Sugar Dressing • Main • Thai Wagyu Green Curry Royale • Seared Tasmanian Salmon with Tangy Tamarind Reduction • Phuket seafood creamy Tom Yum Soup • Mixed Fruit Papaya Salad (Som Tum) with Spicy Fish Sauce • Steamed Thung Kula Jasmine Rice • Dessert • Nam Dok Mai Mango Sticky Rice, Perfumed with Traditional Candle Smoking • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Western Menu

Appetizer • Smoked Thai Wagyu Carpaccio MB8 with Balsamic Cloud & Chanthaburi Pepper Zest • Phuket Calamari with Samui Virgin Spicy Coconut Oil Drizzle • Main • Thai Kurobuta Pork Cotoletta with 18-Month Aged Fish Sauce Glaze • Pan-Roasted Koh Yao Hamaji, Finished with Pattani Sweet Artisan Sea Salt • Phuket Seafood Linguine with White Wine Cream Sauce and Phetchabun Lemongrass Aromatic • Burrata with Chiang Mai Wild Longan Blossom Honey & Aged Balsamic • Mixed Bread • Dessert • Doi Chaang Espresso Tiramisu Classico • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)









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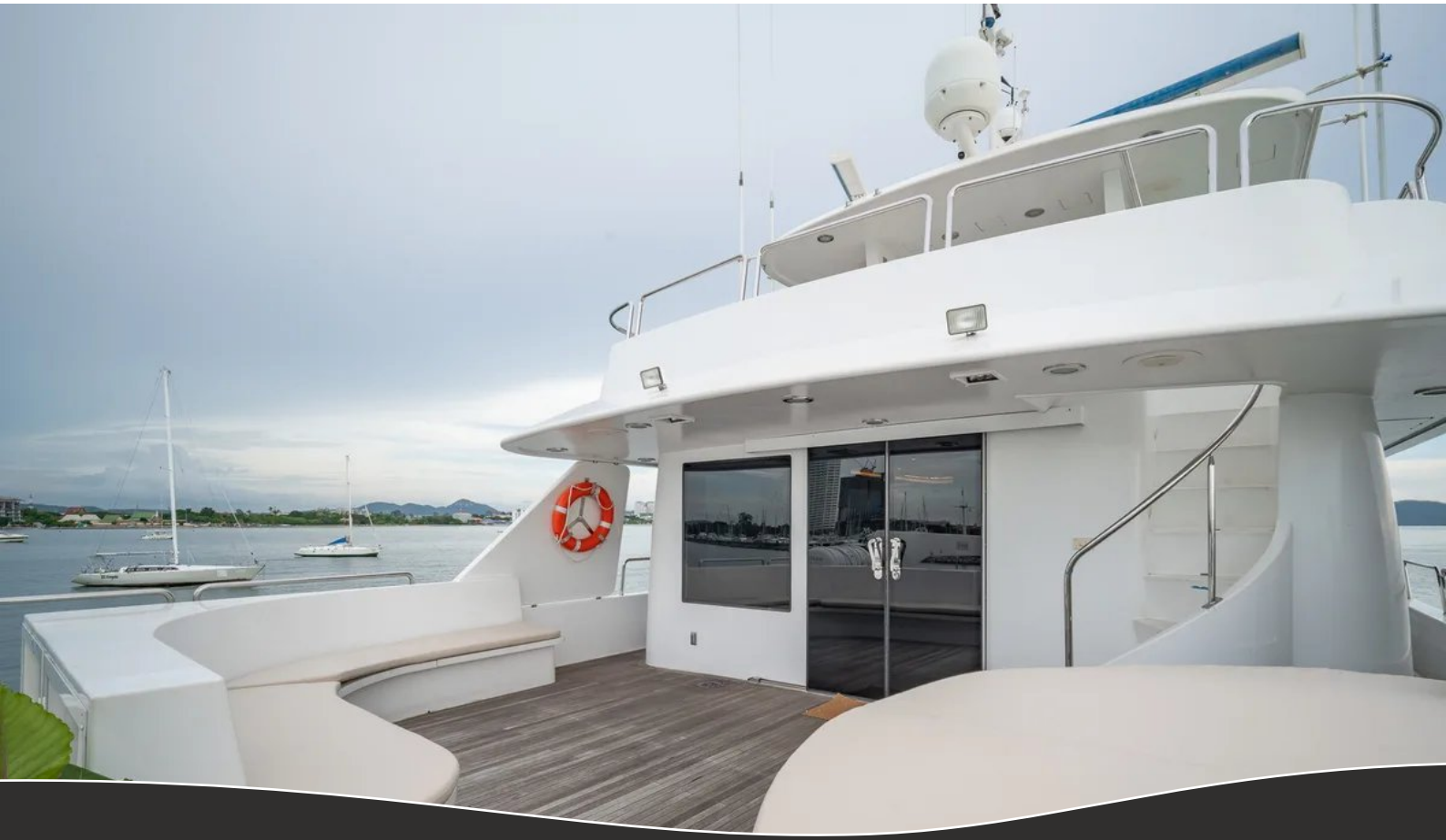








ROLL STABILIZER









