privateyacht

Chat on WhatsApp



CATHY

Princess Yacht 72ft

15	2025	Full AC	20 kn.

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FACILITIES

4 double cabins
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Air conditioning

privateyacht

Chat on WhatsApp

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Phi Phi Islands (8 hrs)	326,400 THB	385,200 THB	395,900 THB
Koh Hong (Krabi) (8 hrs)	326,400 THB	385,200 THB	395,900 THB
Racha Islands (Yai & Noi) (8 hrs)	337,100 THB	395,900 THB	406,600 THB
Phang Nga Bay, James Bond Island & Koh P	315,700 THB	374,500 THB	385,200 THB
Racha Yai & Maithon Islands (8 hrs)	315,700 THB	374,500 THB	385,200 THB
OVERNIGHT			
Overnight cruise (2 days / 1 night)	631,300 THB	749,000 THB	749,000 THB
Overnight cruise (3 days / 2 nights)	947,000 THB	1,123,500 THB	1,123,500 THB
Overnight cruise (2 days / 1 night, 24 hrs)	472,900 THB	561,800 THB	588,500 THB

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

included

GENERALLY

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- Day trips incl. 10 guests,
  up to 5 additional guests from 2,000 THB

AQUA FUN

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- ?????????? ?????? (?? ???????)
- 2 ????? ??? ???-????????
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TECH & ENTERTAINMENT

- WiFi
- ??????? 120/220?
- ???????? ???????
- ????? Bluetooth ???????????
- Smart TV

options

- Extra 1 hour (25,000 THB)
- iAQUA underwater scooter (10,000 THB)

food & beverage

COMPLIMENTARY

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

Vegetarian — 1,200 THB

STARTER • Fried spring rolls filled with sliced vegetables. • Avocado Cream Cheese Toast • MAIN COURSE • Tofu with Cashew Nuts in sweet chili sauce. • Creamy Green Curry with Vegetables • Spicy Mushroom Salad • Jasmine Rice • DESSERT • Fruit Platter • Cake

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Thai — 1,500 THB

STARTER • Fried spring rolls filled with sliced vegetables. • Tod Man Kung - Crispy shrimp cakes served with sweet plum dipping sauce • MAIN COURSE • Tom Kha Soup with Chicken • Prawns with Cashew Nuts in sweet chili sauce. • Stir Fried Vegetables • Jasmine Rice • DESSERT • Fruit Platter • Cake

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Western — 1,700 THB

STARTER • Caprese Salad • Salmon Crostini • MAIN COURSE • Pasta with beef Meatballs, tomato sauce • Fried fillet of fresh sea bass. • Mixed Green Salad, Sesame dressing • Garlic Bread • DESSERT • Fruit Platter • Cake

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Seafood — 2,000 THB

STARTER • Fried spring rolls filled with sliced vegetables. • Tod Man Kung - Crispy-golden shrimp cakes served with sweet plum dipping sauce • MAIN COURSE • Grilled Tiger Prawns • Stir Fried Squid with Garlic and Pepper • Sea Bass Fillet, baked in banana leaf with a blend of Thai herbs • Mixed Green Salad, Sesame dressing • Fried Rice with Vegetables • DESSERT • Fruit Platter • Cake

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BBQ — 2,500 THB

MAIN COURSE • Australian Beef Steak, Tenderloin steak marinated with thyme • Tender chicken thighs marinated with oregano • Tiger Prawns with Garlic Butter • Salmon Fillets with Garlic Butter • SIDE DISHES • Avocado and Mango Salad, Balsamic dressing • Mixed Green Salad, Sesame dressing • Fried Rice with Vegetables • DESSERT • Fruit Platter • Cake

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