privateyacht

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SEABEE

Westport Yachts 130ft

44	2005 · REFIT 2025	Full AC	12 kn.

???????130????????Phuket??????????????????44??????10??????
?5??????Seabee???????????????

?12??????????????????????????????Jetski??????????
???????????????Seabee???????????????Phuket???Phi
Phi?Phang Nga Bay?

FACILITIES

5 double cabins
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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			
Koh Hong (Krabi) (8 hrs)	674,100 THB	770,400 THB	941,600 THB
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
Racha Islands (Yai & Noi) (10 hrs)	781,100 THB	888,100 THB	1,059,300 THB
Phi Phi & Naka Islands (10 hrs)	727,600 THB	834,600 THB	1,005,800 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

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- ???????????
- ??????????
- ?????
- ??????????
- ????
- ???
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- ???/??
- ????
- Day trips incl. 10 guests,
  up to 34 additional guests from 10,000 THB
- Overnight trips incl. 10 guests

AQUA FUN

- ????
- ???????????
- 2???
- 2????
- ????
- ????
- ???

TECH & ENTERTAINMENT

- WiFi
- 120/220V??
- ????
- ??????
- ????

food & beverage

COMPLIMENTARY

- ?????
- ????
- ????
- ??/??
- ???????
- ????????
- ??????
- ??????
- ??????????

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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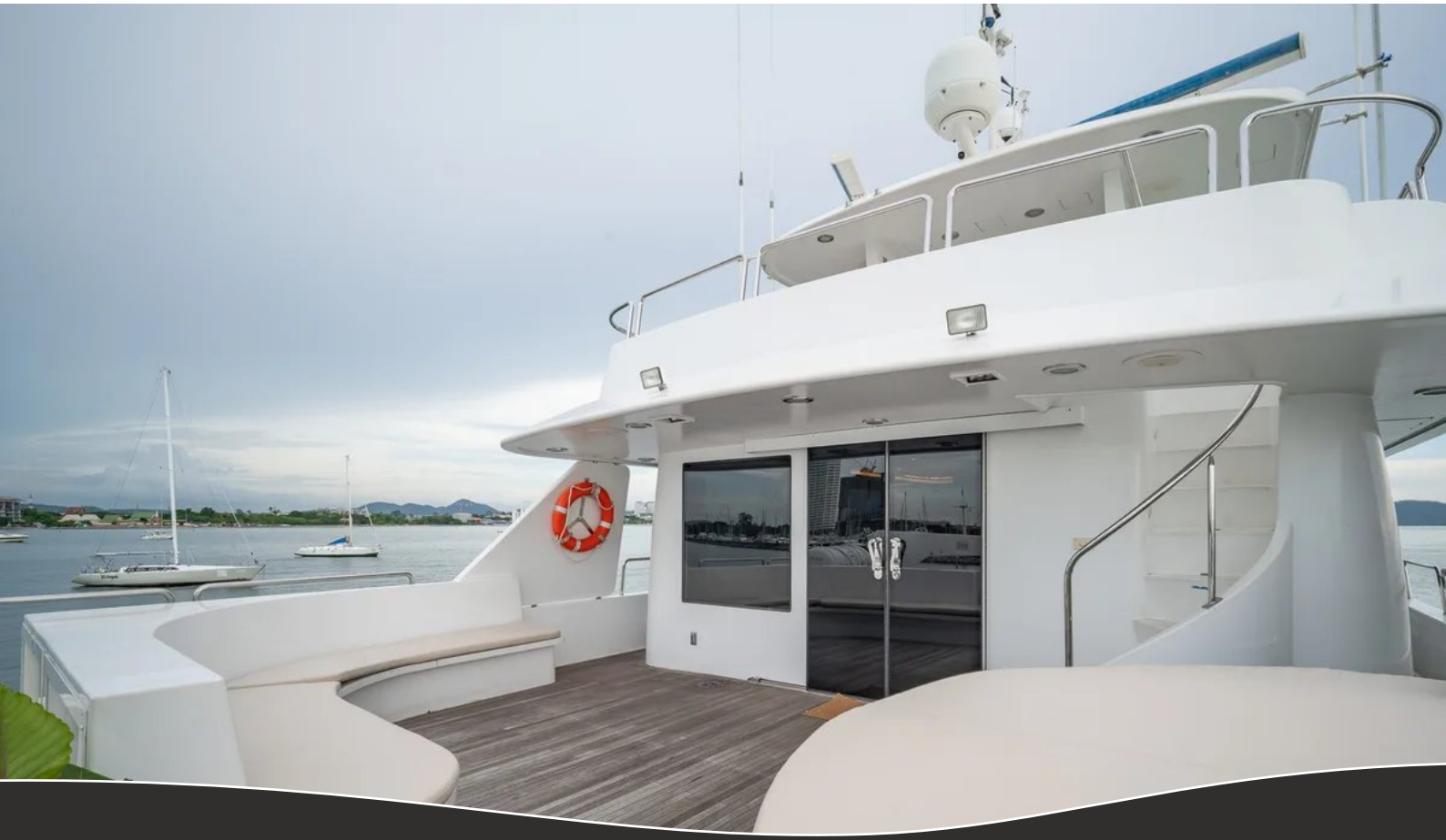



















ROLL STABILIZER









