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SUNWING

Custom Build 75ft

80	2002	-	9 kn.

??80???????????Phang Nga?????????Naka Island?Khai Island???????????

FACILITIES

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promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Khai Islands (7.5 hrs)	72,800 THB	80,300 THB	91,000 THB
Coral & Sunset @ Promthep Cape (7.5 hrs)	72,800 THB	80,300 THB	91,000 THB

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

included

GENERALLY

- ??????????
- ???????????
- ?????
- ????
- ???
- ??
- ???/??
- Day trips incl. 30 guests,
  up to 50 additional guests from 18,000 THB
  per 10 guests

AQUA FUN

- ????
- ???

TECH & ENTERTAINMENT

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

options

- Corkage fee - Food Catering (250 THB/pp)
- Corkage fee - Bring your own drinks (250 THB/pp)
- Free flow S – Local beer (700 THB/pp)
- Free flow M – Beer & wine (1,900 THB/pp)
- Free flow L – Beer, wine & longdrinks (excl. Bartender) (2,900 THB/pp)
- Bartender (3,500 THB)

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.

Standard Menu

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • CHICKEN WRAP IN PANDAN LEAVES • CHICKEN HAM CLUB SANDWICH • MINI TERIYAKI CHICKEN PITA • SMOKED SALMON CANAPÉ • HERBAL CHICKEN BALLS • NEW ORLEANS CHICKEN WINGS • MAIN DISHES • STIR FRIED RICE WITH EGGS • SPICY THAI CHICKEN SOUP WITH HERBS • GREEN SALAD WITH SHRIMP AND SESAME SOY SAUCE DRESSING • GRILLED MIXED VEGETABLES • DESSERT • COCONUT TART • PANNA COTTA WITH BERRY COULIS

Thai Food Menu

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY THAI FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY THAI CHICKEN SOUP WITH HERB FISH FILLET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMINE RICE • DESSERT • COCONUT TART • PANNA COTTA WITH BERRY COULIS

Vegetarian Menu

CANAPE • CALIFORNIA VEGAN MAKI • VEGETARIAN SANDWICH • SAVORY THAI FRUIT SALAD • JAPANESE NOODLE SALAD WITH TOFU • VEGETARIAN SALAD ROLL • MAIN DISHES • FRIED RICE WITH VEGETABLES • STIR FRIED VEGETABLES WITH SOY SAUCE • COCONUT MILK CURRY WITH EGGPLANT AND TOFU • DESSERT • COCONUT JELLY OR FRUIT JELLY • COCONUT TART

Indian Menu — 450 THB

CANAPE • CORN CUTLET • VEGETABLE SAMOSA • TOMATO & CUCUMBER RAITA • NAAN BREAD • MAIN DISHES • CHICKEN TIKKA MASALA • CHANA MASALA • ALOO GOBI – POTATOES & CAULIFLOWER • STEAMED BASMATI RICE • DESSERT • KHEER GULAB • JAMUN

Meat Menu — 600 THB

CANAPE • CALIFORNIA VEGETARIAN MAKI • TORTILLAS ROLL WITH CHICKEN • SMOKED SALMON CANAPÉ • CHICKEN BALL SATAY • SAVORY THAI FRUIT SALAD • SAVORY GRILLED CHICKEN WITH THAI HERB SALAD • MAIN DISHES • RATATOUILLE • BEEF MINUTE STEAKS • GRILLED SAUSAGES • CHICKEN THIGH BBQ • CHICKEN MASSAMAN • FRIED RICE WITH EGG • DESSERT • COCONUT TART • FRUITS SALAD • PANNA COTTA WITH BERRY COULIS

Seafood Menu — 600 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLA ROLL WITH CHICKEN SMOKED SALMON CANAPÉ • SAVORY THAI FRUIT SALAD • PRAWN COCKTAIL WITH PAPRIKA SEASONING • MAIN DISHES • FRIED RICE WITH EGG • SPICY THAI FISH SOUP WITH HERB • SQUID SKEWER • PRAWN SKEWER • HALF ROCK LOBSTER WITH GARLIC AND BASIL • DESSERT • COCONUT TART • FRUITS SALAD • PANNA COTTA WITH BERRY COULIS

Buffet on board — 500 THB

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY Thai FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY Thai CHICKEN SOUP WITH HERB • FISH FILLET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMINE RICE • DESSERT • PANNA COTTA • COCONUT TART

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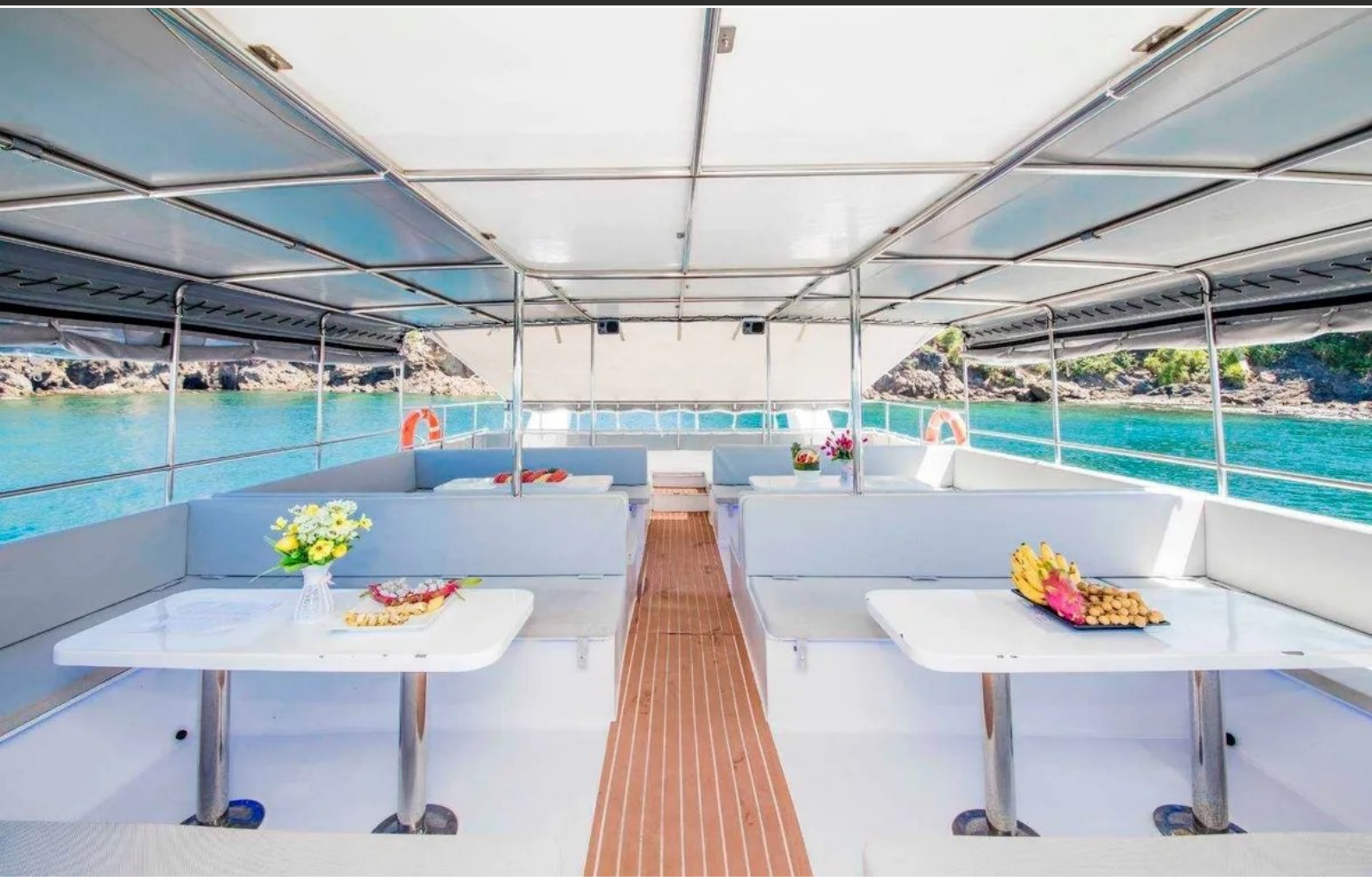

ชันส์ วินด์





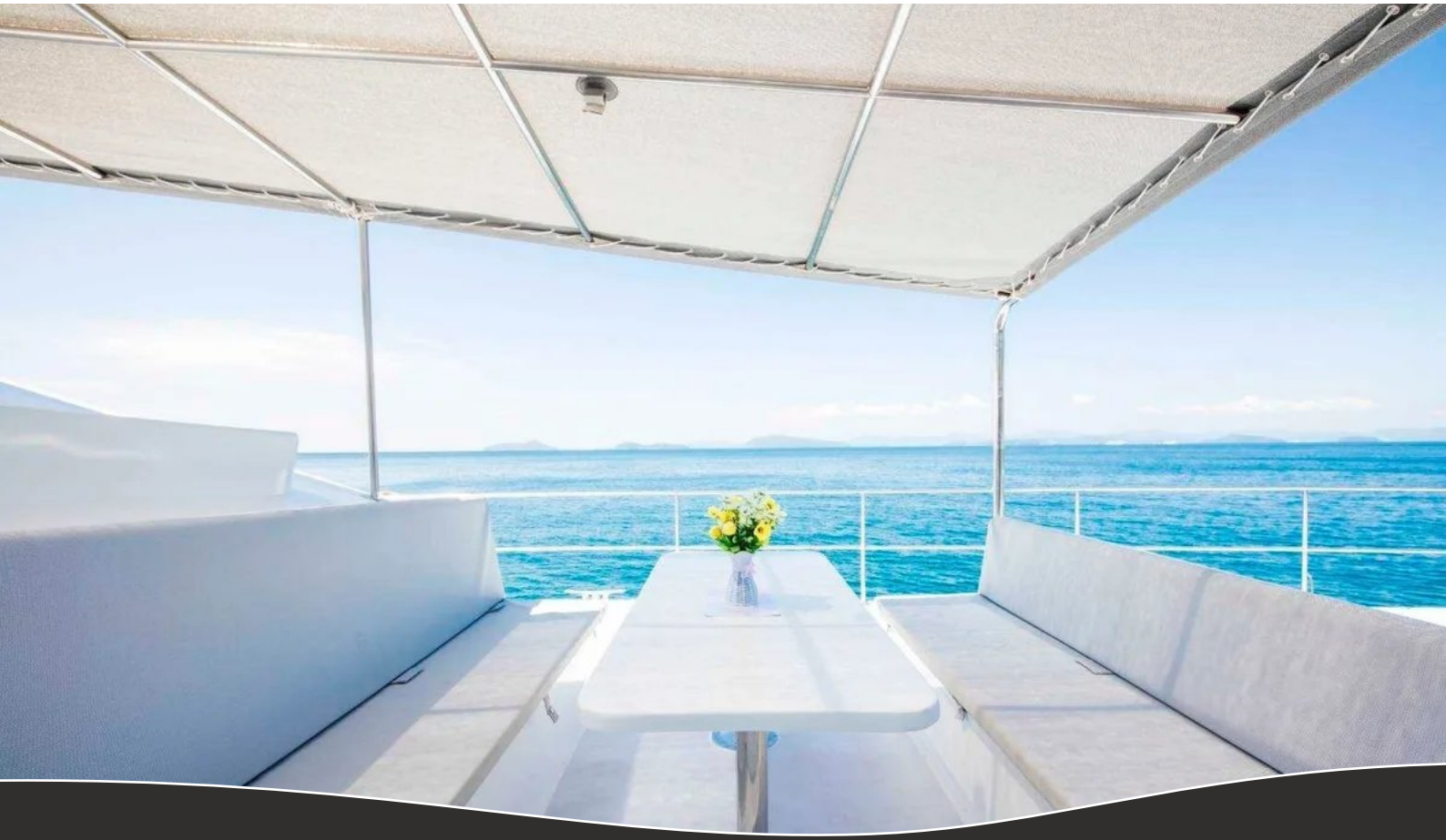
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