



# ASTONDOA

## Astondoa GLX 104ft



30



-



Full AC



11 kn.

Ein außergewöhnliches Reiseerlebnis in einem lebendigen Schatz der Extravaganz, der alle Erwartungen übertrifft! Astondoa ist eine Superyacht wie keine andere in Phuket.

Einschließlich Innenausstattung mit 4 Schlafzimmern (1 Master-Suite, VIP luxuriöse Staatskabine). Die elegante Luxus-Einrichtung mit Unterhaltungseinrichtungen macht sie zur idealen Charter-Yacht für geselliges Beisammensein und Unterhaltung für Familie und Freunde.

### FACILITIES

- Mehrere Waschräume
- Mehrere Salons
- Mehrere Decks
- Flybridge
- Süßwasserdusche
- Warmwasser
- Jacuzzi
- Aufblasbarer Pool
- SPA-Raum

# promotion

|                                 | LOW SEASON<br>May - Oct | REGULAR SEASON<br>Nov - Dec | PEAK SEASON<br>Dec 20 - Jan 20 |
|---------------------------------|-------------------------|-----------------------------|--------------------------------|
| <b>FULL-DAY</b>                 |                         |                             |                                |
| 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                    |
| 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                    |
| <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

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Marina Passagiergebühr
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Tender / Dinghy
- SPA Therapeut
- Barkeeper
- Privatkoch
- 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

- Schnorchelmasken
- Angelausrüstung (auf Anfrage)
- 2 Paddle Boards
- Wasserrutsche
- Aufblasbare Wasserspielzeuge
- Ziehbare Wasserspielzeuge
- Jetski

### TECH & ENTERTAINMENT

- WiFi
- 120/220V Stromversorgung
- Soundsystem
- Audio Bluetooth Verbindung
- Flatscreen TV
- Smart TV

# food & beverage

## COMPLIMENTARY

- Wasser & Erfrischungsgetränke
  - Willkommensgetränk
    - Kaffee & Tee
    - Früchte / Snacks
- Mittagessen (Ganztagesausflug)
- Alle Mahlzeiten (Übernachtung)
  - Gehobene Küche

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

---

### 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

---

### 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

---

### 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

---

### 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

---

### 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

---

### 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.

---





























