



GONZALES

Custom Build 47ft



30



2020



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25 kn.

Luxuriöses Speedboot mit erstklassigem Hostess-Service, Waschraum und Wasserspielzeug. Ideal für Gruppen von bis zu 30 Personen, die entferntere Ziele wie die Phi Phi oder Krabi Islands erkunden möchten.

FACILITIES

Waschraum
Sonnenschutzbereich / Markise
Süßwasserdusche

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Phi Phi Island (8h)	32,100 THB	34,200 THB	36,400 THB
4 Islands Krabi (8h)	36,400 THB	38,500 THB	40,700 THB
Phang Nga Bay & James Bond (8h)	32,100 THB	34,200 THB	36,400 THB
Racha Yai & Racha Noi(8h)	38,500 THB	40,700 THB	42,800 THB
Koh Hong Krabi (8h)	32,100 THB	34,200 THB	36,400 THB
Similan Islands (10h)	69,600 THB	73,800 THB	78,100 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Marina Passagiergebühr
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Day trips incl. 10 guests, additional guests from 500 THB

AQUA FUN

- Schnorchelmasken
- Paddle Board

TECH & ENTERTAINMENT

- Soundsystem
- Audio Bluetooth Verbindung

food & beverage

COMPLIMENTARY

- Wasser & Erfrischungsgetränke
- Früchte / Snacks

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

Thai menu 1 — 500 THB

Stir-fried chicken with Cashew Nuts • Tom Yum Goong • Fried Chicken Wings • Steamed Rice •
Dessert of the day

Thai menu 2 — 500 THB

TOM JEUD (CLEAR SOUP WITH VEGETABLES, CHICKEN MINCE, AND SOFT EGG TOFU •
STIR-FRIED MIXED VEGETABLES IN OYSTER SAUCE • STIR-FRIED CHICKEN WITH CHILI
AND SALT • STEAMED RICE • DESSERT OF THE DAY

Thai menu 3 — 500 THB

Thai Style Seafood Salad • Deep Fried Fillet Fish with Sweet and Sour Sauce • Tom Kha Gai
(Coconut Soup with Chicken Breast) • Steamed Rice • Dessert of the Day

Vegetarian Menu 1 — 500 THB

PAD SI AIW (STIR-FRIED FLAT NOODLE WITH SWEET SOY SAUCE • TOM KHA MIXED
VEGGIES (COCONUT SOUP WITH MIX VEGETABLE) • DEEP FRIED TOFU WITH GARLIC AND
BLACK PEPPER • STEAMED RICE • DESSERT OF THE DAY

Vegetarian Menu 2 — 500 THB

Deep Fried Tofu • Stir Fried with Sweet and Sour Sauce • Tom Jued Pak (Clear Soup with Cabbage
& Carrot) • Deep Fried Vegetarian Spring Rolls • Steamed Rice • Dessert of the Day

Vegetarian Menu 3 — 500 THB

Massaman Curry with Potato • Deep Fried Tofu with Chili and Salt • Garden Salad • Steamed Rice •
Dessert of the Day

























