



GONZALES

Custom Build 47ft



30



2020



-



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			
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
Phang Nga Bay & James Bond (8h)	32,100 THB	34,200 THB	36,400 THB
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
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

























