



MONA LISA

Azimut 54ft



10



-



Full AC



20 kn.

??! Azimut 54
 Flybridge ??? flybridge
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 ??? 15 ????????????????????????????????? 6 ??

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FACILITIES

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promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
SUNSET			
Phang Nga Bay (4h)	99,500 THB	107,000 THB	112,400 THB
Khai Island (4h)	99,500 THB	107,000 THB	112,400 THB
Maithon Island (4h)	99,500 THB	107,000 THB	112,400 THB
FULL-DAY			
Phi Phi Islands (8h)	134,800 THB	139,100 THB	144,500 THB
Phang Nga Bay - James Bond Island (8h)	134,800 THB	139,100 THB	144,500 THB
Krabi 4 Islands (Poda, Talay Weak) (8h)	134,800 THB	139,100 THB	144,500 THB
Racha Yai & Coral Island (8h)	134,800 THB	139,100 THB	144,500 THB
OVERNIGHT			
Phang Nga Bay (2 days - i night)	272,900 THB	283,600 THB	294,300 THB
Phi Phi Islands (2 days - i night)	272,900 THB	283,600 THB	294,300 THB
Racha Islands (2 days - i night)	272,900 THB	283,600 THB	294,300 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- ?
- ?
- (???)
- ?-?? ? ?
- ? Marina
- ?
- ?
- ?
- ? / Dinghy
- ?
- ?
- Day trips incl. 10 guests, additional guests from 2,000 THB
- Overnight trips incl. 6 guests

AQUA FUN

- ?
- ? (???)
- ? Paddle board

TECH & ENTERTAINMENT

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

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.**

BBQ Menu — 2,300 THB

STARTER • PRAWN CAKES • FRESH VIETNAMESE SPRING ROLLS • MAIN COURSE • AUSTRALIAN BEEF STEAK • PRANWS GARLIC • BUTTER CHICKEN THIGH • SEABASS IN BANANA LEAF • AVOCADO MANGO SALAD • GARLIC BREAD • DESSERTS • CAKE OF THE DAY • SEASONAL LOCAL FRUITS

Seafood Menu — 1,800 THB

STARTER • PRAWN CAKES • FRESH VIETNAMESE SPRING ROLLS • MAIN COURSE • PRAWNS GARLIC BUTTER • SQUID IN MARINARA SAUCE WITH PASTA • SPICY SEAFOOD SALAD • JASMINE RICE • DESSERTS • CAKE OF THE DAY • SEASONAL LOCAL FRUITS

Thai Cuisine Menu — 1,300 THB

STARTER • PRAWN CAKES • FRESH VIETNAMESE SPRING ROLLS • MAIN COURSE • TOM-KHA PRAWN • STIR-FRIED CHICKEN WITH CASHEW NUTS • STIR-FRIED VEGETABLES WITH SHIRMPMS • JASMINE RICE • DESSERTS • CAKE OF THE DAY • SEASONAL LOCAL FRUITS

Vegetarian menu — 1,000 THB

STARTER • AVOCADO CREAM CHEESE • FRESH VIETNAMESE SPRING ROLLS • MAIN COURSE • STIR-FRIED TUFU WITH CASHEWNUTS • CREAMY RED CURRY VEGETABLES • STIR-FRIED MUSHROOM WITH HOLY BASIL LEAVES • JASMINE RICE • DESSERTS • CAKE OF THE DAY • SEASONAL LOCAL FRUITS

Western Menu — 1,600 THB

STARTER • SMOKED SALMON WITH CREAM CHEESE • FRESH VIETNAMESE SPRING ROLLS
• MAIN COURSE • PRAWNS GAMPAS • MEATBALLS IN RICH TOMATO SAUCE WITH PASTA •
GRILLED CHICKEN THIGH • GARLIC BREADS • DESSERTS • CAKE OF THE DAY • SEASONAL
LOCAL FRUITS

















