



LISA

Princess Yacht 55ft



8



2020



Full AC



16 kn.

Sleek, quick and quietly confident: the Princess 55 for private yacht charter in Phuket is what the British build when they want a yacht to look effortless and behave impeccably. Our 2020 model smells still new, and brings up to 8 day guests with cruising at 16 knots fast to Phang Nga Bay, Phi Phi or other perls.

Three fully air-conditioned cabins below, a proper flybridge above with the best view on board, and a paddleboard for the moment someone declares the water too perfect to just look at.

FACILITIES

- 3 double cabins
- Multiple washrooms
- Multiple Decks
- Flying Bridge
- Sun-protected area / Awning
- Freshwater Shower

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 10
FULL-DAY			
Phang Nga Bay & James Bond (8 hrs)	211,900 THB	235,400 THB	258,900 THB
Khai & Maithon Islands (8 hrs)	211,900 THB	235,400 THB	258,900 THB
Phi Phi & Khai Islands (8 hrs)	211,900 THB	235,400 THB	258,900 THB
Koh Gong Krabi (8 hrs)	211,900 THB	235,400 THB	258,900 THB
Racha Yai (8 hrs)	141,200 THB	258,900 THB	282,500 THB

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

included

GENERALLY

- Private Boat incl. Captain & crew
- Fuel (to agreed destinations)
- Marina Passenger Fee
- Accident Insurance
- Safety jackets
- Towels
- Tender / Dinghy
- BYO without Corkage fee
- Day trips incl. 4 guests,
up to 4 additional guests from 3,000 THB

AQUA FUN

- Snorkeling masks
- Fishing gear (on request)
- Paddle board

TECH & ENTERTAINMENT

- 120/220V Power
- Sound System
- Audio Bluetooth connect

food & beverage

COMPLIMENTARY

- Water & Softdrinks
- Welcome drink
- Coffee & Tea
- Fruits / Snacks
- Lunch (full-day trip)
 - Use of BBQ
 - Beer (limited)

**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 • Tiger Prawn with Garlic Butter • Chicken Thigh • Seabass Fillet Wrapped in Banana Leaf with Thai Herbs • Avocado & Mango Salad • Fried Rice with Vegetables • DESSERTS • Cake of the day • Mix of Local Fruits

International Menu — 1,500 THB

STARTER • Smoked Salmon with Cream Cheese on Tart • Fresh Vegetable Spring Roll • MAIN COURSE • Prawn Gambas • Meatballs in Rich Tomato Sauce with Pasta • Seabass Fillet with Cream Sauce • Garlic Bread • DESSERTS • Cake of the day • Mix of Local Fruits

Thai Cuisine — 1,200 THB

STARTER • Prawn Cakes • Fresh Vegetable Spring Rolls • MAIN COURSE • Tom Yam Prawns with Thai Herbs • Stir-Fried Chicken with Cashew nuts • Stir-Fried Vegetables • Jasmine Rice • DESSERTS • Cake of the day • Mix of Local Fruits

Vegetarian Menu — 1,000 THB

STARTER • Avocado with Cream Cheese on Tart • Fresh Vegetable Spring Rolls • MAIN COURSE • Stir-Fried Tofu with Cashew Nuts • Creamy Green Curry with Vegetables • Thai Spicy Mushroom Salad • Jasmine Rice • DESSERTS • Cake of the day • Mix of Local Fruits

Seafood menu — 1,800 THB

STARTER • Prawn Cakes • Fresh Vietnamese Spring Rolls • MAIN COURSE • Tiger Prawns with Garlic and Butter • Tom-Yam Seabass fillet with Thai Herbs • Thai Spicy Seafood Salad • Jasmine Rice • DESSERTS • Cake of the day • Mix of Local Fruits



























