



BONOBO

Custom Build 52ft



40



2020



Full AC



10 kn.

Découvrez notre catamaran à moteur de 52' impeccable en charter à Phuket – encore comme neuf après 5 ans. Parfait pour des groupes jusqu'à 40 invités, idéal pour mariages, fêtes et événements d'entreprise.

Dispose d'un flybridge spacieux, d'un salon climatisé, de 3 cabines, d'un toboggan aquatique, de planches de paddle et d'équipement de plongée avec tuba. Explorez les falaises calcaires de la baie de Phang Nga, les plages de Koh Yao Yai, ou les eaux cristallines de Koh Hong Krabi.

Un service exceptionnel et une délicieuse cuisine à bord complètent votre expérience ultime de charter de luxe en groupe !

FACILITIES

- Plusieurs salles de bain
- Salon
- Ponts Multiples
- Flying Bridge
- Zone protégée du soleil / Auvent
- Douche à eau douce
- Plateforme de bain submersible

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
SUNSET			
Phang Nga Bay (4 hrs)	76,500 THB	84,700 THB	105,900 THB
FULL-DAY			
Phang Nga Bay (8 hrs)	93,000 THB	104,800 THB	124,800 THB
Koh Hong Krabi (8 hrs)	93,000 THB	104,800 THB	124,800 THB
OVERNIGHT			
Phang Nga & Phi Phi Islands (2 days / 1 night)	342,400 THB	385,200 THB	428,000 THB
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Prices incl. VAT and subject to change • [Terms & Conditions](#) • [Frequently Asked Questions](#)

included

GENERALLY

- Bateau privé avec capitaine et équipage
- Carburant (vers les destinations convenues)
- Taxi aller-retour Hôtel ? Pier
- Frais de passagers Marina
- Assurance Accident
- Gilets de sauvetage
- Serviettes
- Annexe / Dinghy
- Day trips incl. 10 guests, up to 30 additional guests from 1,200 THB
- Overnight trips incl. 4 guests

AQUA FUN

- Masques de plongée
- 2 Planches à pagaie
- Toboggan aquatique

TECH & ENTERTAINMENT

- WiFi
- Alimentation 120/220V
- Système audio
- Connexion Audio Bluetooth

options

- Free-flow Beer & Wine (3,000 THB/pp)
- Free-flow Beer (600 THB/pp)
- Extra 1 hour (10,000 THB)
- iAqua Underwater Scooter (8,000 THB)
- Re-location Yao Yai (20,000 THB)

food & beverage

COMPLIMENTARY

- Eau et boissons gazeuses
- Boisson de bienvenue
 - Café et Thé
- Fruits / Collations
- Tous les repas (nuit à bord)

**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 — 1,200 THB

Vegetable Spring Rolls • Fried Chicken with Sesame • Crispy Rice with Minced Pork & Peanut in Lettuce Wrap • Tom Yum Seafood • Fried Rice with Crab Meat • Pad Thai (Chicken or Shrimp) • Stir-Fried Green Beans with Chili Paste & Prawn • Chicken Panang Curry • Spicy Winged Bean Salad with Shrimp

Thai Menu 2 — 1,200 THB

Shrimp Spring Rolls • Deep-fried Chicken in Pandanus Leaf • Minced Pork & Peanut in Egg-net Wrap • Chicken Soup with Coconut Milk • Curry Powder Fried Rice with Chicken • Mixed Mushroom Stir-fried with Shrimp • Stir-Fried Squid with Black Pepper • Green Curry with Chicken or Pork • Papaya Salad with Seafood

Thai Menu 3 — 1,200 THB

Pork & Shrimp Dumplings • Chicken Satay • Crispy Rice with Minced Pork & Peanut in Lettuce Wrap • Fried Rice with Pork or Chicken • Clear Soup with Cabbage, Minced Pork & Bean Curd • Fried Squid with Garlic & Pepper • Mixed Vegetables Stir-fried with Shrimp • Massaman Curry with Chicken or Pork • Spicy Deep-fried Lemongrass Salad

International Menu 1 — 1,200 THB

Bruschetta with Tomato & Basil • Caesar Salad - Romaine lettuce, parmesan, croutons, anchovy dressing • Roast Chicken Supreme - With thyme jus, truffle mashed potatoes, and sautéed spinach • Tiramisu - Classic Italian dessert with coffee-soaked lady fingers & mascarpone cream

International Menu 2 — 1,200 THB

Smoked Salmon with Cream Cheese & Capers • Greek Salad - Cucumber, tomato, feta, olives, oregano, olive oil • Grilled Sea Bass Fillet - With lemon butter sauce and asparagus • Chocolate Lava Cake - Warm, gooey center with vanilla ice cream

International Menu 3 — 1,200 THB

Fried Calamari with Lemon Aioli • Caprese Salad - Fresh mozzarella, tomato, basil, balsamic glaze • Salmon Steak - Dill cream sauce, roasted baby potatoes, green beans • Apple Tart Tatin - Caramelized apple tart with crème fraîche



























