



MAURITIUS

Princess Yacht 78ft



20



2011 · REFIT 2021



Full AC



16 kn.

2024 Mauritius Princess 78ft
2012-2021
16ft

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2012-2021
16ft

FACILITIES

4 double cabins
4
4
4
4
4
4

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 10
SUNSET			
Khai Islands (4 hrs)	253,100 THB	276,600 THB	311,900 THB
Koh Hong Phang Nga (4 hrs)	253,100 THB	276,600 THB	311,900 THB
FULL-DAY			
Phang Nga Bay & James Bond (8 hrs)	321,000 THB	342,400 THB	374,500 THB
Koh Hong Krabi (8 hrs)	321,000 THB	342,400 THB	374,500 THB
Phi Phi & Khai Islands (8 hrs)	321,000 THB	342,400 THB	374,500 THB
Khai & Maithon Islands (8 hrs)	321,000 THB	342,400 THB	374,500 THB
OVERNIGHT			
Phang Nga & Phi Phi (2 days / 1 night)	642,000 THB	684,800 THB	749,000 THB
Island Hopping (3 days / 2 nights)	963,000 THB	1,027,200 THB	1,123,500 THB

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

included

GENERALLY

- ??????????
- ???????????
- ???????????
- ??????
- ???????????
- ?????
- ???
- ??
- ???/??
- ?????????
- Day trips incl. 8 guests,
up to 12 additional guests from 3,500 THB
- Overnight trips incl. 2 guests,
for additional guests rates please check
website

AQUA FUN

- ?????
- ???????????
- ??

TECH & ENTERTAINMENT

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

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 • 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



























