



# 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
<b>SUNSET</b>			
Phang Nga Bay (4 hrs)	69,600 THB	77,000 THB	96,300 THB
<b>FULL-DAY</b>			
Koh Hong Krabi (8 hrs)	84,500 THB	95,200 THB	113,400 THB
Phang Nga Bay (8 hrs)	84,500 THB	95,200 THB	113,400 THB
<b>OVERNIGHT</b>			
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.

# 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, 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

# 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.**

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### 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

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### 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

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### Thi Manu 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

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### 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

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### **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

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### **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

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