



ASTONDOA

Astondoa GLX 104ft



30



-



Full AC



11 kn.

???????????????? ???? ????????????? ? ?????? ????????????? ?????????????????????, ????????????????? ???? ?????????????! Astondoa — ??? ?????????????, ????????????????? ? ?????? ?????? ? Phuket.

????????? ?????????????? ?????????????? ? 4 ?????????????? (1 ?????????? ?????, VIP ?????????????? ??????). ?????????????? ?????????????? ?????????????? ?????????????? ? ?????????????????????????? ?????????????????? ?????????? ?? ?????????????? ?????????????? ?????????? ??? ??????????, ?????????????????? ??? ?????? ? ??????????.

FACILITIES

- ????????????? ??????????
- ????????????? ??????????
- ????????????? ??????
- ????????????? ??????
- ??? ? ?????????? ?????????
- ????????????? ?????
- ?????????????
- ????????????? ??????????
- SPA ??????????

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.**

Menu 1

CHEF JAY'S SIGNATURE Thai FUSION • Thai style Scallop pomelo salad • Tiger prawns creamy Tom Yum soup • Grilled ribeye served in red curry Panang sauce with Jasmine rice • Grilled lamb chops served with three Signature sauces • Desserts: • - Selection of cakes • - Mango sticky rice • - Seasonal fruits plate

Menu 2

PHUKET LOCAL TASTE • Phuket egg noodle with prawns • Southern style pork stew (Moo Hong) • Stir fried malindjo leaves with egg (Phak Miang) • Deep Fried prawns with tamarind sauce • Chicken coconut milk soup • Fried rice with seafood • Desserts: • - Mango sticky rice • - Seasonal fruits plate

Menu 3

FLAVORS OF ThaiLAND • Stir fried mix vegetables with in oyster sauce • Prawns with tamarind sauce • Squid with curry powder • Deep fried chicken with cashew nut • Green curry chicken • Pineapple fried rice • Desserts: • - Mango sticky rice • - Seasonal fruits plate

Menu 4

WESTERN MENU • Salmon tartar Raw salmon served with ginger, sesame, granny smith apple & wasabi dressing • Seafood Spaghetti - Mix of shrimp, squid, mussels and scallops • Beef Tenderloin accompanied with grilled vegetable and mash potatoes • OR • Grilled tiger Prawns accompanied with seasonal vegetable and Jasmine rice • Cheese plate • Desserts: • - Selection of cakes • - Seasonal fruits plate

Menu 5

SURF & TURF MIXED BBQ • Cheese plate • SURF set: • - Tiger Prawns • - Squid • - Seabass •
TURF set: • - Beef Rib Eye AUS • - Marinated lamb chobs • - Chicken breast • Salad bar. • Pasta
tomato bacon. • Desserts: • - Banana cake • - Seasonal fruits plate

Menu 6

177 SELECTION • 177 kale with oyster sauce • Roast duck • Loba • Crispy Pork Belly • Br167ed
pork belly with preserved mustard green • Desserts: • - Mango sticky rice. • - Seasonal fruits plate.





























