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SEABEE

Westport Yachts 130ft

44	2005 · REFIT 2025	Full AC	12 kn.

Experience the magnificent 130ft Superyacht offering luxurious charters in Phuket's stunning waters. Accommodating up to 44 day guests and 10 overnight guests in 5 elegant suites, Seabee combines spacious comfort with impressive performance.

Cruise at 12 knots while enjoying premium amenities including complete water sports equipment like Jetski, waterslide and floating pool. With a professional crew of 7 and advanced stabilization, Seabee delivers unforgettable luxury yacht experiences exploring Phuket's islands, Phi Phi, and Phang Nga Bay.

FACILITIES

5 double cabins
Multiple washrooms
Multiple Saloons
Multiple Decks
Flying Bridge
Sun-protected area / Awning
Freshwater Shower
Hot Water
Inflatable Pool
Submersible bathing platform
Stabilizer
Air conditioning

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Apr	PEAK SEASON Dec 15 - Jan 15
SUNSET			
Naka Islands (5 hrs)	390,600 THB	599,200 THB	599,200 THB
FULL-DAY			
Khai & Naka Islands (8 hrs)	604,600 THB	706,200 THB	877,400 THB
Phang Nga Bay, James Bond Island & Naka I	604,600 THB	706,200 THB	877,400 THB
Phi Phi Islands (8 hrs)	674,100 THB	770,400 THB	941,600 THB
Koh Hong (Krabi) (8 hrs)	674,100 THB	770,400 THB	941,600 THB
Phi Phi & Naka Islands (10 hrs)	727,600 THB	834,600 THB	1,005,800 THB
Racha Islands (Yai & Noi) (10 hrs)	781,100 THB	888,100 THB	1,059,300 THB
OVERNIGHT			
Overnight cruise (2 days / 1 night)	963,000 THB	1,230,500 THB	1,551,500 THB
Overnight cruise (3 days / 2 nights)	1,498,000 THB	1,808,300 THB	2,140,000 THB
Overnight cruise (4 days / 3 nights)	1,926,000 THB	2,343,300 THB	2,675,000 THB

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

included

GENERALLY

- Private Boat incl. Captain & crew
- Fuel (to agreed destinations)
- Taxi roundtrip Hotel ? Pier (only full-day)
- Marina Passenger Fee
- National Park & Island Admission Fees
- Accident Insurance
- Safety jackets
- Towels
- Tender / Dinghy
- Private Chef
- Day trips incl. 10 guests,
  up to 34 additional guests from 10,000 THB
- Overnight trips incl. 10 guests

AQUA FUN

- Snorkeling masks
- Fishing gear (on request)
- 2 Paddle boards
- 2 Kayak
- Water Slide
- Floating Pool
- Jetski

TECH & ENTERTAINMENT

- WiFi
- 120/220V Power
- Sound System
- Audio Bluetooth connect
- Smart TV

food & beverage

COMPLIMENTARY

- Water & Softdrinks
- Welcome drink
- Coffee & Tea
- Fruits / Snacks
- Lunch (full-day trip)
- All meals (overnight)
- Use of BBQ
- Beer (limited)
- Board Bar (extra charge)

Our amazing crew is thrilled to accommodate any special requests for drinks and meals! Just let us know at least 2 days in advance.

Mediterranean Menu

Appetizer • Creamy Spicy Garlic Chickpea Hummus and Bread • Khao Yao Reef Fish Crudo with Lemon, Kalamata Olives & Capers • Main • Herb-Crusted Lamb Rack with Roasted Garlic & Rosemary Infused Oil and Cranberry Sauce • Pan-Seared Koh Yao Hamaji with Mediterranean Olive & Tomato Salsa • Thailand Burrata & Tomato Salad with Basil Infused Olive Oil • Mixed Bread • Dessert • Wild Honey & Lemon Panna Cotta with Fresh Berries • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Thai Fusion

Appetizer • Grilled Phuket Sea Prawn with Tamarind-Fish Sauce Glaze (Trat 18-Month Aged) • Local Phuket Miang Kham Salad with Wild Honey Dressing • Main • Braised Lamb Shank Massaman • Ayutthaya River Prawns, Grilled, Served with Chiang Mai Coriander Root Seafood Sauce • Phuket Pineapple Fried Rice with Sea Prawn • Crispy Salmon Larb Served in a Surin • Germinated Riceberry Cup • Steamed Jasmine Rice and Riceberry Rice • Dessert • Lemongrass & Ginger Panna Cotta with First-Press Organic Coconut Cream • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Thai menu

Appetizer • Pork Satay with Ratchaburi Cucumber Relish (Ajaad) • Paak Panang Ruby Pomelo Salad with Crispy Fish and Organic Coconut Palm Sugar Dressing • Main • Thai Wagyu Green Curry Royale • Seared Tasmanian Salmon with Tangy Tamarind Reduction • Phuket seafood creamy Tom Yum Soup • Mixed Fruit Papaya Salad (Som Tum) with Spicy Fish Sauce • Steamed Thung Kula Jasmine Rice • Dessert • Nam Dok Mai Mango Sticky Rice, Perfumed with Traditional Candle Smoking • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)

Western Menu

Appetizer • Smoked Thai Wagyu Carpaccio MB8 with Balsamic Cloud & Chanthaburi Pepper Zest • Phuket Calamari with Samui Virgin Spicy Coconut Oil Drizzle • Main • Thai Kurobuta Pork Cotoletta with 18-Month Aged Fish Sauce Glaze • Pan-Roasted Koh Yao Hamaji, Finished with Pattani Sweet Artisan Sea Salt • Phuket Seafood Linguine with White Wine Cream Sauce and Phetchabun Lemongrass Aromatic • Burrata with Chiang Mai Wild Longan Blossom Honey & Aged Balsamic • Mixed Bread • Dessert • Doi Chaang Espresso Tiramisu Classico • Selection of Home-made Ice cream • Azure Refreshment • Charcuterie & Cheese Platter (Premium Cold Cuts, Artisanal Cheeses, Olives, Dried Fruits & Wild Longan Honey)









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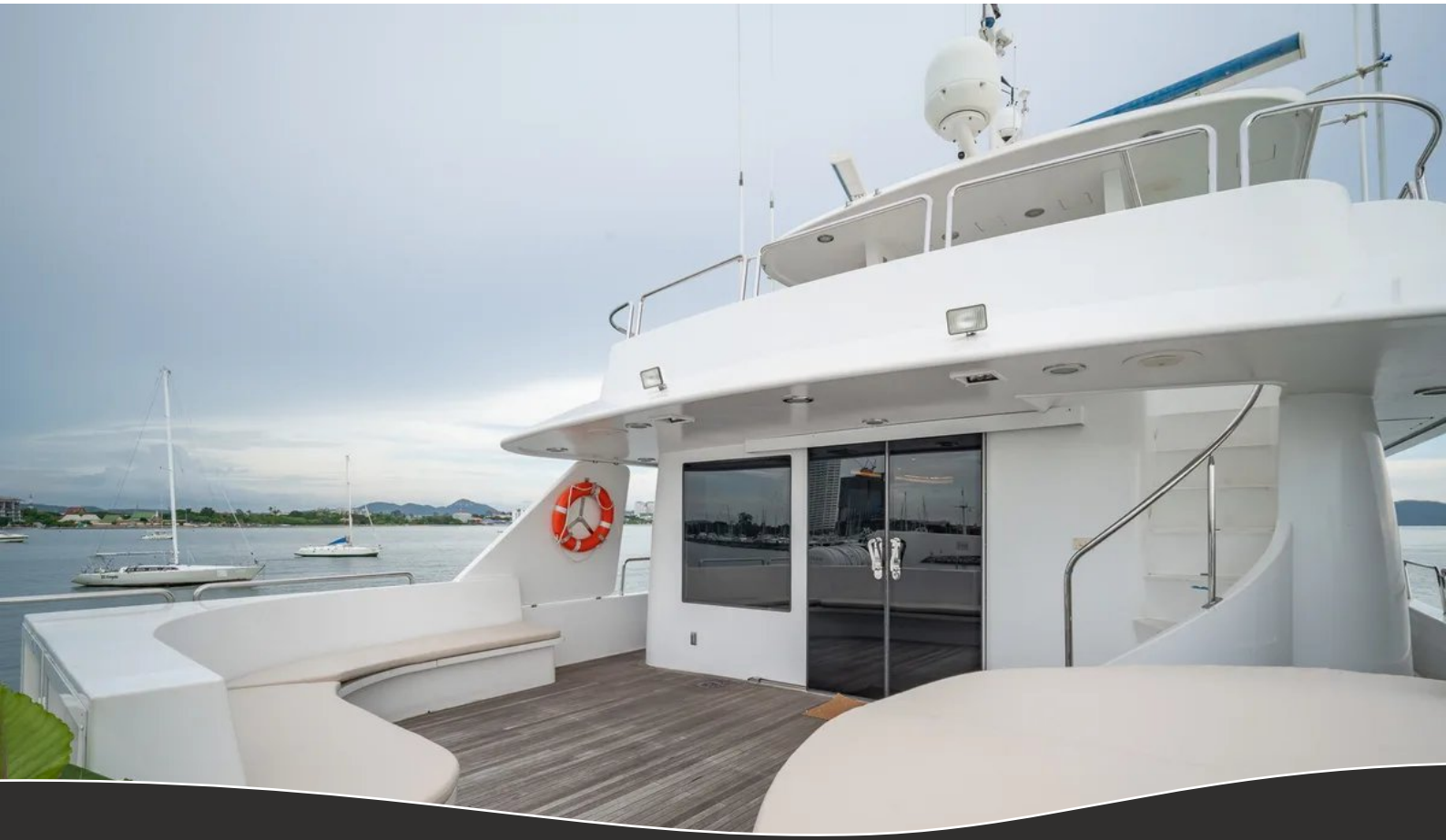








ROLL STABILIZER









