



MARY

Azimut 60ft



12



2020



Full AC



18 kn.

Mary offers a truly exceptional luxury charter experience in Phuket. The Azimut 60 Flybridge welcomes up to 12 day guests for high-end charters, combining sleek modern design, plush furnishings, and premium materials. Every detail exudes comfort and elegance, creating unforgettable moments on the water.

Enjoy panoramic views from the spacious flybridge or relax in the intimate, air-conditioned saloon. Luxurious accommodation awaits in three beautifully appointed cabins, each with its own ensuite bathroom.

FACILITIES

- Multiple washrooms
- Saloon
- Multiple Decks
- Flying Bridge
- Sun-protected area / Awning
- Freshwater Shower
- Submersible bathing platform

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 20 - Jan 10
FULL-DAY			
Phang Nga Bay (8hrs)	192,600 THB	203,300 THB	235,400 THB
Khai Islands (8hrs)	192,600 THB	203,300 THB	235,400 THB
Koh Hong Krabi (8hrs)	192,600 THB	203,300 THB	235,400 THB
Phi Phi Islands (8hrs)	192,600 THB	203,300 THB	235,400 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- Private Boat incl. Captain & crew
- Fuel (to agreed destinations)
- Accident Insurance
- Safety jackets
- Towels
- Tender / Dinghy
- BYO without Corkage fee
- Day trips incl. 8 guests, additional guests from 3,000 THB

AQUA FUN

- Snorkeling masks
- Fishing gear (on request)
- Paddle board
- Kayak
- Underwater Scooter

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)
 - Beer

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

International Menu

Insalata Caprese • Gambas. • Penne alla Bolognese • Entrecote di Manzo alla Brace • Fresh Seasonal Fruits. • Cake of the Day

Vegetarian Menu

Garlic Sauteed Spinach • Vegetarian Springrolls • Fried Rice with vegetables • Stir fried Tofu with basil • Fresh seasonal Fruits Seasonal fruits mix • Cake of the day

Seafood Menu

Antipasto di Mare Seafood salad • Garlic Bread • Minestrone Soup vegetable soup. • Penne alla vongole Penne with baby clams, with wine, garlic & parsley • Seafood BBQ (Squid, Prawns, Fish) Mixes grilled seafood (Squid, Prawns, Fish) • Fresh seasonal Fruits Seasonal fruits mix • Cake of the day

Thai Menu

Chicken Satay • Fried Spicy Pork/Chicken Ball Salad (Laab Moo Tod) • Tom Yum Kung – Spicy lemongrass soup • Stir-Fried Mixed Vegetables • Stir-Fried Chicken with Cashew Nuts • Steamed Rice • Fresh Seasonal Fruits • Cake of the Day























