

# maha bhetra

## ONBOARD MENU

Experience the Elegance of Thailand's Authentic Flavors

Dear Friends,

Welcome aboard Maha Bhetra! As you explore the stunning Andaman Sea with us, we are excited to share not only the luxury of our yacht but also a dining experience filled with fresh flavors and care.

Our menu combines comfort and elegance, inspired by Thailand's rich food culture. Using fresh, local ingredients, our chef prepares dishes that bring the vibrant tastes of the region to life.

A special joy of dining aboard Maha Bhetra is enjoying fish or squid freshly caught by our guests or purchased directly from local fishermen in their traditional longtail boats. Our chef transforms these into unique and delicious meals, adding an authentic touch to your journey.

Whether you're here for a day trip or a longer adventure, we invite you to let our chef guide your dining experience. The menu is just the start of something memorable and unique.

Thank you for choosing Maha Bhetra. We hope every meal becomes a part of the wonderful memories you create with us.

Warm regards,

The Maha Bhetra Team

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# DINING ABOARD MAHA BHETRA

Dining aboard Maha Bhetra celebrates the vibrant flavors of Thailand, with meals crafted from the freshest local ingredients. Guests can enjoy authentic Thai dishes alongside select international options, ensuring variety and comfort throughout their journey.

Meals are served in open-air settings like the spacious teak deck, perfectly complementing the stunning Andaman Sea. For those with specific preferences, fine wines and beverages can be ordered in advance, with a curated list tailored to your tastes.



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## SNACKS

Mini Thai spring rolls with sweet chili sauce

Crispy pork belly with tamarind dip

Chicken wings marinated in fish sauce

Fried shrimp cakes (tod mun goong)

Thai dumplings with sweet soy sauce

Stir-fried fish balls with chili and garlic

Grilled pork skewers with sticky rice

Fried wontons with sweet chili sauce

Salted peanuts with lime and chili

Fresh summer rolls with shrimp and Thai basil

Kung Sarong



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# LUNCH

## STARTERS

Green papaya salad (som tum)

Grilled beef salad (yum nua)

Betel leaf wraps with herbs (miang kham)

Pomelo salad with shrimp (yam som-o)

Thai-style spicy minced pork salad (larb moo)

Stir-fried morning glory with garlic (pak boong fai daeng)

Glass noodle salad with chicken and lime (yum woon sen)

Thai-style satay with peanut dipping sauce (chicken or pork)

## MAIN COURSES

Pad Thai with prawns

Grilled chicken

Stir-fried pork with garlic and pepper

Thai red curry with shrimp and pineapple

Chicken laab with fresh herbs

Crab fried rice with lime and chili

Deep-fried seabass with sweet and sour sauce

Massaman curry with chicken or beef

Stir-fried beef or pork with cashew nuts

Thai green curry with chicken or tofu

Stir-fried prawns with chili and lime

Thai-style omelet over jasmine rice

## SIDES

Steamed jasmine rice

Stir-fried seasonal vegetables with garlic

Stir-fried bean sprouts with tofu

Garlic-fried jasmine rice

Grilled vegetables

## DESSERTS

Sticky rice with coconut cream

Seasonal tropical fruits

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# DINNER

## STARTERS

- Tom yum soup with prawns
- Clear chicken soup with Thai herbs
- Fried fish cakes with cucumber relish
- Steamed mussels with lemongrass and basil
- Spicy seafood salad with glass noodles
- Stir-fried tofu with tamarind sauce
- Spicy minced pork salad with crispy rice

## MAIN COURSES

- Green curry with chicken and Thai eggplants
- Massaman curry with beef
- Steamed fish with lime, garlic, and chili sauce
- Stir-fried beef with oyster sauce
- Fried chicken with cashew nuts
- Deep-fried seabass with turmeric and fresh herbs
- Pork belly braised in caramelized palm sugar and soy sauce
- Panang curry with chicken, beef, or pork
- Thai-style stir-fried noodles with chicken or prawns
- Stir-fried crab with curry powder (boo pad pong karee)
- Stir-fried prawns with garlic and black pepper
- Thai-style beef stir-fry with holy basil

## SIDES

- Fried broccoli with garlic
- Jasmine rice
- Roasted sweet potatoes with Thai herbs
- Steamed greens with ginger-soy drizzle

## DESSERTS

- Sticky rice with coconut cream
- Seasonal tropical fruits

# BREAKFAST

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## FRUITS AND REFRESHMENTS

Seasonal tropical fruits with mango, papaya, pineapple, watermelon, and dragonfruit  
Fresh coconut water, orange juice, and pineapple juice

## SAVORY OPTIONS

Thai jasmine rice porridge with chicken (khao tom gai)  
Butter croissants and pain au chocolat  
Eggs any style – scrambled, sunny-side-up, or Thai omelet with herbs  
Pork skewers with sticky rice (moo ping)  
Grilled sausages with Thai spices  
Thai-style breakfast fried rice with shrimp and egg  
Grilled chicken sausages with herbs  
Steamed buns with sweet or savory filling (pork or red bean)  
Stir-fried noodles with egg and vegetables

Accompanied by freshly brewed coffee, a selection of fine teas, and light morning snacks  
to start your day on the perfect note.

Guests are warmly invited to select two dishes per course (starter, main, and dessert) per meal for the group, allowing us to create a seamless and enjoyable shared dining experience. Breakfast can be tailored to individual preferences, provided arrangements are made and confirmed with the Charter Manager in advance.

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# VEGAN DELICACIES

## STARTERS

- Pumpkin Cream Soup with Coconut Milk
- Fresh Mushroom Soup with Truffle Oil
- Mediterranean Chickpea Salad with Balsamic Vinaigrette
- Asparagus, Orange & Lettuce Salad with Lemon Vinaigrette
- North-Eastern-Style Mushroom Salad
- Rice Paper Rolls Stuffed with Fresh Vegetables & Green Chili Sauce
- Mixed Vegetable Dips with Hummus, Guacamole, Salsa & Tzatziki

## MAIN COURSES

- Basil Pesto & Roasted Tomato Pasta
- Marinara Pasta
- Cauliflower Creamy Pasta with Mushroom, Spinach & Tomato
- Vegan Bolognese Pasta
- Southern Thai Massaman Curry with Corn, Chickpeas, Lentils & Baby Corn
- Green Curry with Vegetables
- Stir-Fried Broccoli, Eggplant, Mushroom or Mixed Vegetables
- Deep-Fried Vegetable and Vermicelli with Plum Sauce
- Potato & Onion Samosa with Mint Chutney
- Spicy Corn Cakes & Pepper Leaf with Sweet Chili Sauce
- Grilled Mixed Vegetable Skewers with BBQ Sauce
- Grilled Tofu with Peanut Sauce

## SIDES

- Fried broccoli with garlic
- Jasmine rice
- Roasted sweet potatoes with Thai herbs
- Steamed greens with ginger-soy drizzle

## DESSERTS

- Sticky rice with coconut cream
- Seasonal tropical fruits

## PERSONALIZED CULINARY EXPERIENCES

For those seeking something extra special, we offer the option to enhance your journey with premium selections such as caviar, lobster, and other fine foods, available at additional cost.

We can also create unique dining experiences tailored to your requests, including celebrations, romantic dinners, or beachside setups, subject to the boat's location and logistics. Please note that additional fees for rentals and special arrangements may apply and must be confirmed with the Charter Manager prior to finalizing your plans. Our team is here to ensure your vision becomes an unforgettable reality.



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## FROM SEA TO TABLE

Dining aboard Maha Bhetra is not just about enjoying exceptional cuisine—it's also about embracing the adventure of life at sea. Our crew and guests often partake in fishing, sourcing the freshest seafood directly from the Andaman's waters. Whether it's fish, squid, or other local catches, our chef can create custom dishes that reflect the excitement of the day's bounty.

Every meal becomes a unique experience, blending spontaneity and creativity with the vibrant flavors of Thailand. This spirit of adventure ensures that dining aboard Maha Bhetra is as memorable as the journey itself.



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#### Menu Disclaimer

The Maha Bheta menu is crafted with the finest local and seasonal ingredients. However, availability may vary, and substitutions may be necessary.

Dietary requirements, allergies, and religious preferences must be communicated prior to menu planning to ensure proper accommodations. Dishes such as curries, salads, and satays can be customized with alternative proteins or vegan options upon request.

Breakfast and dinner service is exclusive to overnight charters. Fine foods, including lobster, caviar, Wagyu beef, and wine pairings, are not included but can be ordered in advance at additional cost, subject to availability.

Payment for these items must be made to the yacht operator before purchase.

We appreciate your understanding and look forward to providing an exceptional dining experience.

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