

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.









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.

SNACKS

Please select two dishes

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

Please select two dishes per course

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

Please select two dishes per course

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

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BREAKFAST

Please select three savory options

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.

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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

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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.







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 Bhetra 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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