

E-NEWS

TOURISM AUTHORITY OF THAILAND

KUALA LUMPUR OFFICE

DISCOVER THAILAND'S
HIGHLIGHTS - APRIL 2024



TAT KL E-NEWSLETTER

SAWASDEE TO ALL READERS!

Thank you for reading the e-newsletter of the Tourism Authority of Thailand, Kuala Lumpur. We bring you the highlights of Amazing Thailand.

Happy Reading!



WARM WISHES: HAPPY SONGKRAN FESTIVAL

The Tourism Authority of Thailand, Malaysia and Brunei are wishing everyone a very blessed Thai New Year or Songkran Festival. May this new year bring all the good luck, happiness, and good health. Come and join us in the fun of this amazing festival.

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Maha Songkran 2024 *World Water Festival*

amazing THAILAND

SONGKRAN FESTIVAL AND MORE IN APRIL 2024: EVENTS CALENDAR

The traditional Thai New Year Songkran takes place this month along with many other remarkable cultural festivals and special events. In celebration of the ‘Songkran in Thailand’ being recognized by UNESCO as an Intangible Cultural Heritage, nationwide celebrations are set to be even more amazing to illustrate the rich culture and tradition of the Thai New Year.

SPECIAL HIGHLIGHT

CELEBRATING SONGKRAN IN THAILAND

As April approaches us, the most anticipated festival in Thailand, Songkran or the Thai New Year will be celebrated from 13 – 15 April. Recently designated as an Intangible Cultural Heritage by UNESCO, Songkran this year will be celebrated bigger than ever. Where to celebrate? Read below for few suggestions.



MAHA SONGKRAN WORLD WATER FESTIVAL 2024

To be held in Bangkok along the Ratchadamnoen Klang Avenue and at Sanam Luang from 11 – 15 April, this Songkran extravaganza is a must not miss event. From grand processions, water splash zones, drone performances, Thai traditional dance performances, and many more planned throughout the five days. Be sure to visit the Maha Songkran World Water Festival 2024.

CHIANG MAI

A little bit more focus on the tradition of Songkran, Chiang Mai offers celebration that is unique to its region. With processions, ceremonies, beauty pageants and more, you can experience a different festival up in the north. Do not fret, water splashing fun is still everywhere, especially at the Tha Pae Gate.

PHUKET

Fancy a more intense water splashing fun during Songkran? Then Phuket is your place to be. You might find locals and foreigners alike splashing you wherever you may go. Celebrations will last longer through the night in areas such as Patong.

PEEK INTO AMAZING THAILAND

AMAZING NATURAL TOURIST SPOTS

RETREAT AND RECHARGE IN AN AMAZING WAY

Looking for a retreat into nature, but not sure which destinations you should be heading for?

Why not head to one or all of these great natural spots that offer attractions that include seaside spots, majestic waterfalls, mountains, and bright, brilliant gardens.

It's about time for a chilled-out trip to refresh the body and mind!



Nam Lod Cave or Tham Lod in Mae Hong Son

Nam Lod Cave or Tham Lod in Mae Hong Son, a 1.666 meters length Geologic formation sprouting from the floor and ceiling, and forming flowstone columns where stalactites and stalagmites grow together. Tham Lod Cave is a natural limestone cave system, its main feature is the freshwater stream which runs through the middle of the cave for about 200-300 meters. Inside it's walls are covered with massive formations and columns over 20 meters high. The cave is also home to large numbers of bats and swifts.

Sittikorn Flower Garden in Udon Thani

Situated in Huai Samran village, the garden features fresh white daisies and vibrant yellow chrysanthemums stretching out into the distance. Visitors here love nothing more than to stroll among the blooms and find the best photo spots. The best time to visit is around 9 am or after 4.30 pm, when the light is perfect for photography.



PEEK INTO AMAZING THAILAND

AMAZING NATURAL TOURIST SPOTS



Wang Takrai National Park in Nakhon Nayok

Relax among some unspoiled scenery and find out about the local plant life. There are two important waterways running through the park, Klong Madeua and Klong Takien, which form a large natural pond before emptying into the Nakhon Nayok River below. The park is perfect for chilling, paddling, rafting, camping or a good old-fashioned picnic, and around the outskirts, there are some traditional Thai houses that can be entered for a charming view of rural Thai living.

Khao Raboet Viewing Point in Chonburi

Khao Raboet viewing point is an area of natural beauty with a thrilling path to the summit and a chance to check out some of Chonburi's most impressive views and even some fog and mist. The area atop Khoa Raboet is vast and flat and is often used for extreme sports like parascending, mountain biking, motorbiking, and ATV racing. You can also camp out here, but make sure you call to confirm your pitch with the officers before turning up as the area is home to a lot of wildlife.



Dong Tarn Sam Khok Viewing Point, Phatum Thani

This area is well known for its many rows of sugar palm trees and most visitors arrive here around dusk to watch the sun blaze its way behind the trees and over the horizon, which makes for some great photos. The area is flanked by paddy fields and orchards in an assortment of green, gold and yellow hues and during evening time, flocks of local birds can be seen swooping over the landscape.

AMAZING TASTE OF THAILAND

SPICE UP YOUR PALATE: DIVE INTO KHANOM KHROK

DIVE INTO KHANOM KROK: THAILAND'S CRISPY-SOFT PANCAKE CHAMPION!



Recently voted #4 on TasteAtlas's World's Best Pancakes list, Khanom Krok is a delightful street food sensation from Thailand.

Imagine this: crispy, bite-sized pancakes bursting with a soft, sweet, and slightly savory coconut filling. That's the magic of Khanom Krok. Often served in pairs (symbolizing unity!), these delectable treats are a staple of Thai home cooking and street vendors.

The secret lies in the perfect blend of rice flour, sugar, and coconut milk. This batter is then poured into a unique cast-iron pan with half-spherical molds, creating the signature rounded shape. The result? A textural symphony – a crispy exterior gives way to a soft, creamy texture. But the fun doesn't stop there! Khanom Krok can be enjoyed plain or top with your favorite toppings like chopped spring onions, sweet corn, or even taro – the choice is yours!

So next time you're in Thailand, keep your nose peeled for the irresistible aroma of these freshly made pancakes. Grab a pair (or more!), savor the contrasting textures, and experience the taste of Thailand's award-winning street food!



AMAZING TASTE OF THAILAND

SPICE UP YOUR PALATE: DIVE INTO KHANOM KHROK

KANOM KROK (THAI COCONUT PANCAKES) RECIPE

Ingredients:

For the Pancake Batter:

250 grams rice flour
100 grams cooked jasmine rice
120 grams water
500 milliliters full-fat coconut milk
250 milliliters coconut milk
60 grams granulated sugar
2 teaspoons sea salt

For the Coconut Cream Topping:

500 milliliters full-fat coconut milk
80 grams granulated sugar
1/2 teaspoon + 1/4 teaspoon sea salt
1 1/2 tablespoons rice flour

For the Toppings:

1-2 cups thinly sliced steamed sweet corn
1 cup diced steamed taro
1 cup chopped spring onions

Other:

Cloth for wiping the kanom krok pan
Vegetable oil for wiping the pan

Instructions:

1. For pancake batter:

Blend together the rice flour, cooked rice, water, coconut milk, and salt until smooth.

Pour the batter into a mixing bowl and let it rest for 30 minutes.

2. For coconut cream topping:

Mix together the rice flour, freshly squeezed coconut milk, granulated sugar, and sea salt.

Stir with a whisk until everything is well dissolved.

3. Pour both the pancake batter and the coconut cream topping into separate pitchers for easy pouring into the pan.



TECHNIQUE FOR POURING:

Option 1 for Khanom Krok Mold

1. Pour the pancake batter first, starting from the outside and working your way to the center.
2. Immediately after pouring the pancake batter, pour the coconut cream topping until it fills each well.
3. Add your chosen toppings:
 - Spring onions can be added immediately.
 - For corn and taro, wait until the batter has set before adding them.
4. Cover the pan with a lid.
5. Cook for about 5 minutes, or until the edges are golden brown.
6. Use a spoon to remove the Kanom Krok from the pan one well at a time.
7. Arrange them on a plate and serve warm.

Optional 2 for Frying Pan

If you don't have a Khanom Krok mold, you can use a non-stick flat-bottomed frying pan instead

1. pour 2/3 cup of pancake batter into the pan, use low heat
2. Swirl the pan to spread the batter into a thin circle. Cook until the batter starts to become translucent.
3. Spread a thin layer of coconut filling on the inside of the pancake, leaving a 2-centimeter border around the edge.
4. Sprinkle your desired toppings on top of the filling. Adjust the amount of coconut filling and toppings to your preference.
5. Cook until the bottom of the pancake is golden brown and slightly crispy.
6. Gently roll the pancake into a cylinder shape.
7. Remove the pancake from the pan and place it on a plate.



TIPS

Experiment with different fillings like Durian paste, shredded jackfruit, and pandan leaves. These toppings are all popular options in Thailand !!

AMAZING DEALS

PHUKET 3D MUSEUM & PHUKET TRICKEYE MUSEUM

The first 3D painting in Phuket is an art museum that collects many 3D paintings. Opened on October 5, 2013 with a construction budget of over 30 million Baht. The total area is 3,000 square meters. The building can accommodate 500 people per tour. It was created by a Korean painter, it took 3 months to complete the painting, to transform the museum into a virtual mural that requires painting techniques to deceive visitors (illusion art), allowing visitors to experience and engage closely with the artwork (interactive art), giving a virtual feeling as if it were part of the painting (realistic art).



[CLICK HERE FOR MORE INFO](#)

TAT KL FEATURES



MITM TRAVEL FAIR JOHOR

The Tourism Authority of Thailand participated in the MITM Travel Fair in Johor. The fair was held at the Sutra Mall Johor Bahru from 15-17 March 2024. TAT booth featured the latest information both in brochures and virtual versions.



MATTA TRAVEL FAIR KUALA LUMPUR

The Tourism Authority of Thailand participated in the MATTA Travel Fair held in MITEC KL from 22-24 March 2024. TAT brings five exhibitors from Krabi and Songkhla for marketing promotions for this edition. TAT booth also conducts an e-survey on the travel behavior of Malaysians.