E-NEWS THAILAND

Tourism Authority of Thailand Kuala Lumpur

March 2023



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!



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TAT KL ACTIVITIES

TAT KL activities throughout February-March 2023;

- 1. MITM Travel Fair Johor from March 3-5, 2023
- 2. Amazing Golf Networking Event at Mines Resort & Golf Club Kuala Lumpur on March 8, 2023
- 3. Charming Chiang Mai, Chiang Rai Roadshow to Malaysia at Berjaya Times Square Hotel KL on March 15, 2023
- 4. MATTA Travel Fair at MITEC Kuala Lumpur from March 17-19, 2023



MITM Travel Fair Johor



Amazing Golf Networking Event



Charming Chiang

MATTA Travel Fair Kuala Lumpur

Thailand the Asia's **Most Tourism** Friendly Country



Rediscover The Excitement!

Amazing Thailand offers a variety of excitement. Get yourself to the Land of Smiles for an unforgetable fun and laughters.



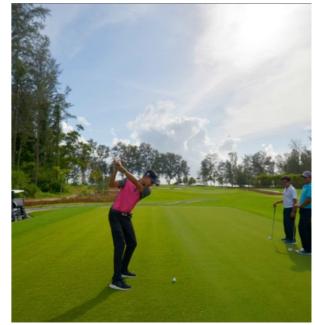
SPECIAL HIGHLIGHTS

Aquella Golf Country Club, Phang-Nga

Opened in 2021 and located in Phang Nga, the golf course offers unique holes with views of the Andaman Sea and nearby mountains. With an 18-hole, 17,000 yard golf course, the signature hole is Hole 11 with beautiful views of the ocean.

Aquella offers an experience that will satisfy golfers of all levels, from beginners to professional golfers, the gently undulating terrain is sculpted to take in panoramic views of the Andaman Sea and nearby mountains.







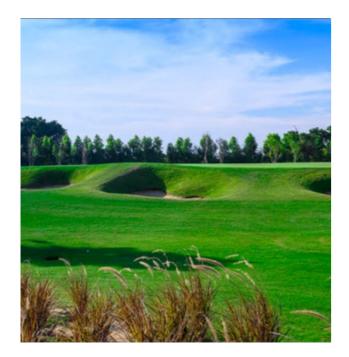
The country's excellent golf courses, warm climate, and hospitality make it a popular destination for international golf tournaments, with several highprofile events occurring each year. Golf in Thailand has become increasingly popular over the years due to its beautiful golf courses, affordable prices, and warm weather. The courses are set in beautiful natural landscapes, with stunning views of mountains, beaches, and forests.

Take a look at new and upcoming golf courses in Thailand.



MAGAZINE SEGMENTATION 5

Siam Country Club, Bangkok

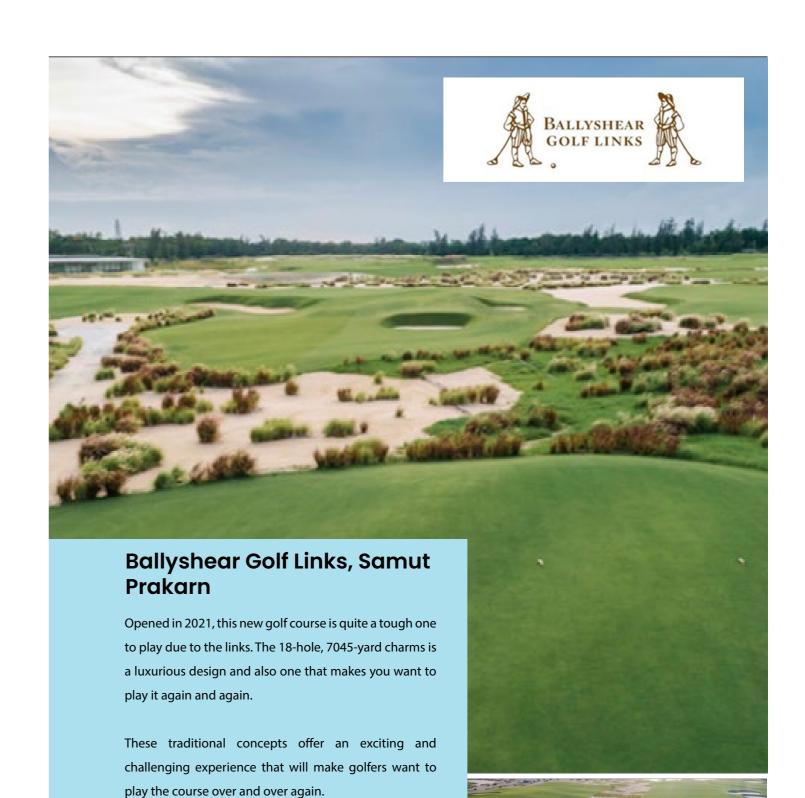


Opened this year 2022 and affiliated with the famous Siam Country Club in Pattaya. This 18-hole, 7,250 yards is going to be a new favorite golf course in Bangkok. The most interesting part is that only 4 water holes come into play.

This unique golf course is distinct from many of those surrounding Bangkok's golf courses. Fairways are gentle with a soft rolling slope.

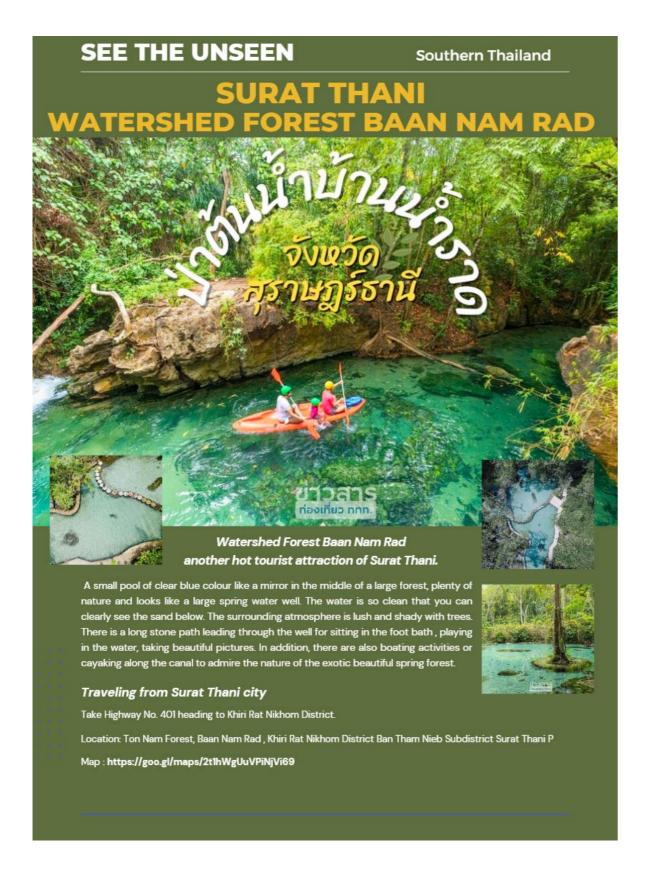






MAGAZINE

PEEK INTO AMAZING THAILAND



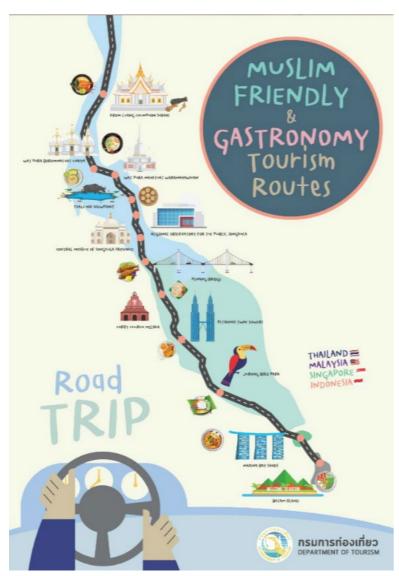
This March also sees the return of a number of annual festivals after a hiatus during the pandemic. That means there's plenty of fun, culture, and tradition to be enjoyed at numerous places around the country.

March 2023's many festivals and events offer fun, culture, and tradition



MAGAZINE SEGMENTATION

E-guidebook "Muslim Friendly & Gastronomy Tourism Routes"



Thailand's Department of Tourism has developed an electronic guidebook titled "Muslim Friendly & Gastronomy Tourism Routes" for self-drive tourism in 14 provinces of southern Thailand, as well as Malaysia, Singapore, and Batam Island in Indonesia.

The guidebook is composed of two "routes," or types of attractions:

- 1. "Muslim Friendly Tourism Route" will lead travelers to the best places for Muslim tourists to visit without conflicting with Islamic law. In addition, they can stop by to experience Muslim culture, food, and activities;
- 2. "Gastronomy Route" presents general tourist attractions. It also offers information on popular restaurants in each location. The tourists can experience the culture of the local people through their meals.

Within the e-book, tourists will find all sorts of beneficial information, such as attractions, restaurants, and border-crossing procedures.

The e-book "Muslim Friendly & Gastronomy Tourism Routes" can be downloaded at http://www.transconsult.co.th/wp-content/Trip/E_Book_Eng/mobile/index. html?fbclid=lwAR2UcGWDmsn53vS9aT9kZ8akpcvWBZme5qvyMYoOOTp97jSHXbjYemYrCrg#p=1

SPECIAL FEATURES

The annual self-drive caravan to Thailand by the Amazing Drives members (Motoring Association of Malaysia - Persatuan Pemotoran Malaysia) went on a 2500km drive to the southern part of Thailand, covering Satun, Krabi, Phang Nga, Surat Thani, and Nakorn Si Thammarat before finishing in Hatyai, Songkhla.

43 adults and 5 children in a 17-vehicle convoy entered Thailand via Wan Kelian and spend the 1st night in Satun by the beach. The group spends nights at a hot spring resort in Krabi, villas in Phangnga, and riverside lodges in Khao Sok before heading Eastward to Khanom for another beach resort and finally into Hatyai at the New Season Square hotel.

The traveled distance this year is a lot shorter than traditionally accomplished by previous Christmas in Thailand and even shorter by 2 days, but due to the newly unknown situation after the long covid lockdown. Almost each stopover town or city is TWO nights with plenty of time to explore the local cultures and experiences.

The Tourism Authority of Thailand (TAT) both Kuala Lumpur and domestic offices in Thailand has been very supportive with invitations to do CSR activities at the Laem Sok community and hosting of a luncheon there.

Highlights of the trip were the Christmas eve party for all at the Khaosok Rainforest Lodge at Khao Sok along with a visit to places of interest ranging from floating villages, emerald pool, natural fish spa, and temples and such. All satisfied and with their vehicle full of shopping goodies at Hatyai, all returned home safely accomplishing yet another successful Christmas in Thailand trip.

Always thanking TAT for another Amazing year.

Christmas in Thailand



10 MAGAZINE SEGMENTATION 11

Pa Thong Ko-World's Top 10 "Street Food Sweets"

Pa thong ko, Thailand's popular fried dough snack, was ranked fifth among the world's top 10 "street food sweets" by TasteAtlas, a travel guide platform.

The reviewer explains the cooking process in delicious detail: "Pa thong ko is the Thai take on popular Chinese crullers called youtiao. To make the crullers, a mixture of flour, yeast, baking ammonia, alum powder, lukewarm water, salt, sugar, and some baking powder forms into a dough, which is then oiled, left to rest, and finally cut into long strips.

"Pairs of dough strips are then carefully stuck to one another to give the crullers their recognizable shape before they are deep-fried in hot oil until nicely colored, puffy, and slightly crispy. Innovative ways of shaping the crullers other than their traditional form have emerged over the years, and nowadays, pa thong ko can be seen in numerous unusual shapes such as dinosaurs or dragons."

