

THAI Smile Joins Hands with S&P to Serve Vegan Food on Board



THAI Smile Joins Hands with S&P to Serve Vegan Food on Board With Care for Passengers' Health by Offering Vegan Menu Crafted with Fresh Ingredients from Farms

THAI Smile celebrates the Chinese Vegetarian Festival 2019 by collaborating with S&P to tailor a special vegetarian menu with high quality ingredients sourced directly from farms (Selected Farm Products). Both savory dishes and desserts are fresh, clean, non-toxic and nutritious, ready to be served to THAI Smile passengers in all seats and all flights, both domestic and international, from 29 September - 7 October 2019.

To prepare this special vegetarian menu, THAI Smile and S&P pick fresh, clean and non-toxic ingredients directly from farms such as 'Fragrant Taro' from farmers in Ban Mo district of Saraburi province, 'Bhutanese Mushroom' from Chiang Mai and coconut flower sugar with a glycemic index that is 2 times lower than conventional sugar. All dishes are meticulously crafted in a variety of delicious and healthy recipes.

For domestic flights in Smile Plus Class, four dishes are available including Baked Rice with Taro and Ginkgo Nuts — tapered jasmine rice is used in combination with the sweet and savory taste of taro and ginkgo, Yellow Rice with Tofu in Curry Sauce — tendered and delicate Umenohana tofu made with authentic soy beans from Japan, Vegan Noodle Roll — made from fresh and soft noodles combined with soya sauce, exclusive for THAI Smile, and Spaghetti with Mushroom in Black Pepper Sauce — spaghetti in fragrant pepper sauce topped with mushroom and assorted vegetables.

As for dessert, all vegetarian desserts are available in domestic Smile Plus flights and all classes of international flight, including Nectarine Almond Loaf — mild vanilla cake with a mixture of sugar from coconut flower and millet milk, layered with fruits such as nectarine, passion fruit, apple, sprinkled with coconut crumbles and sliced almonds. There is also Chestnut Almond Loaf — tender vanilla cake with sugar from coconut flower and millet milk, topped with fresh cream and chestnut

cream, nicely decorated with baked almonds and delicious pistachios.

Passengers in domestic flights in Smile Class will be served with two dishes: Baked Rice with Taro and Ginkgo Nuts and Sticky Rice with Quinoa and Savory Mushroom cooked with red quinoa rich in nutrients and three-flavor Bhutanese mushroom selected from Chiang Mai province. The mushroom contains properties to stimulate the immune system and adjust the blood pressure, helping passengers to travel with good health.

THAI Smile and S&P carefully select raw materials from farms to be cooked with meticulous attention in every step of production, creating a variety of vegetarian dishes ready to serve to all passengers. These special vegetarian dishes are served to passengers in all seats, all classes and all flights during the Chinese Vegetarian Festival from 29 September – 7 October 2019 (except WE609 Hong Kong – Phuket, WE419 / 420 Bangkok – Kuala Lumpur or until the product is finished).

Reservation can be made at www.thaismileair.com, or Call Center 1181 or 02-118-8888, ticketing office (Smile Service Center) and Smile Travel Agents nationwide.