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THAI Smile celebrates the Songkran Festival 2018 by fulfilling a smile for the passengers in all flights with a special fusion menu of Thai delicacies from Issaya La Patisserie. It is managed by Chef Ian Pongthawat Chalermkittichai who perfectly tailors four fusion menus of Thai desserts and Western desserts. The four menus include 1) Muffin, a mango financier from France, sprinkled with mango and coconut, the fruit that is a main part of most Thai desserts, 2) Chuax cream mango with sweet mango, 3) Pandan chiffon cake with mango sauce (This chiffon will have a fragrance from pandan leave, an exotic Thai style toppled with mango sauce), and 4) Lemon poppy seed cake, a muffin cake with a lemon glaze that gives a fresh sense of sour flavor and a sesame from the North of Thailand. These special menus will be available to serve for passengers during April 13-17, 2018, both domestic and international flights, except for WE177, WE333/334, WE335/336, WE343/344, WE426, WE420 WE696/697 and WE288. www.thaismileair.com.