

Songkran 2027: the food cheat sheet

 13-15 April 2027

EAT THIS

- jasmine-chilled rice with royal side dishes.
- is THE Songkran dish, served only in the hot season; the old hotels and royal-Thai kitchens do it best.
- Otherwise: mango sticky rice at peak-mango April, boat noodles away from the splash zones, and mall food courts as your dry base camp.

THE PLAN

- Khao San and Silom become water-war zones.
- nothing fragile survives, phones in dry bags, eat before you enter.
- Many family-run stalls close for the holiday (their owners travel home), so the famous street-food alleys thin out; malls, hotels and Chinatown keep serving.
- Book anything special for the evening of the 15th, when the city dries off and celebrates.

Is street food open during Songkran?

Partially — many vendors return to their home provinces for the holiday, so famous alleys run at half strength. Malls, hotel restaurants and Chinatown stay reliably open.

What is khao chae?

The royal hot-season dish: rice in chilled jasmine water with intricate fried sides. April is its season, and Songkran week is the perfect excuse. Several heritage hotels serve celebrated versions.

EAT-THIS GLOSSARY

ORDER THIS	WHAT IT IS
Khao chae	THE Songkran dish — chilled jasmine rice, royal sides
Mango sticky rice	April = peak mango month, no better time
Boat noodles	intense little bowls — stack them up
Som tam	green papaya salad, ask for 'ped nit noi' (mild-ish)
Moo ping	grilled pork skewers + sticky rice, breakfast of champions
Guay teow reua	eat away from the splash zones
Cha yen	Thai iced tea — hydration with attitude
Khao niao	sticky rice — the utensil is your hand

BOOK BEFORE IT'S GONE

Festival dates mean festival demand. Tables with views and hotels near the action go to whoever booked first — use the live guide for tours, tables and hotels:

thingstodobangkok.com/songkran-food-guide