

KWANN EXPERIENCE MENU

7~COURSE

THB 3,300++ /PERSON

WITH
BEVERAGE PAIRING

THB 1,500 ++

All prices are in Thai Baht and subject to applicable
government tax and 10% service charge.



SNACK
(ROM KWANN~SMOKING)

MIANG NUEA

เมี่ยงเนื้อรมควัน

Sundried Thai Wagyu |
Orange Dressing | Betel Leaf

CRAB CURRY

ปูผัดผงกะหรี่

Crab Meat | Thai Egg Cake Curry |
Salted Egg Yolk

PLA HEANG TEANG MO

ปลาแห้งแตงโม

Watermelon Tartelette |
Smoked Mackerel



Syrah, GranMonte Sakuna Rosé, Khao Yai, Thailand



1ST APPETIZER
(KUA~CHARRING)

PHLA SQUID

ปลาหมึกย่าง

Thai Melon | Banana Blossom Confit |
Pork Prosciutto



2ND APPETIZER
(LARM~BAMBOO COOKING)

BAMBOO~COOKED
MUSHROOM

หลามเห็ด

Local Mushroom | Mushroom Cracker |
Lemon Basil



Albarino, Leirana, Rias Baixas, Spain

SOUP
(YANG~GRILLING)

TOM KLONG GOONG | ต้มโคล้งกุ้งแม่น้ำ

Grilled River Prawn |
Prawn Fat Mousse | Chili Paste



Gamay, Jean Paul Dubost, Brouilly Vieilles Vignes,
Beaujolais, France



PRE MAIN
(BHOM~EMBER ROASTING)

BHOM PLA | บ่มปลา

Salt Baked Southern Fish |
Spicy Red Onion Salad | Udoi Rice



Pinot Noir, Domaine Philippe Germain,
Bourgogne, Burgundy, France



MAIN
(ANN~HANGING OVER THE FIRE
TO SLOW COOK)

ANN PORK JOWL | แอนคอหมู

Red Curry Sauce | Local Eggplant

Add-on

ANN THAI WAGYU | แอนเนื้อไทยวากิว

Green Curry Sauce | Local Eggplant

THB 850 NET



Shiraz, Torbreck, Woodcutter's, Barossa, Australia



PALATE CLEANSER
(PAO~BURNING)

PINEAPPLE

สับประรดเผา



DESSERT
(JEE~TORCHING)

JEE CORN | จี้อ่าวโพด

Butter Corn Ice Cream | Burnt Corn Syrup |
Charred Coconut Meringue