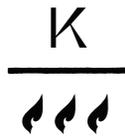


KWANN EXPERIENCE MENU



7~COURSE

THB 3,300++ /PERSON

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



SNACK

(ROM KWANN~SMOKING)

MIANG NUEA

เมียงเนื้อรมควัน

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

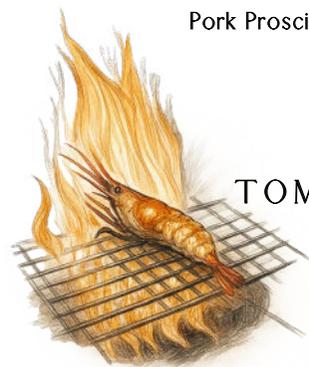


1ST APPETIZER
(KUA~CHARRING)

PHAL SQUID

พลาปลาหมึก

Thai Melon | Banana Blossom Confit |
Pork Prosciutto



SOUP
(YANG~GRILLING)

TOM KLONG GOONG | ต้มโคล้งกุ้งแม่น้ำ

Grilled River Prawn |
Prawn Fat Mousse | Chili Paste



2ND APPETIZER
(LARM~BAMBOO COOKING)

BAMBOO~COOKED
MUSHROOM

หลามเห็ด

Local Mushroom | Mushroom Cracker |
Lemon Basil

PRE MAIN
(BHOM~EMBER ROASTING)

BHOM PLA | บ่มปลา

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



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



PALATE CLEANSER
(PAO~BURNING)

PINEAPPLE

สับประรดเผา



DESSERT
(JEE~TORCHING)

JEE CORN | จี้อ่าวโพด

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