

KWANN

Valentine

EXPERIENCE MENU

7~COURSE

THB 3,800++ /PERSON

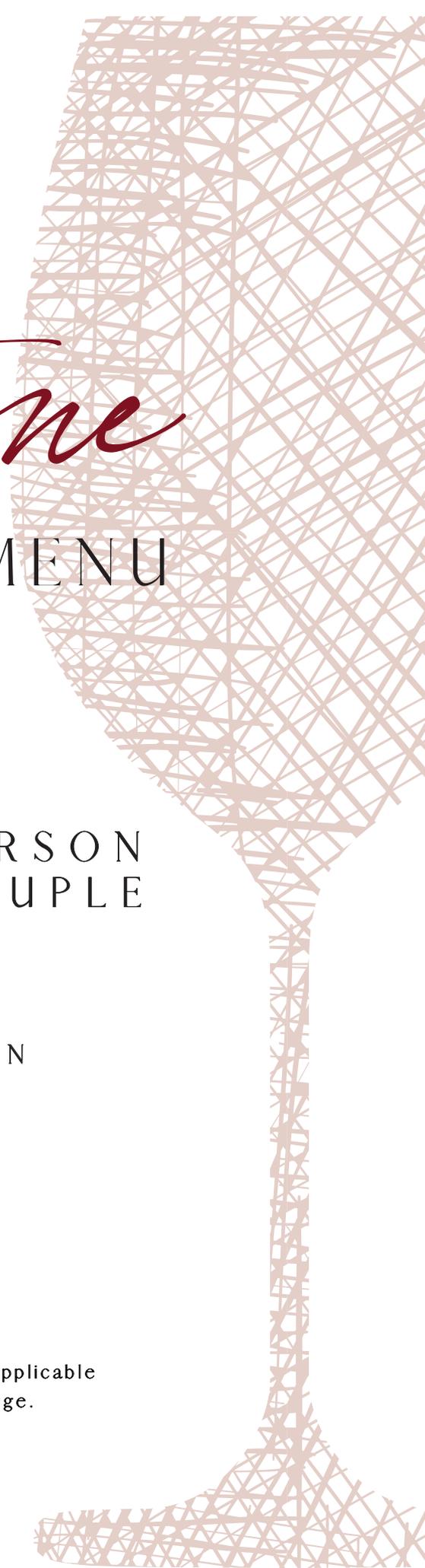
THB 6,500++ /COUPLE

WITH

BEVERAGE PAIRING

THB 1,500++ /PERSON

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





SNACK

MIANG NUEA
(TRUFFLE)

เมี่ยงเนื้อรมควัน

Sun dried Thai Wagyu |
Orange Dressing | Betel Leaf

LIGHTLY SMOKED
OYSTER (CAVIAR)

หอยนางรม น้ำส้มหมากเม่า

Thai Berry Mignonette |
Rose Apple

PLA HEANG TEANG MO
(CAVIAR)

ปลาแห้งเต่างโม

Watermelon Tartelette |
Smoked Mackerel



Syrah, GranMonte Sakuna Rosé, Khao Yai, Thailand



1ST APPETIZER

PHLA SQUID (CAVIAR)

ปลาปลามือก

Thai Melon | Banana Blossom Confit |
Pork Prosciutto



2ND APPETIZER

BAMBOO~COOKED
MUSHROOM (TRUFFLE)

หลามเห็ด

Local Mushroom | Mushroom Cracker |
Lemon Basil

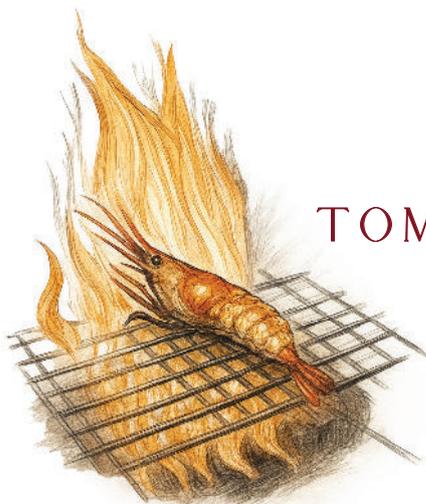


Albariño, Leirana, Rias Baixas, Spain

SOUP

TOM KLONG GOONG | ต้มโคล้งกุ้งแม่น้ำ

Grilled River Prawn |
Prawn Fat Mousse | Chili Paste



Devanom Sato, Kiaw Ngoo, Thailand

PRE MAIN

BHOM PLA | บ่มปลา

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



Pinot Noir Pegasus Bay,
Pinot Noir, Pegasus Bay, Waipara Valley,
New Zealand



PALATE CLEANSER

MULBERRY POPSICLE

ไอศกรีมลูกหม่อน

Grilled Mulberry |
Mulberry Ice Cream



MAIN

ANN PORK JOWL | แอนคอหมู

Red Curry Sauce | Local Eggplant



Shiraz, Heritage, Barossa, Australia



DESSERT

MARBLE MOCHI

ช็อกโกแลตกะละแม

Chocolate Mousse | Coconut Mochi |
Chocolate Miso Tuile | Coconut Crumble