

KWANN EXPERIENCE MENU

7~COURSE

THB 3,300++ /PERSON

WITH

BEVERAGE PAIRING

THB 1,500++ /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



Syrah, GranMonte Sakuna Rosé,
Khao Yai, Thailand



1ST APPETIZER
(KUA~CHARRING)

PHLA SQUID
พลาปลาหมึก
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
Forjas del Salnés



SOUP
(YANG~GRILLING)

TOM KLONG GOONG
ต้มโคล้งกุ้งแม่น้ำ
Grilled River Prawn | Prawn Fat Mousse | Chili Paste



Thai Sake Devanom Kiaw Ngoo

PRE MAIN
(BHOM~EMBER ROASTING)

BHOM PLA

บ่มปลา

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



Pinot Noir, Pegasus Bay,
Waipara Valley, New Zealand



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, Heritage, Barossa,
Australia



PALATE CLEANSER
(PAO~BURNING)

PINEAPPLE

สับปะรดเผา



DESSERT
(JEE~TORCHING)

JEE CORN

จีข้าวโพด

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