

# 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



1<sup>ST</sup> APPETIZER  
(KUA~CHARRING)

PHLA SQUID  
พลาปลาหมึก  
Thai Melon | Banana Blossom Confit |  
Pork Prosciutto

2<sup>ND</sup> 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