

# Kwann

a reimagined Thai cuisine





Where there's  
smoke, there's  
flavor....

# Named Among the World's Best New Restaurants in Condé Nast Traveler's 2025 Hot List

Kwann presents a reimagined Thai cuisine, born from fire and smoke.

We combine the rawness of charcoal cooking with the precision of modern equipment, reigniting heritage recipes and lesser used, Thai origin ingredients.

Join us in celebration of the finest Thai produce, through a fun dining experience that is engaging, sharable and stimulating for the senses.

Welcome to Kwann.



# CHEF'S RECOMMENDATIONS

Kwann Style  
Roasted Duck

เปิดอย่างสไตลค์วัน

1,200/2,300

Special Dry Aged Cut

เนื้อบ่มแห้ง เทนาชนิด

(Market Price)

Crab Beignets

ขนมทองพลุซอสแกงใต้

240

Lightly Smoked  
White Shrimp

กุ้งดิบน้ำยาแกงส้ม

340

Grilled River Prawn

Banana Blossom

ยำกุ้งแม่น้ำหัวปลีเผา

440

Beef Tartare

หม่าล่าเนื้อ

390

Thai Wagyu  
Smoked Short Rib

มัสมั่นซี่โครงเนื้อรมควัน

840

Nam Tok

น้ำตกลิ้นวัวรมควัน

420

Prik Khing

หมูกรอบผัดพริกขิง

350 / 690

Loy Keaw

ลอยแก้ว

220

Corn & Coconut Butter  
Ice Cream

ไอศกรีมข้าวโพดและมะพร้าว

260

Marble Mochi

ช็อกโกแลตทะเลาะแม

230

# SNACK & APPETIZER



Mala Beef Tartare

หม่าล่าเนื้อ

390

Phla  
ปลาปลารมควัน  
330



Crab Beignets  
ขนมทองพลุปูซอสแกงใต้  
240



Kanom Bueang Pu  
ขนมเบื้องปู  
320



# SKEWERS & SALAD



Grilled Pumpkin Skewers  
พริกทอดย่าง  
180



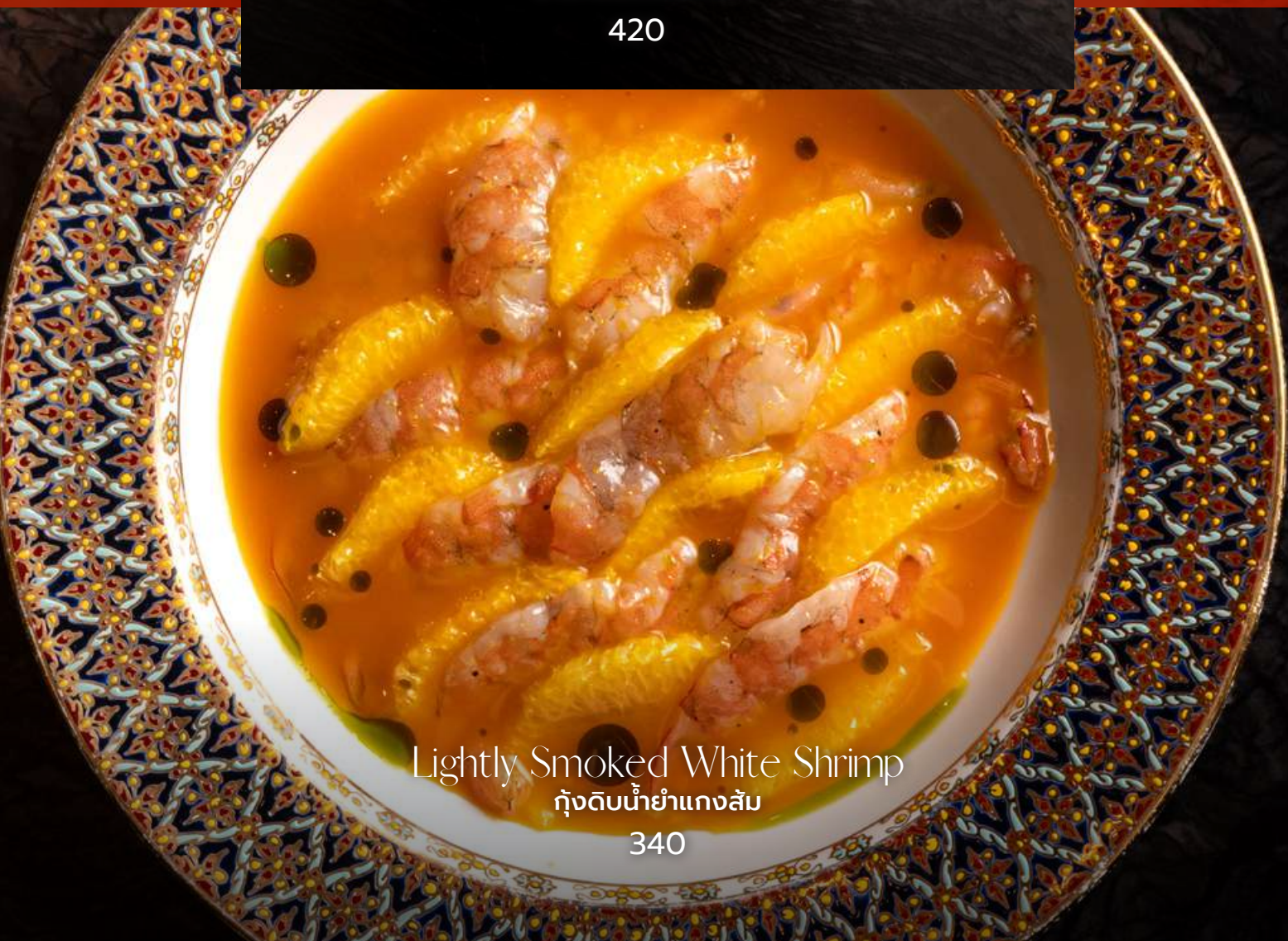
Grilled Beef Skewers

เกาหลีเนื้อย่าง

320



Nam Tok  
น้ำตกลิ้นวอร์มควน  
420



Lightly Smoked White Shrimp  
กุ้งดิบน้ำยำแกงส้ม  
340



Grilled River Prawn with  
Banana Blossom Confit  
ยำกุ้งแม่น้ำหิวปลีเผา

# MAIN: LAND



KWANN Style Roasted Duck

เป็ดย่างสไตล์ควัน

1200 / 2300



Smoked  
Thai Wagyu Short Rib

มัสมั่นซี่โครงเนื้อรมควัน

840



Cashew Nut Smoked Brisket

แกงแพนงเนื้อรมควัน

690



Smoked  
Brisket Curry  
แกงมะเขือเนื้อรมควัน  
690



Prik Khing  
หมูกรอบพริกขี้  
350 / 690



Fire Grilled Beef Hanger  
เนื้อพัดดอกหอม  
420



Roasted Turmeric  
Marinated  
Chicken Thigh  
ไกย่างขมิ้น  
420

# MAIN: SEA



Grilled Satay  
Marinated Squid  
หมักเตี๊ยะ  
420 / 800





Fire Roasted River Prawn  
กุ้งแม่น้ำย่างซอสเอ็กซีโอ  
750



Phad Cha Fish  
of the Day  
พัดฉ่าปลาอย่างประจำวัน  
420



# Special of the Day KWANN Off the Grill



Dry Aged  
Thai Wagyu  
(Market Price)



Dry Aged Pork Chop  
(Market Price)



Dry Aged  
Fish of the Day  
( Market Price )



Grilled Vegetable  
of the Day  
ผักย่างประจำวัน  
220

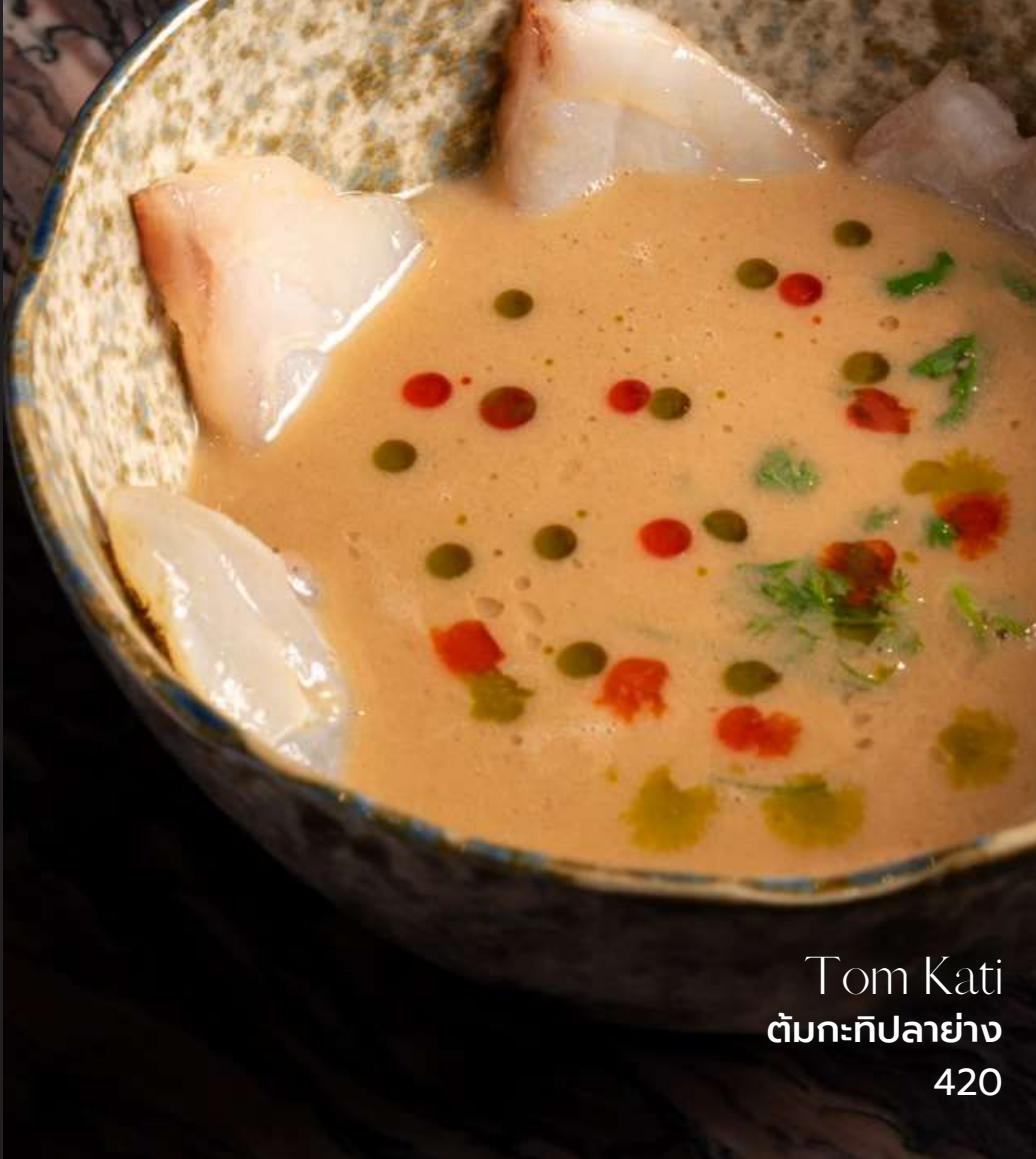
# RICE & SOUP

Tom Klong

ต้มโคล้งกุ้งแม่น้ำ

460





Tom Kati  
ต้มกะทิปลาย่าง  
420



Fired Rice  
ข้าวผัดสไตล์ค้วน  
230

# DESSERTS



Kanom Mor Gaeng  
บาสักชีสเค้กขนมหม้อแกง  
230

Marble Mochi  
ช็อกโกแลตทะเลาะแสบ  
230



Loy Kaew  
ลอยแก้ว  
220



Banana Rum Baba  
กล้วยรัมบาท  
240





Corn & Coconut  
Butter Ice Cream  
ไอศกรีมข้าวโพดและมะพร้าว  
260



# Chef Joe Napol Jantraget

Napol 'Joe' Jantraget, a culinary virtuoso from Bangkok, Thailand, honed his skills at Liaison College and Niagara College, Canada. As Chef de Partie at Crème Brasserie, fate united him with his wife, Saki Hoshino.

Rooted in southern Thai traditions, Joe earned his second Michelin star in 2023 for his contemporary restaurant, NAWA where he seamlessly blends modern culinary techniques with the luscious flavors of central Thai cuisine. The triumph of NAWA owes much to the collaboration with Chef Sept and his wife, Chef Saki, with whom Joe co-founded Samlor, a recipient of the Michelin Bib distinction for two consecutive years. Chef Saki currently leads the dessert creations at NAWA, Samlor and KWANN.



# Chef Sept Jirapat Praphotjanaporn

Jirapat "Sept" Praphotjanaporn, a native of Bangkok, ignited his culinary passion early on. Graduating high school, he pursued culinary school and internships at Michelin Star-rated restaurants. In 2020, joining forces with Chef Joe, his dedication propelled him to new heights. By 25, Sept became an R&D chef, collaborating closely with Joe to realize their culinary vision. Now, as Head Chef at Nawa Central Thai, Sept showcases his innovative flair at Samlor and beyond, crafting iconic dishes that leave lasting impressions.



# Chef Bom Piyapong Ming Ngam

Raised in a family run restaurant, Chef Bom developed an early connection to Thai cuisine. After formal culinary training, he spent nearly a decade in Michelin starred kitchens, working alongside Chef Joe Napol Jantraget. With a focus on modern Thai cuisine, he highlights local and seasonal ingredients while preserving the integrity of each dish. As Head Chef at Kwann, he brings a thoughtful and refined approach that complements the restaurant's contemporary vision.



# Chef Saki

## Saki Hoshino

Chef Saki Hoshino, hailing from Nagoya, Japan, discovered her love for baking at a tender age, assisting her family in crafting meals from scratch. Her journey commenced in Toronto, Canada, where she immersed herself in Hospitality Management and pastry studies at George Brown College. After graduation, she honed her craft in various bakeries, eventually becoming Head Pastry Chef at Creme Brasserie. Upon returning to Japan, she delved into the intricate art of Japanese desserts, fermentation, and preservation.

In Thailand, Saki's culinary fusion dazzled diners, seamlessly blending Thai ingredients with techniques acquired in Canada and Japan. Her talent earned her recognition at the International Chefs Summit Asia 2018 in Taiwan, standing alongside the region's culinary luminaries.

At Kwann, she will be the dessert creator extraordinaire, ensuring a sensational end to your meal with decadent delights that leave a lasting impression.

Local Tea  
Chiangrai | Monsoon Tea

Coffee Beans  
Chiangrai / Chiangmai | Honey Mills

Thai Beef  
Sakhon Nakhon  
Local Supplier

Thai Wagyu Beef NK25  
Nong Khai  
Nongkhai Wagyu Co., Ltd.

Organic Pork  
Khon Kaen  
W.Taweefarm

Thai Duck & Chicken  
Nakhon Ratchasima  
Prosun Farm Co., Ltd.

Rosella Flower  
Kanchanaburi  
Local Supplier

Thai Spirit  
Nonthaburi  
Kosapan Distillery

Organic Pork  
Nakhon Pathom  
K.K.Pork

River Prawn  
Ayutthaya | Local Supplier

White Prawn  
Gulf of Thailand | Local Supplier

Fish & Squid  
Andaman Sea  
Local Supplier

Thai Sea Fish  
Satun | Local Supplier



LOCAL THAI  
TREASURES

FROM LAND AND SEA  
TO TABLE

