

**JAAAN BY KIRK WESTAWAY RETAINS COVETED TWO MICHELIN STARS IN CHEF KIRK'S
TENTH YEAR AT THE HELM**



[From Left to Right, William Haandrikman, Managing Director of Fairmont Singapore and Swissôtel The Stamford, Chef Kirk Westaway, Head Sommelier Bella Jankaew and General Manager Food & Beverage Marshall Orton]

(SINGAPORE) 28 July 2025 – [JAAN by Kirk Westaway](#) has retained its highly acclaimed two-star ranking, reaffirming its position among the world's most exceptional dining establishments. The announcement was made yesterday evening at a ceremony held in Singapore, as the MICHELIN Guide Singapore 2025 was unveiled. JAAN was listed among just seven two-starred venues in the city-state.

In addition to the coveted stars, the MICHELIN Guide Singapore 2025 also honoured individuals and establishments that demonstrated exceptional talent in their respective fields. Among the four special awards presented this year was the Sommelier Award, which went to Bella Jankaew of JAAN by Kirk

Westaway. Recognised for her deep knowledge, refined palate and thoughtful wine pairings that elevate the dining experience, Bella's contribution is integral to the restaurant's continued pursuit of excellence.

First recognised with its inaugural star in 2016, Chef Kirk set about reinventing Modern British cuisine in 2018, officially unveiling his new concept, and went on to secure a second star in 2021. This year's confirmation of JAAN's two-star status, arriving in Chef Kirk's tenth year at the helm and JAAN's 25th anniversary, underscores the restaurant's continued evolution.

Over the past decade under Chef Kirk's leadership, JAAN has continually evolved, driven by uncompromising attention to every detail: hand-selecting the world's finest produce, refining service rituals, and introducing intentional touches such as embroidered table linen, bespoke parting gifts, and bespoke playlists. Whether it's Head Sommelier Bella Jankaew recommending a perfect pairing or Head Chef Ng Guo Lun presenting the Earl Grey palate cleanser tableside, the entire team's dedication ensures an unparalleled dining experience.

"When I assumed the helm at JAAN ten years ago and set out to pioneer a Modern British culinary journey in Singapore, some may have thought me mad. Yet I've enjoyed the utmost support at every turn. To retain two Michelin stars for the fifth year is an immense honour and a tribute to our team's tireless dedication and the ultimate affirmation of our collective passion and perseverance, and to see Modern British cuisine celebrated on the global stage is truly a dream come true." shared Executive Chef Kirk Westaway. He adds "this award is not just for JAAN, but for everyone who has believed in our vision and shared in our journey. We are truly grateful to be part of such a generous and engaged community."

"Over the past ten years, Chef Kirk and his team have brought the highest standards of culinary excellence to Swissôtel the Stamford. I could not be more proud of this triumph, which continues to position JAAN by Kirk Westaway among the leading names in global fine dining," adds Mr William J. Haandrikman, Managing Director of Fairmont Singapore and Swissôtel The Stamford.

"To receive this recognition just six months after joining JAAN is incredibly humbling. I'm so grateful to Chef Kirk for his trust and vision, and to the team whose pursuit of excellence lifts us all. This award reflects the passion and synergy that make JAAN such a special place." shares Head Sommelier Bella Jankaew.

Chef Kirk Westaway's Modern British philosophy is rooted in a seasonally-evolving menu which celebrates the pinnacle of fresh produce, offering refined, elegant, and vegetable-forward dishes. Accompanied by an award-winning wine list boasting over 700 labels, JAAN by Kirk Westaway delivers impeccable world-class service, treating guests to a breathtaking view of the iconic Singapore skyline from its exclusive location on the 70th floor of Swissôtel The Stamford.

- ENDS -

Note to editor:

More hi-res images are available for download [here](#).

Profile of Bella Sudarat Jankaew [here](#).

About JAAN by Kirk Westaway

JAAN by Kirk Westaway is one of Singapore's most awarded restaurants.

An ode to Chef Kirk's home region of Devon in South West Britain, both the restaurant interior and the cuisine speak of cherished childhood memories that have inspired his life's work - interpreting British cuisine that is close to his heart for an evolving palate that appreciates authenticity with refinement.

With Singapore's most breathtaking city skyline views, from atop the unmistakable Swissôtel The Stamford, JAAN's intimate 35-seat ambiance has the ability to transport diners. Here, they discover a sense of warmth and connection, and form memories to last a lifetime.

Every detail, from culinary direction to the careful selection of the best seasonal ingredients, and the bespoke tableware, embodies Chef Kirk's passion for excellence and his pursuit of presenting Modern British cuisine at its finest.

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Opening Hours Lunch:
Tuesday to Saturday: 11:45 – 14:30
Sunday to Monday, Public Holidays: Closed
Dinner:
Tuesday to Saturday: 18:30 – 22:30
Sunday to Monday, Public Holidays: closed

Capacity 35 guests

Cuisine Modern British

Menus and Prices Lunch:
S\$198++, S\$238++ (Vegetarian option available)
Tasting Menu - S\$388++ (Vegetarian option available)
Wine pairing at S\$88++ (3 glasses) / S\$128++ (5 glasses)
Dinner:
Tasting menu - S\$388++ (Vegetarian option available)
Wine pairing at S\$268++

Awards

- 2 Michelin Stars, Michelin Guide Singapore 2025
- Sommelier Award, Michelin Guide Singapore 2025
- Ranked 77th, Asia's 50 Best Restaurants 2025, sponsored by S. Pellegrino and Acqua Panna
- Tatler Best 20 Restaurants 2025
- Two Diamonds, Black Pearl Restaurant Guide 2025
- Two Knives the best chef Guide 2024
- 2 Michelin Stars, Michelin Guide Singapore 2024
- Ranked 53rd, Asia's 50 Best Restaurants 2024, sponsored by S. Pellegrino and Acqua Panna
- Member of Les Grandes Tables du Monde 2024
- Listed 94% and placed at #12, The La Liste, Top 1000 Restaurants 2024
- Outstanding Fine Dining Experience Award, Singapore Tourism Awards 2023
- 2 Michelin Stars, Michelin Guide Singapore 2023
- Restaurant of Year, Tatler Dining Singapore 2023
- Ranked 84th, Asia's 50 Best Restaurants 2023, sponsored by S. Pellegrino and Acqua Panna
- Ranked 52nd, Opinionated about Dining 2022 Top Restaurants, Asia
- Outstanding Fine Dining Experience Award, Singapore Tourism Awards 2022
- Ranked 55th, Asia's 50 Best Restaurants 2022, sponsored by S. Pellegrino and Acqua Panna
- 2 Michelin Stars, Michelin Guide Singapore 2021
- Ranked 42nd, Asia's 50 Best Restaurants 2021, sponsored by S. Pellegrino and Acqua Panna
- Ranked 51st, Opinionated About Dining Asia Top 100+ List 2021
- Ranked 21st, Asia's 50 Best Restaurants 2020, sponsored by S. Pellegrino and Acqua Panna
- Ranked 49th, Opinionated About Dining Asia Top 100+ List 2020
- 1 Michelin Star, Michelin Guide Singapore 2019
- Male Chef of the Year and Restaurant Design of the Year, World Gourmet Summit Awards of Excellence 2019
- Ranked 32nd, Asia's 50 Best Restaurants 2019, sponsored by S. Pellegrino and Acqua Panna
- Silver Winner for Best Romantic Dining, Expat Living Readers' Choice Awards 2019

- Best Romantic Atmosphere in Singapore, Best European Cuisine in Singapore, Best Gourmet Cuisine in Singapore, 2018 Haute Grandeur Global Awards
- Best Head Chef on a Global Level, 2018 Haute Grandeur Global Awards
- 1 Michelin Star, Michelin Guide Singapore 2018
- 3 stars, Singapore's Top Restaurants 2018/2019 Award
- Silver award, Singapore's Top Restaurants 2018/2019 Wine List Award
- Chef's Choice at World Gourmet Summit 2018
- Ranked 44th, Asia's 50 Best Restaurants 2018, sponsored by S. Pellegrino and Acqua Panna

About Swissôtel The Stamford

Swissôtel The Stamford is part of the Swissôtel Hotels & Resorts group. The hotel provides a wide range of amenities from a luxurious range of 1,252 guestrooms and suites, 7 restaurants and bars. It also houses the 108,000 sq ft Raffles City Convention Centre which comprises 34 meeting venues with technologically advanced business facilities and services. One of Southeast Asia's tallest hotels and conveniently located in the heart of Singapore, Swissôtel The Stamford boasts panoramic views of Singapore, Malaysia and nearby islands of Indonesia.

As a purpose-driven hospitality brand committed to sustainability, Swissôtel The Stamford is proudly a Global Sustainable Tourism Council (GSTC) Certified hotel. Sustainability initiatives include reduction of plastic use, using sustainable products in restaurants and most notably, the launch of the industry's first urban Aquaponics farm within the hotel where fish and vegetables grow together in a pesticide-free integrated system

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