

**A DECADE AT JAAN: CHEF KIRK WESTAWAY CELEBRATES TEN YEARS WITH
A NEW SUMMER MENU**

Chef Kirk Westaway ushers in summer with a celebratory menu of Modern British cuisine, featuring langoustine pie, red mullet, Berkshire pork, and a reimagined English Garden.



[Hand Dived Scallop]

(SINGAPORE) 30 July 2025 – Inspired by fond memories of long, sunlit days in his native Devon in the South West of England, Executive Chef Kirk Westaway unveils the latest evolution of his seasonally driven menu at JAAN - available from now till 11 October 2025. Marking the height of the British summer, this new expression of Modern British cuisine highlights peak-season ingredients through refined and confident compositions. Dishes such as red mullet with courgette and bouillabaisse, barbecued Berkshire pork with lemon and girolle mushroom, and a reimagined English Garden of individually prepared vegetables reflect the clarity and abundance of the season.

Of the inspiration behind the menu, Chef Kirk shares, “There’s a generosity to summer produce. Bold colours, fuller flavours, and a sense of ease in the ingredients themselves. This menu marks ten years since I began this journey at JAAN, and it’s a chance to celebrate the techniques, flavours and memories that have shaped what we do. It’s British at its core, but always evolving. Elegant, focused, and rooted in the best of what the season brings.”

BRITISH INSPIRED SNACKS



[Langoustine Pie]

The Summer Menu begins with four precisely crafted snacks. **Goose Mousse with Celeriac** is an elevated take on a pub favourite, featuring a shell filled with goose and chicken liver pâté, topped with fried slices of celeriac. **Langoustine Pie** features lightly barbecued Norwegian langoustine, diced and seasoned with citrus, olive oil, herbs and finger lime caviar, nestled in a tart shell and finished with shiso flowers. **Baby Tomato Tart** presents Jardin de Rabelais tomatoes marinated with house-made ketchup and marjoram, pressed into a tart case and topped with basil jelly. **Cheddar Pancake** combines buckwheat batter and lightly smoked Devon Cheddar, glazed with brown butter and finished with roasted Italian hazelnuts.

All aspects of the dining experience at JAAN, from culinary direction to the careful selection of the best seasonal ingredients, showcase Chef Kirk's passion for excellence and his pursuit of presenting Modern British cuisine at its finest. The **Charred Leek and Potato Soup** is no exception, and comes served in bespoke crockery personally designed by Chef Kirk. A marriage of two beloved British staples, this velvety concoction combines the smokiness of burnt leek with the essence of roasted potato.

Two loaves of bread are presented tableside: a rustic, homemade dark rye Batard loaf and a delicate, crispy Butter roll derived from sourdough, both served alongside a quenelle of Devonshire butter topped with fresh lemon thyme leaves. A play on flavour and nostalgia, the pairing of lemon thyme with butter is a nod to Chef Kirk's memories of handpicking minuscule leaves off fresh lemon thyme sprigs for an hour every day as an 18-year-old Commis Chef training in a Michelin starred restaurant in France.

VEGETABLE-FORWARD SPRINGTIME PLATES



[English Garden]

A reimagined version of Chef Kirk's signature **English Garden** opens the main courses. First introduced as a defining dish during his *Reinventing British* era, it marked the moment JAAN began its transition toward a distinctly Modern British identity. This latest iteration is more refined and precise, yet still rooted in childhood memories of summers spent picking fresh produce in Devon's family garden.

The dish brings together between 25 and 30 vegetables — from carrots and courgettes to tomatoes, turnips and leafy greens — each cooked individually by steaming, poaching, roasting, blanching or baking to preserve its unique flavour and texture. These are arranged into a colourful mosaic, supported by beetroot and carrot purées and paired with a light anchovy mayonnaise made using Japanese egg. A warm seaweed and vegetable tea is served alongside, completing the dish.

Purple Artichoke features a confit hen's egg yolk gently cooked in the finest olive oil until silky, set in a smooth artichoke custard and topped with caviar and a generous spoonful of truffled vegetable sauce. The sauce is made from a deeply roasted blend of onions, carrots, celeriac, celery, garlic, rosemary and thyme, caramelised and roasted again in butter, then simmered into stock and reduced to a rich, concentrated base. Freshly chopped black truffle is folded in just before serving. A crisp slice of toast is served alongside, in a nod to Kirk's nostalgic favourite — a refined take on the British classic of egg and soldiers.

Scallop pairs a roasted Scottish scallop with a crust made of potato, brown butter and breadcrumbs, resting on cauliflower infused with scallop sauce and finished tableside with fresh Australian black truffle. **Red Mullet** is lightly seared and served with violin courgette and a purée of red capsicum, charred over coals for depth and sweetness. The dish is finished with a rich bouillabaisse-style sauce made from the fish trimmings.

Sea Bass is sourced line-caught from Brittany, sliced into rings and gently cooked, then wrapped in barbecued leeks and topped with razor clams, celery and herbs. A sauce made from fish trimmings, green oil and pike caviar completes the dish.

Berkshire Black Pork shoulder is marinated for twelve hours in herbs, garlic and olive oil, then slow-cooked, barbecued and wrapped in roasted pork skin. It is served with roasted shallots, lemon and girolle mushroom marmalade, and peppercorn sauce.

DESSERTS AND FINAL SWEETS



[Blackberry Tart]

A palate cleansing **Gin and Tonic Water Ice** is served before dessert; a modern interpretation of a traditional British preparation that predates the term sorbet. Commonly served at Georgian and Victorian banquets, water ice was made by freezing sweetened fruit juices or infusions without the addition of dairy. Chef Kirk's version channels the bright, refreshing notes of a gin and tonic, combining cucumber water ice with pomelo, grapefruit and clementine, finished tableside with alcohol free gin and a mist of aerated frozen tonic.

The main dessert is called **Coffee and Cream**, where Cocoa nib biscuits provide the base, layered with caramelised white chocolate mousse and dark chocolate mousse. Tempered chocolate sheets give the dessert its distinct form, evoking the texture of tree bark. It is served with malt chocolate ice cream lightly seasoned with English rock salt and a warm chocolate mousse on the side.

Final Sweets are presented on a sculptural steel tree designed by Chef Kirk. Standing nearly a metre tall, the showpiece features an evolving selection of handcrafted confections, including Blackberry and Lemon Pie made with Amalfi lemon curd, fresh blackberries and mint from JAAN's Aquaponics Farm, as well as Garden Mint Chocolate and Almond Caramel.

THE JAAN EXPERIENCE

Located on the 70th floor of Swissôtel The Stamford, JAAN by Kirk Westaway offers a deeply personal expression of Modern British cuisine, guided by Kirk's Devonian heritage and shaped over ten years of leadership. With just 35 seats and panoramic views of the Singapore skyline, JAAN delivers a rare combination of intimacy, precision and hospitality.

The Summer Menu is now available.

- ENDS -

Note to editor:

More hi-res images are available for download [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.

Address	Level 70, Swissôtel The Stamford, 2 Stamford Rd, Singapore 178882
Contact/Reservations	+65 9199 9008 jaan.bookings@swissotel.com www.jaan.sg
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

swissotel.com | group.accor.com

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