

JAAN by Kirk Westaway Unveils the Latest Seasonal Expression of Modern British Dining

As summer fades into the earthier days of autumn, the menu evolves to showcase seasonal ingredients such as wild turbot, Jerusalem artichoke, Pyrenees lamb and caramelised chestnut.



[King Crab with Brown Butter Pancake]

(SINGAPORE) 27 October 2025 – As summer fades into the earthier, more contemplative days of autumn, Executive Chef Kirk Westaway unveils the next expression of Modern British cuisine at JAAN by Kirk Westaway. Anchored in provenance, Chef's vegetable-forward philosophy is elevated through innovative cooking techniques and stunning artistry.

Marking the transition into the final quarter of the year, this menu draws from the natural rhythm of the season. White beetroot baked in salt, Jerusalem artichoke, wild turbot, milk-fed Pyrenees lamb and caramelised chestnut celebrates nature's shift towards richness and complexity.

Speaking about the new menu, Chef Kirk shares, "Autumn ingredients are incredibly honest. Root vegetables, game and cold-water fish are at their best now. The aim for this menu is simple: respect the ingredients, cook them properly and present them with purpose. An ode to the fields, orchards and coastlines I grew up around in Devon."

BRITISH SNACKS, REFINED

The experience opens with four elegant canapés. **King Crab with Brown Butter Pancake** folds roasted brown butter into a delicate pancake, topped with flakes of lightly poached king crab and lemon jam. The **Cheddar and Autumn Truffle with Pickled Beetroot** brings texture and depth with a crisp hazelnut and dried mushroom shell filled with rich cheddar and autumn truffle, paired with a bright beetroot purée dip. **Goose Mousse with Celeriac** revisits a favourite from British pub tradition, refined for the season. Goose and chicken liver pâté is encased in a soft shell and topped with crisp celeriac for a lightly spiced and nostalgic bite.

SEASONAL WARMTH

Charred Leek and Potato Soup continues its place as a JAAN signature, served in bespoke crockery designed by Chef Kirk. Smoked baby leeks, roasted onions and charred alliums form the aromatic base of this velvety soup, balanced by the natural sweetness of roasted potato.

Bread service follows, introduced tableside. Guests enjoy a **dark rye Batard loaf** and a **crispy layered sourdough bun**, paired with a quenelle of **Devonshire butter** topped with **fresh lemon thyme**. The presentation pays tribute to Chef Kirk's early years training in France, where he handpicked lemon thyme as a young commis.

THE AUTUMN COLLECTION

The main courses begin with **Salt-Baked White Beetroot**, one of Chef Kirk's preferred ingredients this season. White beetroot is salt-baked and sliced thin, then wrapped around Norwegian langoustine that has been lightly barbecued and seasoned with Chardonnay vinegar and green herb oil. A roasted beetroot sauce is poured tableside.

Hen's Egg layers Jerusalem artichoke custard with lightly pickled artichoke and a confit Japanese egg yolk, finished with Kristal caviar and served with toast and mushroom pâté.

Scallop features a roasted Scottish scallop topped with a potato and garlic crust, set over purple artichoke hearts and finished with scallop sauce infused with herbs.

Wild Turbot Fillet from Ireland is gently poached in brown butter and served over glazed sweetheart cabbage, then finished with baby shrimp, confit onions, pickled mustard seeds, Kristal caviar and herb butter sauce.

The final savoury course, **Baby Lamb**, is sourced from the Pyrenees and roasted before being wrapped in crisp buckwheat. It is served with braised lamb shoulder, aubergine and lemon thyme.

DESSERT AND FINAL SWEETS

A refreshing **Gin and Tonic Water Ice** acts as a palate reset before dessert. Inspired by the Georgian and Victorian tradition of water ice, it blends cucumber, pomelo, pink grapefruit and clementine, finished tableside with non-alcoholic gin and frozen tonic for a theatrical flourish.

The main dessert, **Caramelised Chestnut**, evokes the comforting heart of autumn. Almond sponge and vanilla bean ice cream are topped with gently candied chestnuts before being cloaked in warm orange and vanilla custard and finished with chestnut biscuit.

Final Sweets are presented on Chef Kirk's bespoke 80-centimetre **steel tree**. The Autumn selection includes **Orange and Juniper**, **Garden Mint Chocolate**, **Caramel Roche** and **Apple Pie**.

THE JAAN EXPERIENCE

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.

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 Autumn 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

- Best Fine Dining Restaurant, Exquisite Awards 2025
- Tatler Best Asia 2025
- Two Knives the best chef Guide 2025
- 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

For more information, please contact:

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