

**JAAN BY KIRK WESTAWAY MAINTAINS TWO STARS
IN THE 2023 EDITION OF THE MICHELIN GUIDE SINGAPORE**

Following the successful reopening of the restaurant in December 2022, JAAN's well-deserved retention of two highly coveted MICHELIN stars stands as a testament to Executive Chef Kirk Westaway and his team's passion for elevating Modern British cuisine on a global scale.



<JAAN's refreshed interiors, which have been personally designed by Executive Chef Kirk Westaway to take guests on a multi-sensorial journey through the diverse terroir of his home region.>

(SINGAPORE) 28 June 2023 – The eponymous [JAAN by Kirk Westaway](#) has proudly retained its prestigious two MICHELIN stars. This remarkable achievement marks a consistent recognition of Chef Kirk Westaway's exceptional talent and dedication to showcasing Modern British cuisine on a global scale. The announcement took place last night during the unveiling of the MICHELIN Guide Singapore 2023, solidifying JAAN's well-deserved acclaim.

The award comes on the heels of a complete refurbishment of JAAN, which was unveiled in December 2022. Inspired by the breathtaking natural landscapes of Devon, Chef Kirk personally redesigned the restaurant space, creating a captivating multi-sensory journey that takes guests through the diverse terroir of his home region. Each step reveals a new narrative as guests move towards their seats, immersing them in an unparalleled dining experience.

Chef Kirk's dedication is evident in every aspect of JAAN, as he meticulously crafts the culinary direction, hand-selects the world's finest produce, curates artwork, and designs custom furniture. The passion he pours into every detail ensures that guests are treated to a truly extraordinary dining experience at JAAN, where the harmonious fusion of flavours and artistry elevates Modern British cuisine to new heights.



<Executive Chef Kirk Westaway in the kitchen, where he focuses on a seasonally-evolving menu which celebrates the pinnacle of fresh produce.>

"It is an absolute privilege to maintain our esteemed two MICHELIN stars and to be ranked amongst the other distinguished gourmet restaurants. This past year has been momentous for JAAN as we unveiled our stunning new interior design. I have always believed that ambiance and aesthetics are integral to crafting extraordinary dining experiences, and we are delighted to have a space that beautifully complements our Modern British ethos. None of this would have been possible without the remarkable talents of my incredible team, both in the kitchen and on the front-of-house. Their passion and dedication to delivering unparalleled dining experiences fill me with pride," reflected Executive Chef Kirk Westaway.

Fairmont Singapore and Swissôtel The Stamford's Managing Director, Mr William J. Haandrikman said of the accolade, "We are honoured to receive this prestigious title and thrilled that JAAN by Kirk Westaway has once again triumphed in last night's MICHELIN star awards, retaining its two MICHELIN stars. Our team's dedication to delivering an exceptional gastronomic journey, combined with the artistry of Chef Kirk Westaway,

has firmly established JAAN as a culinary destination. We extend our heartfelt gratitude to the team and remain resolute in our pursuit of culinary perfection so as to continuously exceed the expectations of our guests."

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 amidst refreshed interiors, treating guests to a breathtaking view of the iconic Singapore skyline from its exclusive location on the 70th floor of Swissôtel The Stamford.

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Note to editor:

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

About JAAN by Kirk Westaway

JAAN by Kirk Westaway is an internationally celebrated restaurant on the highest floor of the iconic Swissôtel The Stamford in Singapore. Helmed by Executive Chef Kirk Westaway since 2015, the establishment is a pioneering gastronomic platform that delivers a creative, refined dining experience.

Born in South West Britain, Chef Kirk has shaped JAAN by Kirk Westaway's offering by drawing on his roots and childhood memories of natural flavours and seasonality, growing up in England. From developing his culinary direction and selecting the world's best gourmet suppliers, to personalising bespoke tableware and designing custom furniture, Chef Kirk's passion is reflected in every aspect of the dining experience; presenting a true and distinctive expression of Modern British cuisine at JAAN.

The newly renovated restaurant presents 35 guests with an elevated experience that transports them on a journey to Devon in Southwest England, the home region of Chef Kirk Westaway. The elegant refurbished space pays homage to the uniquely diverse terroir of Devon, also the root of Chef Kirk's inspired culinary creations. It is further enhanced by the breath-taking views of Singapore's scenic landscape as well as the truly exquisite culinary service experience that have become the hallmark of this multi-award winning restaurant.

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:

4-course set menu - S\$198++

5-course set menu - S\$238++ (Vegetarian option available)

Wine pairing at S\$88++ (3 glasses) / S\$138++ (5 glasses)

Dinner:

Tasting menu - S\$388++ (Vegetarian option available)

Wine pairing at S\$268++

Awards

- Outstanding Fine Dining Experience Award, Singapore Tourism Awards 2023
- Restaurant of Year, Tatler Dining Singapore 2023-
- Ranked 84th, Asia's 50 Best Restaurants 2022, sponsored by S. Pellegrino and Acqua Panna
- 2 MICHELIN Stars, MICHELIN Guide Singapore 2022
- 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

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- 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
 - 1 MICHELIN Star, MICHELIN Guide Singapore 2017
 - 172nd in The Best Chef Awards 2017 Top 300 World Selection
 - Singapore G Restaurant Awards: Award of Excellence JAAN
 - Ranked 42nd, Asia's 50 Best Restaurants 2017, sponsored by S. Pellegrino and Acqua Panna
 - 1 MICHELIN Star, MICHELIN Guide Singapore 2016
 - Rising Chef of the Year, World Gourmet Summit Awards of Excellence 2016
 - Ranked 29th, Asia's 50 Best Restaurants 2016, sponsored by S. Pellegrino and Acqua Panna
 - Ranked 11th, Asia's 50 Best Restaurants 2015, sponsored by S. Pellegrino and Acqua Panna
 - Ranked 74th, The World's Best Restaurants 2015, sponsored by S. Pellegrino and Acqua Panna
 - Southeast Asia Young Chef 2015, sponsored by S. Pellegrino
 - Appointed Krug's First Restaurant Ambassade in Singapore
 - Hall of Fame, Singapore Tatler Best Restaurants 2015
 - Best Fine Dining Restaurant, City Nomads Award 2015
 - Award of Excellence and Best Dinner Experience (Western), G Restaurant Awards 2015
 - Best Restaurant in Singapore 2015 with a score of 85, wbpstars.com
 - Certificate of Excellence 2014, TripAdvisor
 - Indoguna Restaurant of the Year 2014, World Gourmet Series Awards of Excellence
 - Singapore's Top Restaurants 2014, House of Stars (2 Star), Wine & Dine Singapore's Top Restaurants 2014

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, the hotel has been continuously exploring ways to limit environmental impact. 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

For more information, please contact:

Fairmont Singapore and Swissôtel The Stamford

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