

Chez Wam is an extension of my living room, it's me on a plate. The food celebrates my approach on modern cuisine, designed to bring friends and family together over mouth-watering food and drinks. I've taken bits and pieces from all over the world — places I've been, ingredients I've tasted, and influences I've loved — and put them together in a way that keeps dishes exciting and just a little unexpected.

CHEF HADRIEN VILLEDIEU

À LA CARTE

SPECIALS

BEEF KEBAB – 55

Tzatziki Dip, Pickled Onions (D)

CHEZ WARMA – 100

Robata Flatbread, Confit Duck, Onion Pickles, Satay Mayo
(D) (G) (N)

LEMONGRASS LANGOUSTINES – 95

Langoustines, Satay Sauce, Coriander Flowers (D) (N) (S)

STARTERS

BURRATA MAISON MORAND — 118

Aged Balsamic, Extra Virgin Oil, Confit Cherry Tomatoes, Basil (D) (G) (V)

SLIGHTLY SMOKED SALMON CARPACCIO — 100

Black Truffle, Miso Apple Dressing (G)

CRISPY SUSHI RICE — 100

Oscietra Caviar, Fish Tartare, Gohandesuyo Dressing (G) (N)

SLICED OTORO TUNA — 119

Apple & Ginger Dressing, Watermelon, Garlic Condiment (G)

BURNT SALAD — 61

Burnt Eggplant Purée, Grilled Avocado, Passion Fruit Curry Dressing
(N) (G) (V)

SMOKED TARAMASALATA — 74

Avocado Cream, Sourdough Bread (D) (G)

HAMACHI & FOIE GRAS — 125

Blowtorched Hamachi, Seared Foie Gras, Apricot Dressing (N) (G)

FRIED CAMEMBERT — 75

Black Garlic, Sweet Philly Sauce (D) (G) (V)

SEABASS PONZU — 82

Green Sour Cream, Shichimi Togarashi (N) (D) (G)

CHARRED TOMATOES & NECTARINE SALAD — 95

Yarra Valley Goats Cheese, Blueberry Dressing (D) (V)

WAGYU BOEUF TARTARE — 115

Sesame Dressing, Wasabi Peas (N) (G)

FOIE GRAS BAO — 80

Coriander, Plum Sauce (D) (G)

TUNA TATAKI — 148

Avocado, Crispy Chili Tuna, Honey & Yuzu Dressing (G) (N)

CRYING TIGER — 125

Beef Tenderloin Tataki, Crying Tiger Sauce, Fresh Herbs (G) (N)

TO SHARE

WAGYU BEEF TOMAHAWK MB8+ 1.5kg — 1595

Beef Jus, Choice of 1 Side Dish (D)

HALF / WHOLE LAMB RACK — 230 / 450

Green Herbs Butter, Crispy Onions Panko (D) (G)

(D) - Dairy, (S) - Shellfish, (G) - Gluten, (V) - Vegetarian, (N) - Nuts

All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees

FISH

THAI MUSSELS — 147

Thai Marinère, Coco Satay Cream, Crispy Onions (D) (N) (G) (S)

SMOKED GINGER & HONEY HADDOCK — 170

'Nduja Burnt Leek & Coco Curry White Beans, Poached Egg, Lemon Beurre Blanc (D) (G) (N)

HOKKAIDO SCALLOPS — 250

Jerusalem Artichoke Cream, Pickle Foam (D) (G) (S)

ROASTED SEABASS — 153

Ginger Fava Cream, Shiso Chimichurri, Raw Zucchini Slaw, Yuzu Beurre Blanc (D)

CRISPY TOM KHA JUMBO PRAWNS — 145

Coconut Tom Kha Cream, Pickles, Coriander Cress, Chili & Crispy Garlic Oil (D) (G) (S) (N)

MEAT

CANARD À L'ORANGE — 130

Confit Duck, Seared Foie Gras, Fresh Herbs (N) (D) (G)

POULET AU SPRITE — 135

Robata Poulet au Sprite, Orzo, Iceberg & Pickles, Tare Dressing (G) (D) (N)

BLACK ANGUS BEEF TENDERLOIN — 225

Braised Shallots & King Oyster, Smoked Creamy Mushroom Sauce, Beef Jus (D)

RIBEYE PEPPERCORN — 390

Wagyu Tallow Potatoes, Peppercorn Sauce (D)

CRISPY DUCK BREAST — 144

Broccolini, Kimchi Sesame, Pickled Cucumber, Kimchi Watermelon, Maple Glaze (G) (N)

SSAM SLOW COOKED BEEF SHORT RIB — 289

Teriyaki Glaze, Lettuce & Papaya Salad, Fresh Pomelos (G)

WAGYU CHEESEBURGER — 119

Foie Gras, Chez Wam Sauce, Fries (D) (G)

DEEP FRIED LAMB SHANK ROLL — 145

Confit Lamb Shank, Mint Yoghurt, Pomegranate Lamb Jus, Sumac & Confit Lemon Condiment (G) (D) (N)

PASTA & RICE

TRUFFLE GORGONZOLA GNOCCHI — 120

Creamy Gorgonzola, Hazelnuts, Shaved Truffle (D) (G) (V) (N)

WILD MUSHROOM BARLEYSOTTO — 125

Fresh & Crispy Mushrooms, Parmesan Foam, Shaved Truffle (G) (D) (V)

LINGUINE AL LIMONE — 190

Blowtorched Scallops, Oscietra Caviar (D) (G) (S)

SIDES

GRILLED ASPARAGUS — 59

Pesto Dressing, Balsamic Onions (D) (V) (N)

CARROTS & CAULIFLOWER — 37

Miso Meunière Sauce, Chives (D) (V) (G)

BUTTERY POTATO PURÉE — 49

Chicken Jus (D)

GREEN SALAD — 35

Avocado, Sesame Dressing (V) (G) (N)

GLAZED BELOW FARM MUSHROOMS — 59

Lemon Zest, Parsley, Beef Jus (D)

(D) - Dairy, (S) - Shellfish, (G) - Gluten, (V) - Vegetarian, (N) - Nuts

All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees

DESSERTS

PARIS - TOKYO — 55

Choux Craquelin, Black Sesame Cream, Passion Fruit Gel, Candied Pistachio,
Miso Salted Caramel Ice Cream (D) (G) (N) (V)

DECONSTRUCTED TARTE AU CITRON — 50

Raspberry Sorbet (D) (G) (N) (V)

GUANAJA CHOCOLATE VERY FONDANT — 65

Tahini, Labneh & Vanilla Ice Cream (D) (G) (N) (V)

MANGO & COCONUT — 58

Fresh Young Coconut, Coconut Cream, Mango Chutney, Black Sesame
& Sticky Rice Ice Cream (D) (G) (N)

DARK CHOCOLATE MOUSSE — 55

Orange Confit, Crunchy Guanaja Tuiles & Vanilla Ice Cream (G) (D) (V)

CRÈME CARAMEL — 51

Spéculoos Crumble & Ganache, Burnt White Chocolate Ice Cream (D) (G) (N) (V)

CHOCOCOFFEE PIE — 59

White Chocolate & Coffee Pie, Salted Caramel Ice Cream (G) (D) (N) (V)

HOMEMADE ICE CREAM & SORBET — 26

(D) (V) (N) (G)

ICE CREAM

Burnt White Chocolate - Labneh & Vanilla - Miso Salted Caramel - Black Sesame & Sticky Rice -
Carambar - Pistachio - Salted Caramel - Vanilla

SORBET

Raspberry - Passion Fruit & Coriander - Mango Calamansi & Olive Oil - Passion Fruit

(D) - Dairy, (S) - Shellfish, (G) - Gluten, (V) - Vegetarian, (N) - Nuts

All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees