

The image shows the interior of a restaurant, likely Chez Wam, featuring a warm and modern aesthetic. The space is filled with round wooden tables, each surrounded by four wooden chairs with woven backs and reddish-brown upholstered seats. The tables are set with white plates, glassware, and silverware. Large, vibrant green plants, including a prominent Bird of Paradise plant in the center, add a natural touch to the decor. The walls are dark wood-paneled, and a large, abstract red and white patterned artwork is visible in the background. The lighting is soft and ambient, creating a sophisticated and intimate atmosphere.

PRIVATE DINING & EVENTS

CHEZ WAM
RESTAURANT & BAR

INTRODUCTION

"Chez Wam" - the French slang for "Chez Moi", meaning "At Mine", is inspired by the familial feeling and the memories of being invited to a friend's house.

Chez Wam is Chef Hadrien's dream of a place that celebrates the joys of life, where friends and family gather around a bountiful table brought to life with laughter, clinking glasses, and retro music beats.





The food celebrates Chef Hadrien's signature French-rooted cuisine, with flavours influenced by his travels. The dishes capture the contrast between Paris' avant-garde methods, the vibrant energy of Tokyo's underground music scene, Morocco's mystique, and the Mediterranean's warmth.

A long, thick wooden sharing table is the central focus, surrounded by wooden chairs with woven backs and leather seats. The table is set with blue plates, glasses, and silverware. The background features a dark wood-paneled wall with a built-in shelf and a colorful abstract artwork. Two cylindrical pendant lights hang above the table.

SHARING TABLE

A family-style sharing table provides a new twist on group dining. It's an experience on its own which accommodates a minimum of 6, and up to 11 guests, tucked away in a semi-exposed nook within the main dining room, this unique table comes with a special menu designed for sharing and an open kitchen experience with chef's interaction.

CHEF'S TABLE

The open kitchen offers a theatrical and interactive dining experience, it acts as the heartbeat of the concept, the exclusive six seat dining counter is serving an elevated and inventive "Fun dining" tasting menu guided by chef Hadrien's culinary whims, expect a full interaction with the chefs and a total kitchen immersion.





THE BAR

The lively bar serves contemporary cocktails and greets diners on arrival to lead them into the main dining room, guests can unwind over a well-crafted cocktail, a great selection of wines and champagne while enjoying the musical retro beats.



LUNCH MENU

AED 300 PP

STARTERS

FOIE GRAS BAO

Coriander, Plum Sauce (D) (G)

FRIED CAMEMBERT

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

SMOKED TARAMEASALATA

Avocado Cream, Sourdough Bread (D) (G)

MAIN COURSES

MUSSELS

Coco Curry Cream, Crispy Onions (D) (G) (S)

LIGHTLY SMOKED SALMON

Beurre Blanc, Potato Ecrasee, Papaya Salad (D)

WAGYU CHEESEBURGER

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

WILD MUSHROOM BARLEYSOTTO

Parmesan Foam, Shaved Truffle (D) (V)

DESSERTS

ILE FLOTTANTE 2.0

Coffee Custard (D) (V)

GUANAJA CHOCOLATE VERY FONDANT

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

FOR REFERENCE ONLY

SET MENU - DINNER AED 375 PP

STARTERS

BURRATA

CHERRY TOMATOES, PICKLED VEGGIES, DATE GLAZE (D) (G) (V)

CHARRED TOMATOES & NECTARINE

YARAH VALLEY GOATS CHEESE, BLUEBERRY DRESSING (D) (V)

SEABASS PONZU

GREEN SOUR CREAM, SCHIMI TOGARASHI (D) (G)

MAIN COURSES

ROASTED SEABASS

Fava Beans, Thai Emulsion (D) (G)

POULET ADOBO

Sweet-Soy Thighs, Pearl Couscous (N) (G)

GNOCCHI

Spinach Pesto, Burrata, Fried Zucchini (D) (G) (V)

DESSERTS

DECONSTRUCTED TARTE AU CITRON

Raspberry Ice Cream (N) (D) (G) (V)

ILE FLOTTANTE 2.0

Coffee Custard (D) (V)

SET MENU - DINNER AED 425 PP

STARTERS

TUNA SUMAC

AVOCADO WASABI CREAM, PARMESAN & GINGER (D) (G)

WAGYU BOEUF TARTARE

SESAME DRESSING, WASABI PEAS (N)

MARINATED SALMON

PICKLED GEL, HORSE RADISH CREAM (D)

MAIN COURSES

HOKKAIDO SCALLOPS

Jerusalem Artichokes Cream, Pickle Sauce (D) (G)

BLACK ANGUS BEEF TENDERLOIN

Artichokes, Mustard Sauce (D)

ROBATA LAMB RIBS

White Onion Puree, Cucumber Pickles (G)

WILD MUSHROOM BARLEYSOTTO

Parmesan Foam, Shaved Truffle (D) (V)

DESSERTS

FRUITS D'ÉTÉ

Passion Fruit Sorbet, Rush Hour Iced Tea (V)

GUANAJA CHOCOLATE VERY FONDANT

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

COCKTAIL MENU

9 PIECES AED 275 PP

12 PIECES AED 350 PP

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- Crab Pie Avocado Cream & Salmon Roe
Rice Cake, Salmon Tartare, Beef Tartare Truffle (N)
Toasted Bread, Stracciatella, Pesto (D) (G) (N) (V)
Philadelphia & Caviar Pie (D) (G)
Muhammara & Cecina de Leon Pie (D) (G) (N) (V)
Beetroot Pie, Goat Cheese Cream, Hazelnuts (D) (G) (N) (V)
Classic Beef Tartare Tartelette, Mayonnaise Drops (D) (G)
Spicy Salmon Mini Tacos, Avocado, Sriracha
Cucumber, Feta, Watermelon (GF) (V)
Quiche Lorraine (D) (G)
- Fried Camembert, Black Garlic, Sweet Philly Sauce (D) (G) (V)
Langoustines Basil Wrap (G) (S)
Tuna Tartare Tempura Maki
Foie Gras Bikini (G) (D)
Foie Gras Bao, Hoisin Sauce (D) (G)
Cod Wrap (G)
Dynamite Tempura Prawns (G) (S)
Confit Lamb Samosas (N) (G)
- Deconstructed Tarte au Citron (N) (D) (G)
Chocolate Brownie, Whipped Ganache, Candied Nuts (D) (N) (G)
Tiramisu Pie (N) (D) (G)
Vanilla Cheesecake, Berry Coulis (N) (D) (G)
Double Chocolate Pie (N) (D) (G)
Dates Tartelette, Golden Nuts (N) (D) (G)
Chocolate Coffee & Pistachio Tartelette (N) (D) (G)



BAR PACKAGES

NON-ALCOHOLIC PACKAGE

2 hours - AED 170 PP
3 hours - AED 270 PP

Still/Sparkling Water

Tea & Coffee

Fresh Juices

Mocktails

Soft Drinks

ALCOHOLIC PACKAGE

2 hours - AED 340 PP
3 hours - AED 450 PP
4 hours - AED 620 PP

House Wines
Red, White, Rose

House Spirits

Beer

1 Signature Cocktail

Soft Drinks

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



FOR MORE INFORMATION

Please contact our events team

events@chezvam.ae

LOCATION

The St. Regis Gardens, The Palm Jumeirah,
Dubai

PARKING INFO

Valet at The St. Regis Gardens, The Palm
Valet at The St. Regis Dubai, The Palm

POLICIES

Smart Casual
Dress code