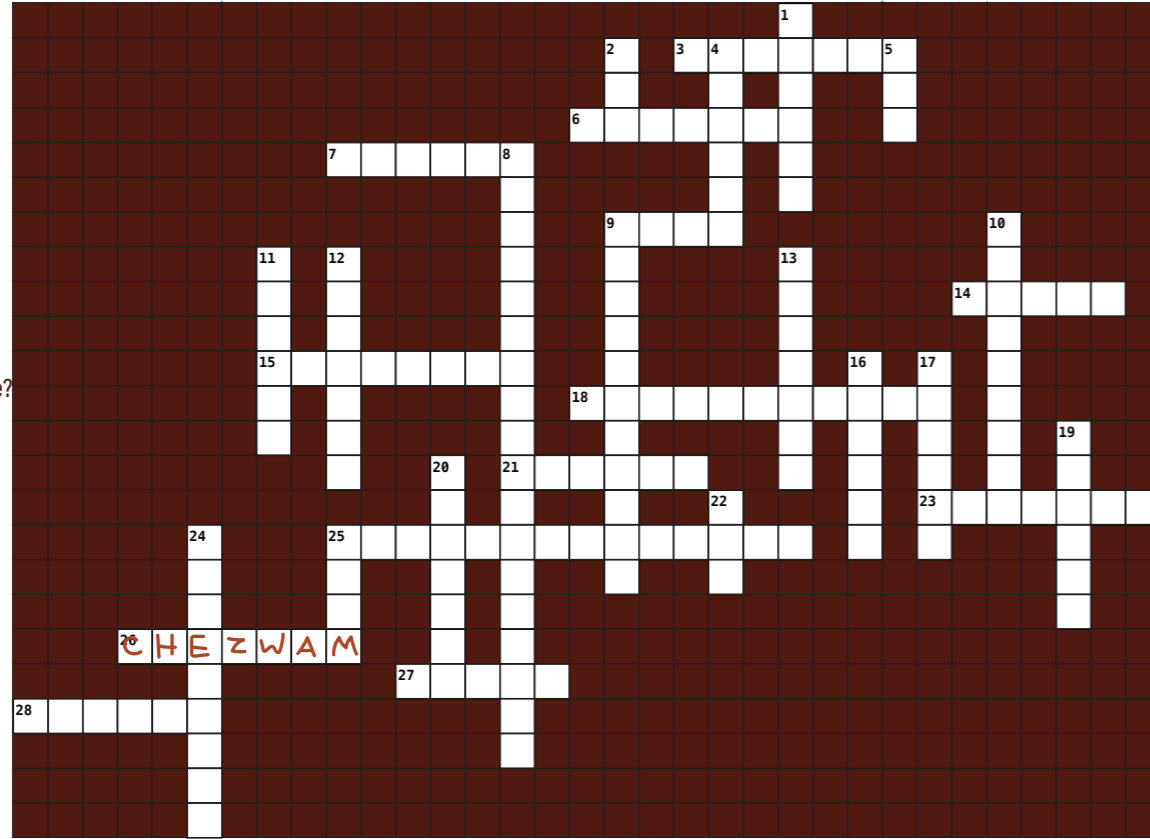


CHEZ WAM CROSSWORD

Down

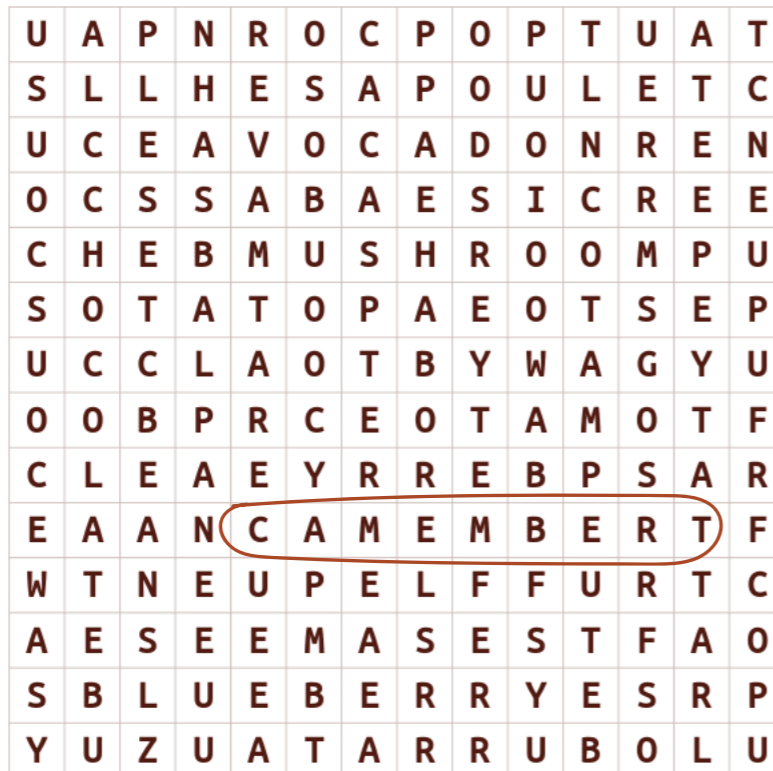
- Name of the artist that did the hood calligraphy
- French word for 'Yes'.
- Colour of the ceiling at Chez Wam
- How many seats are there at the Chef's Table?
- What is Chez Wam's twist on an old good time hangover cure? (4 words)
- What is Chef Hadrien's nickname?
- A sparkling wine made in a specific area of France.
- Who inspired Hadrien to make his Deconstructed Tarte au Citron?
- What is Hadrien's secret ingredient for everything?
- What liquor is inside a classic Negroni?
- Hidden ingredient inside the Deconstructed Tarte au Citron?
- What juice is in a typical bloody mary?
- Chez Wam serves this style of cuisine.
- Original way of saying Chez Wam. (2 words)
- What is the answer when the waiter asks if you are ready for desserts?
- What is the dressing on the Charred Tomatoes & Nectarine?
- Name of the DJ at Chez Wam?



Across

- Cooler version of a chef collab at Chez Wam.
- Name of the curly blonde-haired lady.
- Number of courses in the Chef's Table experience.
- Which month is Chez Wam and Hadrien's birthday?
- Which type of beef is in the Chez Wam signature tartare?
- Which large Japanese island are the scallops from?
- Hadrien's take on a typical Filipino dish? (2 words)
- When does the Chez What Brunch take place?
- On which day of the week is the Chef's Table experience?
- Where is Chez Wam located? (3 words)
- What is the name of the restaurant?
- What is the name of the group behind Chez Wam?
- Where is Chef Hadrien from?

CHEZ WAM WORD SEARCH



- POPCORN
- NECTARINE
- POULET
- TOMATO
- COUSCOUS
- POTATO
- TRUFFLE
- BURRATA
- SESAME
- BLUEBERRY
- PESTO
- RASPBERRY
- GAMBERT
- AVOCADO
- CHOCOLATE
- SEABASS
- MUSHROOM
- BEANS
- YUZU
- WAGYU

What? ~~CHEZ WAM~~ LAUNCHES IT'S BRUNCH

Inspired by the playful nature of the French language, "Chez What" translates to "At Yours" in English, offering a clever twist on the name "Chez Wam", which means "At Mine." This wordplay perfectly captures the brunch's casual, welcoming spirit - making guests feel right at a friend's home as they indulge in a culinary journey like no other.

Launching this November, the Chez What Brunch will offer a sharing-style menu created by Chef Hadrien Villedieu. Featuring a fusion of seasonal ingredients and global flavours, the menu is designed to be enjoyed family-style, encouraging guests to come together over vibrant and inventive dishes.

Guests can also expect an exciting array of beverage options, including interactive drink stations. The highlight? A "Do It Your Bloody Self" Bloody Mary station, where brunch-goers can unleash their creativity and craft their own signature versions of the classic cocktail.



Chez What Brunch

Chez's Table Experience
The Chef's Table is inspired by a "Carnet de Voyage". Guests are not just spectators; they are active participants in the culinary journey. Seated at the heart of the action, guests will enjoy a front-row view of Chef Hadrien and his team as they meticulously prepare each dish in the restaurant's fully open kitchen. With only one seating per evening and a maximum of six guests, this intimate setting ensures an unforgettable and extremely immersive dining experience. Every Tuesday, 8.15PM

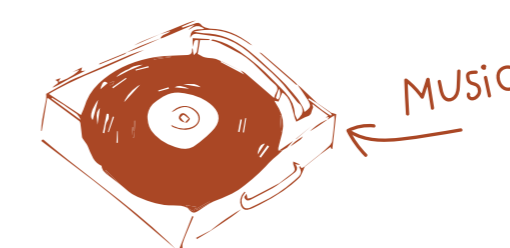
DJ Semm will take guests on a nostalgic musical journey, with a live set spinning a mix of '80s and '90s classics along with crowd-favourite R&B hits. The dynamic playlist promises to keep the vibe fun and lively throughout the afternoon.

Song requests! 🎵

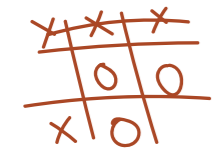
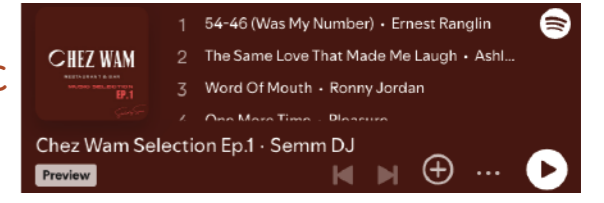
80s & 90s Thursday, Friday & Saturdays: Resident DJ Semm will be spinning the hottest 80s and 90s classics and Old School R&B hits from 8pm onwards.



On the last day of the year, the festivities kick off without a minimum spend requirement for the first seating from 6pm to 8pm. Guests have the option to indulge on their usual Chez Wam favourites, or opt for dishes from the Festive Suggestions menu. From 8pm onwards, minimum spend of AED 1,200 per person. Semi-private sharing table minimum spend of AED 15,000.



MUSIC



Complete this and get a shot! 🍸

STARTERS



FRIED CAMEMBERT

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

SEABASS CEVICHE

Chimichurri, Avocado, Carrot-Apricot Dressing (N)

CHARRED TOMATOES & NECTARINE

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

WAGYU BOEUF TARTARE

Sesame Dressing, Wasabi Peas (N) (G)



MAIN COURSES

GORGONZOLA GNOCCHI

Creamy Gorgonzola, Hazelnuts, Broccolini (D) (G) (V) (N)

GRILLED SEABAS

White Beans In Persillade, Raw Zucchini Slaw, Lemon Beurre Blanc (D)

POULET ADOBO

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

WAGYU BEEF PETITE TENDER

Buttery Potato Puree, Shallot & Mushroom Sauce (D)

WAGYU CHEESEBURGER

Chez Wam Sauce, Fries (D) (G)

DESSERTS

DECONSTRUCTED TARTE AU CITRON

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

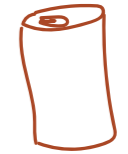
POPCORN & CHOCOLATE

Praline, Double Chocolate Ganache, Speculoos Ice Cream (D) (G) (N) (V)



NON ALCOHOLIC

345 AED



SELECTION OF MOCKTAILS

BASIL FIDO DIDO

Fresh Basil, Flower Tea Mix, Lemonade

ELDERFLOWER SQUASH

Elderflower, Apple Juice, Soda, Shiso Leaf, Secret Spice Mix

KIZAMI

Peach, Yuzu, Kaffir Leaf, Carbonated Fresh Pineapple Juice

Fresh Juices

Tea & Coffee



HOUSE BEVERAGE

465 AED

SELECTION OF COCKTAILS

BOTANICAL CO2

Gin, Yuzu, Homemade Apple Jasmine Soda, Pomegranate Reduction

RED HOT CHILI NEGRONI

Reposado Tequila infused with red chili, Aperol, Mancino Rosso, Orange Bitters, Tonic

SANGRIA DE PROVENCE

Rose Wine, Blend of Pisco & Sweet Vermouth, Dry Berries, Soda, Jalapeno

PALOMA PISCINE

Tequila Reposado, Agave Nectar, Lime Juice, Grapefruit, Soda

DIY BLOODY MARY

Absolut Vodka, Spiced Mix, Tomato Juice, Fresh lemon

WINES

Wither Hills, Sauvignon Blanc, Marlborough, New Zealand
M. Chapoutier, Belleruche Rosé, Côtes-du-Rhône, France
Laroche, Mas La Chevalière, Pinot Noir, Pays D'OC, France

PERONI BEER

CHAMPAGNE

625 AED



MOËT & CHANDON IMPERIAL BRUT

(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
3 hour beverage packages.

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