

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

**CHICKEN & FOIE GRAS KUSHIYAKI — 105**  
Pickles, Sweet Soya & Garlic Glaze (G)

**CHEZ WARMA — 95**  
Robata Flat Bread, Confit Duck, Onion Pickles, Satay Mayo  
(D) (G) (N)

## STARTERS

**BURRATA MAISON MORAND — 116**  
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 — 110**  
Apple & Ginger Dressing, Watermelon, Garlic Condiment (G)

**ENDIVES & ROQUEFORT SALAD — 69**  
Grilled Vegetables, Radicchio, Pickled Pear,  
Passion Fruit Dressing (D) (N) (G) (V)

**SMOKED TARAMASALATA — 74**  
Avocado Cream, Sourdough Bread (D) (G)

**SLICED HAMACHI — 82**  
Horseradish Cream, Grapefruit Dressing, Yuzu Kosho,  
Roasted Pine Nuts (D) (G) (N)

**LOBSTER ROLL — 174**  
Sour Mayo, Chili Powder (D) (G) (S)

**FRIED CAMEMBERT — 69**  
Black Garlic, Sweet Philly Sauce (D) (G) (V)

**SEABASS PONZU — 82**  
Green Sour Cream, Schimi Togarashi (N) (D) (G)

**CHARRED TOMATOES & NECTARINE SALAD — 95**  
Yarra Valley Goats Cheese, Blueberry Dressing (D) (V)

**WAGYU BOEUF TARTARE — 119**  
Sesame Dressing, Wasabi Peas (N) (G)

**FOIE GRAS BAO — 74**  
Coriander, Plum Sauce (D) (G)

**TUNA TATAKI — 144**  
Avocado, Crispy Chili Tuna, Honey & Yuzu dressing (G)

## TO SHARE

**AUSTRALIAN FULL BLOOD WAGYU BEEF  
TOMAHAWK MB 8+ 1.2kg — 1250**  
Beef Jus & Choice of 2 Sides

**GRILLED WHOLE SEABASS 2 - 2.5kg — 977**  
Shiso Chimichurri, Yuzu Beurre Blanc & Choice of 2 Sides (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

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## FISH

**THAI MUSSELS — 147**  
Thai Marinere, Coco Satay Cream, Crispy Onions (D) (N) (G) (S)

**SMOKED GINGER & HONEY HADDOCK — 155**  
Miso Leek Cream, Sautéed Spinach, Burnt Leek & Hazelnut Salad (D) (N) (G)

**HOKKAIDO SCALLOPS — 174**  
Jerusalem Artichokes Cream, Pickle Sauce (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)

## MEAT

**POULET ADOBO — 134**  
Sweet-Soy Thighs, Pearl Couscous (N) (G)

**BLACK ANGUS BEEF TENDERLOIN — 241**  
Artichokes, Mustard Sauce (D)

**WAGYU BEEF RIBEYE MB 8-9 — 375**  
Confit Garlic, Caramelized Shallots, Reduced Jus (D)

**CRISPY DUCK BREAST — 144**  
Broccolini, Kimchi Sesame, Pickled Cucumber, Kimchi Watermelon, Maple Glaze (G)

**SSAM SLOW COOKED BEEF SHORT RIB — 309**  
Teriyaki Glaze, Lettuce & Herbs Salad (G)

**WAGYU CHEESEBURGER — 119**  
Foie Gras, Chez Wam Sauce, Fries (D) (G)

**DEEP FRIED LAMB SHANK ROLL — 135**  
Confit Lamb Shank, Mint Yoghurt, Pomegranate Lamb Jus, Sumac & Confit Lemon Condiment (G) (D) (N)

## PASTA & RICE

**TRUFFLE GORGONZOLA GNOCCHI — 114**  
Creamy Gorgonzola, Hazelnuts, Shaved Truffle (D) (G) (V) (N)

**CONFIT DUCK RAVIOLI — 141**  
Foie Gras, Chicken Jus, Duck Chorizo (G) (N)

**WILD MUSHROOM BARLEYSOTTO — 122**  
Parmesan Foam, Shaved Truffle (G) (D) (V)

**LOBSTER RAVIOLI — 155**  
Mascarpone & Truffle Cream, Smoked Yuzu Bisque Emulsion (D) (G) (S)

## SIDES

**GRILLED ASPARAGUS — 58**  
Pesto Dressing, Balsamic Onions (D) (V) (N)

**CARROTS & CAULIFLOWER — 37**  
Miso Meunière Sauce, Chives (D) (V) (G)

**BUTTERY POTATO PURÉE — 49**  
Chicken Jus (D)

**SAUTÉED BEANS — 38**  
Mustard Dressing, Feta Cream (D) (G) (V)

**SMOKED & ROASTED BELOW FARM MUSHROOMS — 65**  
Dates & Pecan, Maple Dressing (D) (G) (V) (N)

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## 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 — 59

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

### RED FRUITS PAVLOVA 2.0 — 52

Fresh & Nitro Berries, Yoghurt Ice Cream, Chewy Meringue, Citrus Zest (D) (V)

### CRÈME CARAMEL — 51

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

### POPCORN & CHOCOLATE PIE — 52

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

### APPLE TATIN PERDU — 48

Confit & Compressed Apple, Burnt White Chocolate Crust,  
Salted Caramel Ice cream (D) (G) (N) (V)

### HOMEMADE ICE CREAM & SORBET — 26

(D) (V)

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