

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 — 65
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

HALF / WHOLE LAMB RACK — 230 / 450
Green Herbs Butter, Crispy Onions Panko (D) (G)

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) (N)

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 — 145
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 — 165
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)

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

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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)

CHERRYSTACHIO KFC — 55

Confit Cherries, Candied Pistachios, Passion Fruit Vinegar,
Avocado-Pistachio Ice Cream (D) (G) (N) (V)

CRÈME CARAMEL — 51

Speculoos Crumble & Ganache, Burnt White Chocolate 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) (V)

POPCORN & CHOCOLATE PIE — 52

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

GARIGUETTE — 65

Crispy Filo, Pistachio Frangipane & Praline, Gariguettes Strawberry,
Crème Chantilly (D) (G) (N) (V)

HOMEMADE ICE CREAM & SORBET — 26

(D) (V)

ICE CREAM :

Burn White Chocolatee - Labneh & Vanilla - Speculoos- Tahini - Caramel -
Yogurt - Miso caramel - Black Sesame & Sticky Rice - Carambar - Avocado & Pistachio

SORBET :

Raspberry - Passion Fruit & Coriander - Apricot-Yuzu & Mint
Calamansi-Mango & Olive Oil - Passion Fruit

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