

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, Foie Gras (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, Fried Shiso, 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, Ekura, 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

Pickled Vegetables, Coriander, Plum Sauce (D) (G)

### TUNA TATAKI — 148

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

### CRYING TIGER — 125

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

## 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, Sage Butter (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

(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

Zesty Meringue, 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