À LA CARTE

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

SPECIALS

BEEF KEBAB — 59
Tzatziki Dip, Pickled Onions (D)

CHEZ WARMA — 100
Robata Flatbread, Confit Duck, Onion Pickles, Satay Mayo, Foie Gras (D) (G) (N)

LEMONGRASS LANGOUSTINES — 99
Langoustines, Satay Sauce, Coriander Flowers (D) (N) (S)

STARTERS

BURRATA MAISON MORAND — 118
Aged Balsamic, Extra Virgin Olive 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 — 65
Burnt Eggplant Purée, Grilled Avocado, Passion Fruit Curry Dressing (N) (G) (V)

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

HAMACHI & FOIE GRAS — 125
Blowtorched Hamachi, Seared Foie Gras, Apricot Dressing (N) (G)

FRIED CAMEMBERT — 79
Black Garlic, Sweet Philly Sauce (D) (G) (V)

SEABASS PONZU — 88
Green Sour Cream, Shichimi Togarashi (N) (D) (G)

CHARRED TOMATOES & NECTARINE SALAD — 105
Yarra Valley Goat's Cheese, Blueberry Dressing (D) (V)

WAGYU BOEUF TARTARE — 115
Sesame Dressing, Wasabi Peas (N) (G)

FOIE GRAS BAO — 85
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)

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

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

SMOKED GINGER & HONEY HADDOCK — 190
'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 — 158
Ginger Fava Cream, Shiso Chimichurri, Raw Zucchini Slaw, Yuzu Beurre Blanc (D)

CRISPY TOM KHA JUMBO PRAWNS — 160
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 — 145
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 — 155
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 — 129
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 — 130
Creamy Gorgonzola, Hazelnuts, Shaved Truffle (D) (G) (V) (N)

WILD MUSHROOM BARLEYSOTTO — 135
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 — 42
Miso Meunière Sauce, Chives (D) (V) (G)

BUTTERY POTATO PURÉE — 49
Chicken Jus (D)

GREEN SALAD — 38
Avocado, Sesame Dressing (V) (G) (N)

GLAZED BELOW FARM MUSHROOMS — 59
Lemon Zest, Parsley, Beef Jus (D)

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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
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 — 55
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 — 28
(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

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