

CHEZ WAM

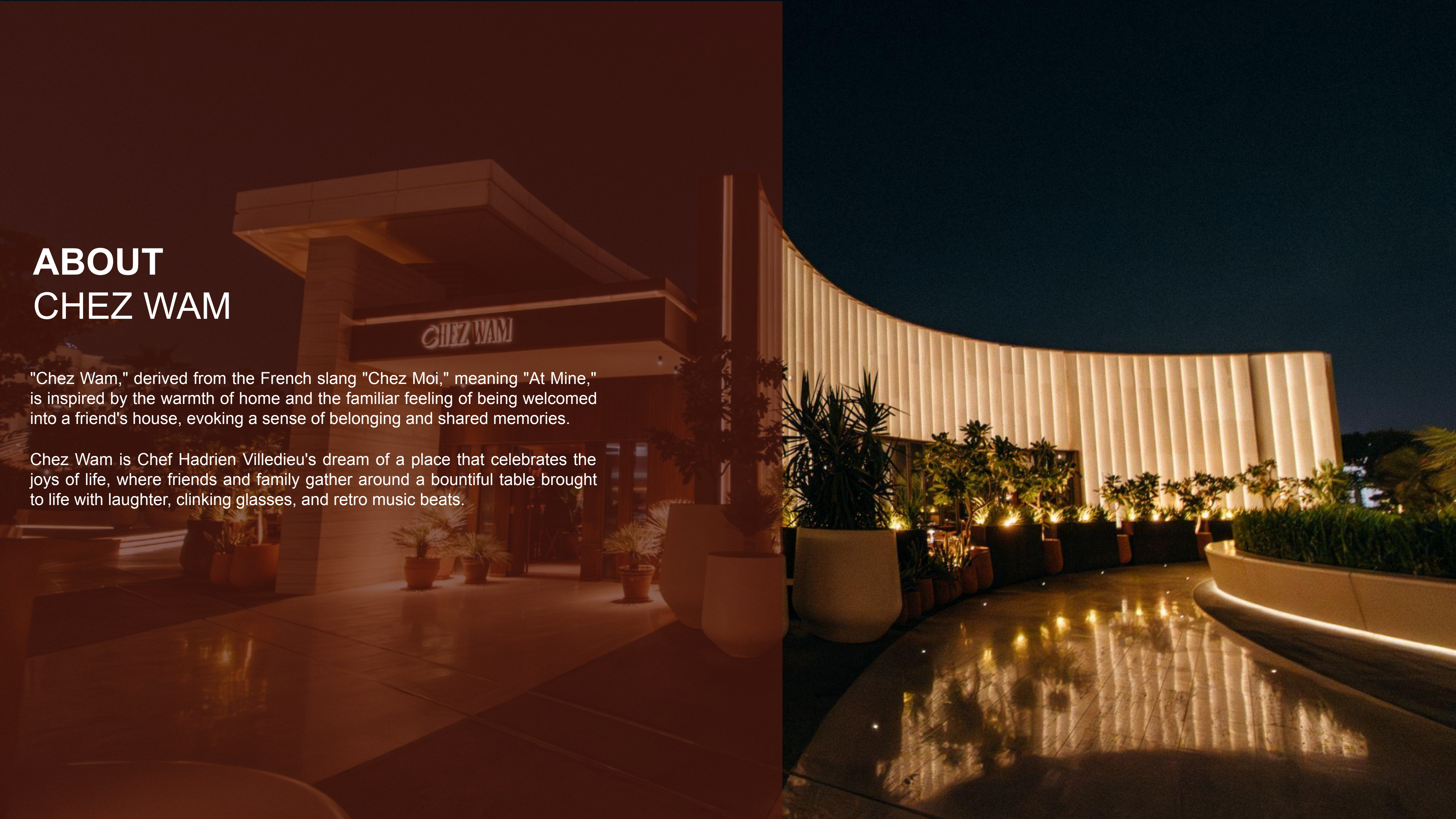
RESTAURANT & BAR

Private Events & Dining

ABOUT CHEZ WAM

"Chez Wam," derived from the French slang "Chez Moi," meaning "At Mine," is inspired by the warmth of home and the familiar feeling of being welcomed into a friend's house, evoking a sense of belonging and shared memories.

Chez Wam is Chef Hadrien Villedieu's dream of a place that celebrates the joys of life, where friends and family gather around a bountiful table brought to life with laughter, clinking glasses, and retro music beats.



A chef with a beard and short hair, wearing a white t-shirt and a blue apron, is looking down at a menu or recipe book. He is in a kitchen setting with a large window in the background showing a city street. The left side of the image is overlaid with a semi-transparent dark red rectangle containing text.

ABOUT CHEF HADRIEN VILLEDIEU

The food celebrates Chef Hadrien's signature French-rooted cuisine, with flavours influenced by his travels.

The dishes capture the contrast between Paris' avant-garde methods, the vibrant energy of Tokyo's underground music scene, Morocco's mystique, and the Mediterranean's warmth.

THE SPACES

Chez Wam offers various spaces to suit different occasions such as, the main dining restaurant, a stylish lounge bar, a cozy sharing table for intimate gatherings, and outdoors terraces overlooking the serene St. Regis Gardens.

THE RESTAURANT

The heart of Chez Wam, this space exudes a contemporary yet welcoming ambiance.

Sleek, modern lines are paired with rich textures and earthy tones, creating an environment that feels both luxurious and comfortable. Soft, ambient lighting sets a relaxed mood, while carefully curated art pieces and bespoke furniture add a touch of artistic flair. The open-plan design encourages a vibrant, social atmosphere, ideal for leisurely meals or special occasions.

 80 pax

 170 pax



THE LOUNGE BAR

The lounge bar area is an intimate haven, designed for those looking to unwind in style. With plush seating, low lighting, and a chic yet laid-back aesthetic, it invites guests to settle in for an evening of sophisticated cocktails and conversations. The use of dark wood, deep leather, and metallic accents gives it a refined, cosmopolitan vibe, perfect for both casual meetups and more formal gatherings.





THE SHARING TABLE

At the center of the dining experience is the cozy, communal sharing table.

Designed for intimate, social dining, this area features a long wooden table that fosters a sense of togetherness. The soft, warm lighting above, coupled with rustic décor, creates an inviting and home-like feel. It's ideal for group dining experiences where sharing plates and lively conversation take center stage.





THE CHEF'S TABLE

The open kitchen offers a theatrical and interactive dining experience, it acts as the heartbeat of the concept, the exclusive six seat dining counter is serving an elevated and inventive “Fun dining” tasting menu guided by chef Hadrien’s culinary whims, expect a full interaction with the chefs and a total kitchen immersion.





THE COCKTAIL TERRACE

Chez Wam's cocktail terrace boasts a charming and inviting ambiance, ideal for sipping delightful cocktails and savoring exquisite cuisine while enjoying the fresh air in a relaxed setting.



100 pax



THE DINING TERRACE

Chez Wam's terrace offers a cozy, inviting atmosphere, perfect for unwinding and enjoying exceptional cuisine in a relaxed setting.



80 pax



100 pax



NEW: SUNDOWNERS AT CHEZ WAM AED 299

*Available Monday-Friday 6PM-8PM only
Minimum of 8 guests required*

2 HOURS OF FREE-FLOW INCLUSIVE OF:

House Wines
Red, White, Rose
Beer
Soft Drinks

BAR BITES:

Selection of 2 served to the group

Crispy Beef Tartare & Avacado (G) (N)
Goma Q Dressing, Burnt Avocado

Salmon Gyoza Tacos (G) (N)
Miso Dressing, Pickles, Seaweed

Beef Kebab (D)
Tzatziki Dip, Pickled Onions

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

(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

MENUS

Starting from AED 250 per person, our corporate sharing-style menus at Chez Wam offer a variety of options to suit all budgets. Whether for small or large events, we provide flexible choices without compromising on quality.



COCKTAIL MENU

Selection of 9 pieces per person - AED 275
Selection of 12 pieces per person - AED 350

- Crab Pie Avocado Cream & Salmon Roe
- Rice Cake, Salmon Tartare, Beef Tartare Truffle (N)
- Toasted Bread, Stracciatella, Pesto (D) (G) (N) (V)
- Philadelphia & Caviar Pie (D) (G)
- Muhammara & Cecina de Leon Pie (D) (G) (N) (V)
- Beetroot Pie, Goat Cheese Cream, Hazelnut's (D) (G) (N) (V)
- Classic Beef Tartare Tartelette, Mayonnaise Drops (D) (G)
- Spicy Salmon Mini Tacos, Avocado, Sriracha
- Cucumber, Feta, Watermelon (GF) (V)
- Quiche Lorraine (D) (G)

- Fried Camembert, Black Garlic, Sweet Philly Sauce (D) (G) (V)
- Langoustines Basil Wrap (G) (S)
- Tuna Tartare Tempura Maki
- Foie Gras Bikini (G) (D)
- Foie Gras Bao, Hoisin Sauce (D) (G)
- Cod Wrap (G)
- Dynamite Tempura Prawns (G) (S)
- Confit Lamb Samosas (G) (N)

Chez Wam Signature Wagyu Cheeseburger Slider (D) (G) + AED 30

- Deconstructed Tarte au Citron (D) (G) (N)
- Chocolate Brownie, Whipped Ganache, Candied Nuts (D) (G) (N)
- Tiramisu Pie (D) (G) (N)
- Vanilla Cheesecake, Berry Coulis (D) (G) (N)
- Double Chocolate Pie (D) (G) (N)
- Date Tartelette, Golden Nuts (D) (G) (N)
- Chocolate Coffee & Pistachio Tartelette (D) (G) (N)

UPGRADE YOUR COCKTAIL RECEPTION

Glass of Champagne + AED 155
DIY Bloody Mary Staton, Beef Bacon, Olives, Oysters, Tabasco, Capers + AED 55

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SET CORPORATE MENU (new!)

Sharing Style - AED 250
Available on Weekdays from Monday to Thursday!

STARTERS

BURNT SALAD
Burnt Eggplant Puree, Grilled Avocado, Passion Fruit Curry Dressing
(N) (D) (V)

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

SLIGHTLY SMOKED SALMON CARPACCIO
Black Truffle, Miso Apple Dressing (G)

MAINS

ROASTED SEABASS
Ginger Fava Cream, Shiso Chimichurri, Raw Zucchini Slaw, Yuzu Beurre Blanc (D)

POULET AU SPRITE
Robata Pouletau Sprite, Orzo, Iceberg & Pickles, Tare Dressing (G)(D) (N)

TRUFFLE GORGONZOLA GNOCCHI
Truffle Gorgonzola, Broccolini & Hazelnuts, Shaved Truffle (D) (G) (V)

DESSERT

DECONSTRUCTED TARTE AU CITRON
CRÈME CARAMEL
Speculos Crumble & Ganache, Burnt White Chocolate Ice Cream (D) (G) (N) (V)

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SET MENU

Sharing Style - AED 375

STARTERS

BURNT SALAD
Burnt Eggplant Puree, Grilled Avocado, Passion Fruit Curry Dressing
(N) (D) (V)

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

SEABASS PONZU
Green sour Cream, Schimi Togarashi (D) (G) (N)

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

MAIN COURSE

ROASTED SEABASS
Ginger Fava Cream, Shiso Chimichurri, Raw Zucchini Slaw, Yuzu Beurre Blanc (D)

POULET AU SPRITE
Robata Pouletau Sprite, Orzo, Iceberg & Pickles, Tare Dressing (G)(D) (N)

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

TRUFFLE GORGONZOLA GNOCCHI
Truffle Gorgonzola, Broccolini & Hazelnuts, Shaved Truffle (D) (G) (V)

SIDES

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

DESSERTS

DECONSTRUCTED TARTE AU CITRON
Raspberry Ice Cream (D) (G) (N) (V)

CRÈME CARAMEL
Speculos Crumble & Ganache, Burnt White Chocolate Ice Cream (D) (G) (N) (V)

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SET MENU

Sharing Style - AED 425

STARTERS

BURRATA MAISON MORAND
Aged Balsamic, Extra Virgin Oil, Confit Cherry Tomatoes, Basil (D) (G) (V)

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

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

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

MAIN COURSE

ROASTED SEABASS
Ginger Fava Cream, Shiso Chimichurri, Raw Zucchini Slaw, Yuzu Beurre Blanc (D)

POULET AU SPRITE
Robata Pouletau Sprite, Orzo, Iceberg & Pickles, Tare Dressing (G)(D) (N)

BLACK ANGUS BEEF TENDERLOIN
Braised Shallots & King Oyster, Smoked Creamy Mushroom Sauce, Beef Jus (D)

TRUFFLE GORGONZOLA GNOCCHI
Truffle Gorgonzola, Hazelnuts, Shaved Truffle (D) (G) (V)

SIDES

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

BUTTERY POTATO PUREE
Chicken Jus (D)

DESSERTS

DECONSTRUCTED TARTE AU CITRON
Raspberry ice cream (D) (G) (N) (V)

CRÈME CARAMEL
Speculos Crumble & Ganache, Burnt White Chocolate Ice Cream (D) (G) (N) (V)

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

ALCOHOLIC PACKAGE

2 hours - AED 340 PP
3 hours - AED 450 PP
4 hours - AED 620 PP

House Wines
Red, White, Rose
House Spirits
Beer

1 Classic Cocktail
Soft Drinks

NON-ALCOHOLIC PACKAGE

2 hours - AED 170 PP
3 hours - AED 270 PP

Still/Sparkling Water
Tea & Coffee
Fresh Juices
Mocktails
Soft Drink

A Note on Wines

We take pride in our thoughtfully curated selection of high-quality wines, each chosen to perfectly complement our dishes. This exquisite pairing promises a dining experience that is both refined and unforgettable.

Current Wine Selections:

False Bay, Sauvignon Blanc, Coastal Region, South Africa
M. Chapoutier, Marius, Cotes de Provence, France
Backhouse, Pinot Noir, California, USA

VENUES SERVICES & GUIDELINES

Event Specifications & Services

We are able to accommodate furniture removal if necessary. Exclusive decorations, such as balloons and floral arrangements, are allowed only for full venue hire. Please be aware that terrace furniture removal must adhere to the regulations set by Dubai Holding. For more details, feel free to consult with our dedicated events team.

Audio & Visual Support

DJ services are available upon request at cost, along with access to our high-quality inbuilt sound system. Screens and additional lighting can be also be arranged upon request at additional cost.

Allergen Notice

Kindly notify us of any allergies or dietary intolerances. Due to the nature of our sharing menu, we cannot ensure the complete absence of allergens. For more information about ingredients, please feel free to ask.

FACT SHEET

Operating Hours

Monday - Saturday : 6pm - 2am

Sunday: 1pm - 5pm

Parking

Valet at The St. Regis Gardens, The Palm

Dress Code

Smart Casual

CONTACT US

Location

St. Regis Gardens, The Palm, Jumeirah

Website

chezwam.ae

Instagram

[@chezwamdubai](https://www.instagram.com/chezwamdubai)

Events Team

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