

VILLA SÈLÈNE

Bonjour,

Welcome to Villa Sélène, a reflection of timeless elegance and my deep appreciation for the Mediterranean way of living.

From the sun-dappled coastlines of the French Riviera to the charming villages of Italy, I have curated a menu that celebrates beauty, warmth, and authenticity.

Every dish is crafted with care, combining vibrant flavours and cherished traditions. As you dine, I invite you to savour every bite, embrace every moment, and step into my world—where every meal is a celebration of life's simple joys and refined elegance.

Bon Appétit,
Sélène

Sélène

RAW BAR

OYSTERS S	120
SIX RAW OYSTERS WITH APPLE AND SHALLOT SALSA	
SALMON GEVIGHE CE, S	75
FRESH SALMON. SRIRACHA. LECHE DE TIGRE. MANGO. CRISPY CORN. COCONUT	
SEA BASS GARPACCIO S	80
THIN SLICES OF FRESH SEA BASS. CITRUS AJI SAUCE. JALAPENO. CRISPY CORN	
OCTOPUS GARPACCIO G, S	95
SMOKED PEPPER EMULSION. SALSA VERDE. CIABATTA CRISPS	
SCALOOPS CRUDO CE, D, G, S, SP	90
CURED AND TORCHED SCALLOPS. WHITE CITRUS EMULSION. SHALLOTS. CHILLI OIL. BURNT AVOCADO	
PRAWN TARTARE CE, S	90
GREEN APPLE AND CELERY GEL. TROPICAL FRUITS. CHILLED BISQUE. PICKLED ONION. CHIVE OIL	
SALMON TARTARE S	80
SMALL CUBES OF FRESH SALMON. AVOCADO. POMEGRANATE. COCONUT. BALSAMIC PEARLS	
BEEF TARTARE D, E, M, S, G	105
TRUFFLE SHAVINGS. DIJON MAYONNAISE. POACHED EGG. SORREL. SARDINIAN GUTTIAU BREAD	

SALADS

ARTICHOKE AND SPINACH D, G, M, N, V	70
TRUFFLE. PARMESAN. PINE NUTS	
STRACCIATELLA WITH CONFIT HEIRLOOM TOMATOES D, G, V	80
CHARRED PEACHES. PESTO PEPITAS. BALSAMIC PEARLS. RUSTIC RYE	
SALAD NIÇOISE M, S	75
OLIVE TAPENADE. SEARED TUNA. ANCHOVY VINAIGRETTE	
LOBSTER D, M, N, S, SP	105
ROASTED BEETROOT. ORANGE. CARAMELISED WALNUTS. BLOOD ORANGE DRESSING	
CHICKEN E, N, SE, SO	70
CRISPY CHICKEN. ORANGE. MELON. WATERMELON. SHALLOTS. MINT. HAZELNUTS	

(A) ALCOHOL (CE) CELERY (D) DAIRY (E) EGGS (G) GLUTEN (M) MUSTARD (N) NUTS (S) FISH AND/OR SHELLFISH
(SE) SESAME (SO) SOYBEANS (SP) SULPHUR (V) VEGETARIAN

CAVIAR

SERVED WITH 30 GRAMS OF CAVIAR

TRADITIONAL SET D, E, G, S	295
CREME FRAICHE. A SELECTION OF CONDIMENTS. FOCACCIA	
ASPARAGUS AND CRAB SALAD D, S	295
CRAB MEAT. ASPARAGUS FOAM	
EGG IN THE EGG WITH EGG D, E, G, S	295
FILO PASTRY NEST. WHITE EGG FOAM. CRISPY FRIED EGG YOLK	
SÉLÈNE SPAGHETTI D, G, S	295
FRESH HOME-MADE SPAGHETTI. PARMESAN SAUCE. LEMON ZEST	

HOT STARTERS

FRIED PORCINI D, E, G	70
DEEP-FRIED PORCINI MUSHROOM. TZATZIKI	
ESCARGOT BRUSCHETTA D, G, S	85
EIGHT BURGUNDY SNAILS BAKED WITH PARSLEY. BUTTER. PARMESAN. CITRUS GEL. CONFIT TOMATO. CIABATTA	
GAMBAS AL AJILLO A, D, G, S	95
TOSSED PRAWNS. AJI AMARILLO GARLIC SAUCE. CRUSTY BREAD	
FRITTO MISTO D, E, G, S	75
CRISPY FRIED CALAMARI. PRAWNS. ZUCCHINI SHAVINGS. CHIPOTLE MAYONNAISE	
AUBERGINE PARMESAN D, E, G	75
POMODORO SAUCE. MOZZARELLA. PARMESAN CHEESE. CHILLI FLAKES	
SHORT RIB MOUSSAKA BITES D, E, G, M, SP	65
SLOW BRAISED SHORT RIB. EGGPLANT. MOZZARELLA CHEESE BECHAMEL. TOMATO SAUCE	

(A) ALCOHOL (CE) CELERY (D) DAIRY (E) EGGS (G) GLUTEN (M) MUSTARD (N) NUTS (S) FISH AND/OR SHELLFISH
(SE) SESAME (SO) SOYBEANS (SP) SULPHUR (V) VEGETARIAN

VEGAN

WATERMELON TARTARE SE, SO, SP, V CURED WATERMELON. SOY. AVOCADO. SHALLOTS. CRESS SALAD	60
TRUFFLE RISOTTO SO, SP, V CARNAROLI RICE. PORCINI AND SHIMEJI MUSHROOMS. BLACK TRUFFLE PASTE. FRESH BLACK TRUFFLE. VEGAN BUTTER	105
ASPARAGUS V ROASTED ASPARAGUS. TRUFFLE OIL. TRUFFLE SHAVINGS	65
SMOKY EGGPLANT BRUSCHETTA G, SP, V CHAR-GRILLED EGGPLANT DIP. EXTRA VIRGIN OLIVE OIL. SOURDOUGH TOASTS. PARSLEY	60

ROMAN-STYLE PIZZA

MARGHERITA D, G, V TOMATO SAUCE. MOZZARELLA. BASIL	80
TRUFFLE D, G, N, V MUSHROOMS. TRUFFLE PASTE AND SHAVINGS. HAZELNUTS. PARMESAN. ROCKET LEAVES	105
SPICY CHORIZO D, G TOMATO SAUCE. MOZZARELLA. SPICY VEAL CHORIZO. OLIVES	90
SEASONAL VEGETARIAN D, G, V TOMATO SAUCE. MOZZARELLA. VEGETABLE RATATOUILLE	85
PISSALADIÈRE D, G, S CARAMELISED ONION. ANCHOVIES. OLIVES	80
BUFFALO MOZZARELLA D, G, V CHERRY TOMATOES. BUFFALO MOZZARELLA. BASIL	90

PASTA AND RICE

MUSHROOM RAVIOLI D, E, G, V WILD MUSHROOMS. FRESH TRUFFLE SHAVINGS	90
PARMESAN RISOTTO A, D, G, V FRESH TRUFFLE SHAVINGS. PARMESAN CHEESE	85
SEAFOOD LINGUINE A, G, S MUSSELS. SHRIMP. CALAMARI. BASIL. LIGHT TOMATO SAUCE	125
GREEN PESTO GNOCCHI D, V, G, N HOME-MADE GNOCCHI. BASIL PESTO SAUCE. CHEESE FOAM	85
RIGATONI AL RAGU D, G SLOW BRAISED SHORT RIB. NAPOLITANA SAUCE. TOMATO. BLACK PEPPER. EXTRA VIRGIN OLIVE OIL	105

FROM THE GRILL

ALL GRILLED MEATS ARE SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND SAUCE

SEA BASS S	195
SALMON S	180
GRILLED TIGER PRAWN S	195
ORGANIC SPATCHCOCK CHICKEN	180
AUSTRALIAN LAMB CUTLETS	185
ANGUS TENDERLOIN	205
WAGYU RIB-EYE	195

SAUCES	15
TRUFFLE JUS G	
CHIMICHURRI	
BLACK PEPPER G	
MUSHROOMS	
BEARNAISE D, E	

SIDES	45
GRILLED VEGETABLES	
SAUTEED MUSHROOMS	
TRUFFLE MASHED POTATO D	
SWEET POTATO FRIES G	
GOLDEN FRIES G	

FROM THE SEA

CLAMS AU GRATIN A, G, S	165
BAKED BREADED CLAMS, GREENS, GARLIC BRUSCHETTA	
SCALLOP AND PRAWN DUO D, S	195
BUTTER, LEGUMES RAGOUT AU PISTOU, SMOKED CARROT PUREE, CHIVES OIL	
BAKED SEA BASS FOR TWO A, S	280
MEDITERRANEAN VEGETABLES, CHERRY TOMATOES, KALAMATA OLIVES	
LOBSTER THERMIDOR A, D, M, S, SP	290
WHOLE LOBSTER COOKED WITH LEMON, GARLIC, WHITE WINE AND PARMESAN CHEESE	

FROM THE LAND

DUCK BREAST D	180
DUCK BREAST, DAUPHINOISE POTATOES, CONFIT VEGETABLES, CARAMELISED ENDIVE, DUCK JUS	
BREADED VEAL MILANESE FOR TWO D, E, G	270
BREADED VEAL CUTLET, POTATOES, SEASONAL ROASTED VEGETABLES	
T-BONE STEAK FOR TWO D, M	370
SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND A SAUCE	

(A) ALCOHOL (CE) CELERY (D) DAIRY (E) EGGS (G) GLUTEN (M) MUSTARD (N) NUTS (S) FISH AND/OR SHELLFISH
(SE) SESAME (SO) SOYBEANS (SP) SULPHUR (V) VEGETARIAN

Sélène: A Life of Elegance and Flavour

VILLA
SÉLÈNE
-PATISSERIE-

VILLA
SÉLÈNE
-PRIVÉ-

VILLA
SÉLÈNE
-COURTYARD-

Looking for an exclusive experience?

Book our Privé Room for your next special event. Whether it's a celebration, corporate gathering, or intimate soirée, we'll make it unforgettable.

RSVP via 024043077 or dining.ylad@viyagolf.com

ALL PRICES ARE IN AED. INCLUSIVE OF 10% SERVICE CHARGE & 5% VAT