

Öumsia

VILLA
by SÈLÈNE

A Mediterranean Mezze Experience by Sélène

Every Friday | 6pm–9pm

฿240 per person

฿390 for couples

Sharing-style menu

Live piano entertainment

For every five guests, one dines with our compliments



Learn More



COLD APPETISERS

GREEK BOWL (SE, D, V)

SAFFRON QUINOA. ROASTED CHICKPEAS. CUCUMBER. CHERRY TOMATOES.
KALAMATA OLIVES. GREEK FETA. POMEGRANATE. LEMON DRESSING.

FIG CARPACCIO (N, G, V)

FRESH FIG CARPACCIO. TOASTED WALNUTS. AGED BALSAMIC PEARLS. CRISPY RYE
CROUTONS. BASIL.

STRACCIATELLA WITH CONFIT HEIRLOOM TOMATOES (N, D, G, V)

CREAMY STRACCIATELLA. CONFIT HEIRLOOM TOMATOES. PESTO. PEPITAS.
BALSAMIC PEARLS. RUSTIC RYE.

HOT APPETISERS

CRISPY HALLOUMI FRIES (D, E, G, V)

CRISPY FRIED HALLOUMI WITH CHILLI HONEY YOGURT DIP.

GARLIC PRAWNS (S, D)

GARLIC PRAWNS. CREAMY SAFFRON POLENTA. ROASTED CHERRY TOMATOES.
PARSLEY GREMOLATA.

MAIN COURSES

CAULIFLOWER STEAK (N, VE)

CHARRED CAULIFLOWER STEAK. ALMOND ROMESCO. CHIMICHURRI. TOASTED PINE
NUTS. POMEGRANATE.

TAGLIATA DI MANZO (D)

CHARGRILLED BEEF STRIPLOIN. ROCKET LEAVES. CHERRY TOMATOES. SHAVED
PARMIGIANO REGGIANO. AGED BALSAMIC REDUCTION. EXTRA VIRGIN OLIVE OIL.

MEDITERRANEAN CHICKEN SOUVLAKI SKEWERS (D)

CHARGRILLED CHICKEN THIGH SKEWERS. ROASTED MEDITERRANEAN
VEGETABLES. ROSEMARY POTATOES. LEMON OREGANO DRESSING. TZATZIKI.

DESSERTS

CARDAMOM TIRAMISU (D, G, E)

CLASSIC TIRAMISU INFUSED WITH AROMATIC CARDAMOM.

CREMA CATALANA (D, E, V)

TRADITIONAL SPANISH BURNT CUSTARD WITH FRESH BERRIES.

SEASONAL FRUIT PLATTER (VE, GF)

SELECTION OF CHILLED SEASONAL FRUITS AND BERRIES.

D DAIRY G GLUTEN E EGG S SEAFOOD N NUTS M MUSTARD SE SESAME
GF GLUTEN FREE V VEGETARIAN VE VEGAN