

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

SALADS

ARTICHOKE AND SPINACH D, G, M, N, V	75
TRUFFLE. PARMESAN. PINE NUTS	
VERDANT GEM D, G, V	72
BABY GEM. PUFFED BLACK WILD RICE. PEPITAS. POMEGRANATE. GRILLED CORN. GOAT CHEESE. BRIOCHE CRUMB. DIOSA VERDE DRESSING	
NIÇOISE M, S	75
OLIVE TAPENADE. SEARED TUNA. ANCHOVY VINAIGRETTE	
CANADIAN LOBSTER S	105
FENNEL. AVOCADO. RED BLOOD ORANGE. WAX BEANS. CALABRIAN CHILLI DRESSING	
CHICKEN TRUFFLE D	75
CORN-FED CHICKEN BREAST. GRILLED BABY GEM. GREEN ASPARAGUS. HERB CREAM. TRUFFLE VINAIGRETTE	

RAW BAR

OYSTERS S	120
SIX RAW OYSTERS WITH APPLE AND SHALLOT SALSA	
SALMON GEVIGHE CE, S	78
FRESH SALMON. SRIRACHA LECHE DE TIGRE. MANGO. CRISPY CORN. COCONUT	
CITRUS SEABREAM S	82
MEDITERRANEAN AGRUMES ESSENCE. JALAPENO. POMELO	
SCALLOPS CRUDO CE, S, SP	90
CURED AND TORCHED SCALLOPS. WHITE CITRUS EMULSION. SHALLOTS. CHILLI OIL. BURNT AVOCADO	
GAMBERO ROSSO TARTARE CE, S	95
GREEN APPLE AND CELERY GEL. PICKLED PEACH. KIWI. CHILLED BISQUE. SHALLOT. CHIVE OIL	
BEEF TARTARE D, E, M, G	105
TRUFFLE SHAVINGS. DIJON MAYO. POACHED EGG. SORREL. CRYSTAL SOURDOUGH BREAD	
WAGYU GARPACCIO D, E, M, N	95
TRUFFLE YUZU AIOLI. PARMESAN. PINE NUTS. ROASTED GRAPES. RUSTIC BREAD. ARUGULA. CAPERS. CURED EGG YOLK	

CAVIAR

SERVED WITH 30 GRAMS OF CAVIAR

TRADITIONAL SET D, E, G, S	295
CREME FRAICHE. 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. SCRAMBLED EGG. CRISPY FRIED EGG YOLK	
SÉLÈNE PACCHERI D, G, S	295
PARMESAN SAUCE. LEMON ZEST	

SOUP

VELOUTÉ DE MER D, G, S	80
LOBSTER BISQUE. POACHED CANADIAN LOBSTER. GARLIC BRUSCHETTA	

STARTERS

SÉLÈNE BRUSCHETTA D, G, V	85
SOURDOUGH BREAD. GARLIC. BURRATA. TOMATOES. ARTICHOKE. OLIVES. BASIL	
CRISPY POLENTA D, G, V	72
DEEP-FRIED CORNMEAL. BLUE CHEESE AND GINGER FONDUE. PICKLED CABBAGE. BALSAMIC ELIXIR	
ESCARGOT AU GRATIN D, G, S	75
SIX BURGUNDY SNAILS. GREMOLATA. CITRUS GEL	
GAMBAS AL AJILLO A, D, G, S	95
TOSSED PRAWNS. AJI AMARILLO GARLIC SAUCE. CRUSTY BREAD	
FRITTO MISTO D, E, G, S	80
CRISPY FRIED CALAMARI. PRAWNS. ZUCCHINI SHAVINGS. CHIPOTLE MAYO	
EGGPLANT PARMIGIANA D, G, N, V	75
POMODORO SAUCE. BASIL PESTO. PARMESAN CHEESE. MOZZARELLA	
SHORT RIB MOUSSAKA BITES D, E, G, M, SP	65
SLOW-BRAISED SHORT RIB. EGGPLANT. MOZZARELLA CHEESE. BECHAMEL. TOMATO SAUCE	

VEGAN

WATERMELON TARTARE SE, SO, SP, V, VE WATERMELON ESSENCE. AVOCADO. SHALLOTS. CRESS SALAD	60
SMOKY EGGPLANT BRUSCHETTA G, SP, V, VE CHAR-GRILLED EGGPLANT DIP. EXTRA VIRGIN OLIVE OIL. SOURDOUGH TOAST. PARSLEY	60
TRUFFLE MUSHROOM RISOTTO SO, SP, V, VE CARNAROLI RICE. PORCINI AND SHIMEJI MUSHROOMS. BLACK TRUFFLE PASTE. VEGAN BUTTER	90
ARTICHOKE AND ROMESCO G, N, V, VE CRISPY ARTICHOKE HEARTS. ALMOND AND PEPPER ROMESCO	65

PASTA & RISOTTO

MUSHROOM RAVIOLI D, E, G, V WILD MUSHROOMS. FRESH BLACK TRUFFLE	90
MUSHROOM & TRUFFLE RISOTTO A, D, G, V CARNAROLI RICE. PORCINI AND SHIMEJI MUSHROOMS. BLACK TRUFFLE PASTE. FRESH TRUFFLE. PARMESAN CHEESE	90
FREGOLA ALLA MARINARA A, G, S MULLET BOTTARGA. SEAFOOD CATCH OF THE DAY	130
SEAFOOD SPAGHETTONI A, G, S MUSSELS. CLAMS. SHRIMP. CALAMARI. BASIL	125
GREEN PESTO GNOCCHI D, V HOMEMADE GNOCCHI. BASIL PESTO SAUCE. CHEESE FOAM	85
RIGATONI AL RAGÙ D, G SLOW-BRAISED SHORT RIB. NAPOLITANA SAUCE. TOMATO. BLACK PEPPER. EXTRA VIRGIN OLIVE OIL	105
BEEF AGNOLOTTI D, E, G, CE CACIO E PEPE. ASPARAGUS. PECORINO	95

ROMAN-STYLE PIZZA

MARGHERITA D, G, V	82
TOMATO SAUCE. MOZZARELLA. BASIL	
TRUFFLE D, G, N, V	105
MUSHROOMS. TRUFFLE PASTE AND SHAVINGS. HAZELNUTS. PARMESAN. ROCKET LEAVES	
BURRATA D, G, N, V	90
CHERRY TOMATO. STRACCIATELLA. BASIL. BURRATA	
SPICY CHORIZO D, G	92
TOMATO SAUCE. MOZZARELLA. SPICY VEAL CHORIZO. OLIVES	
LA NERANO D, G, N, V	90
COURGETTE AND BASIL PESTO. SMOKED SCAMORZA. STRACCIATELLA	
TONNO E CIPOLLA A, G, S, SO	92
RAW TUNA. CARAMELISED ONION. KALAMATA OLIVES. SUN-DRIED TOMATOES. CAPERS. BABY SPINACH. ARUGULA	

FROM THE JOSPER GRILL

ALL GRILLED MEATS ARE SERVED WITH A SIDE OF GRILLED BABY VEGETABLES. AND YOUR CHOICE OF ONE SIDE DISH AND ONE SAUCE

SEA BREAM S	195
SALMON S	185
GRILLED TIGER PRAWN S	195
AUSTRALIAN LAMB CUTLETS	185
ANGUS TENDERLOIN	208
WAGYU RIB-EYE	199

SIDES 45

GRILLED VEGETABLES V, VE
GRILLED BROCCOLINI V, VE
SPINACH AGLIO E OLIO V, VE
TRUFFLE MASHED POTATO D, V
SWEET POTATO FRIES G, V
GOLDEN FRIES G, V

SAUCES 15

TRUFFLE JUS G
CHIMICHURRI V, VE
BLACK PEPPER G
MUSHROOM G
BEARNAISE D

FROM THE SEA

CHILEAN SEABASS A, S	170
GREEN VELOUTE. GREEN VEGETABLES. CHANTERELLE MUSHROOMS	
BAKED SEA BREAM (SERVES TWO) A, S	290
MEDITERRANEAN VEGETABLES. CHERRY TOMATOES. KALAMATA OLIVES	
LOBSTER THERMIDOR A, D, M, S, SP, G	290
WHOLE CANADIAN LOBSTER COOKED WITH LEMON. GARLIC. WHITE WINE. AND PARMESAN CHEESE	

FROM THE LAND

DUCK BREAST D, G	180
DAUPHINOISE POTATOES. CONFIT VEGETABLES. CARAMELISED ENDIVE. DUCK JUS	
WAGYU BEEF CHEEK D, G, CE, A	170
SMOKED MASHED POTATO. BUTTER-GLAZED VEGETABLES. JUS GRAS	
T-BONE STEAK (SERVES TWO) D, M	380
SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND A SAUCE	
CORN-FED CHICKEN SUPRÊME D, G	185
CALIFORNIA MASH. BACON. SPRING ONION. JUS	

(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 (VE) VEGAN

DESSERTS

FRUIT AND SORBET DUO V, VE	48
SEASONAL FRUIT MEDLEY AND SORBET	
CRÊPE SUZETTE D, E, G, A	48
GRAND MARNIER. APRICOT JAM. MADAGASCAR VANILLA ICE CREAM	
IL LIMONE D, V	48
WHITE CHOCOLATE. LEMON CURD	
GIANDUJA CRUNCH (SUGAR-FREE) D, N, V	60
HAZELNUT MOUSSE. CRUNCHY CHOCOLATE COATING	
SÉLÈNE KUNAFI PISTACHIO BAR D, G, N, V	60
CRUNCHY KUNAFI. SMOOTH PISTACHIO CREAM	
TARTE TATIN D, E, G, N	48
CONFIT APPLE TART SERVED WITH VANILLA ICE CREAM	
ESPRESSO D, E, G, N	48
DULCE DE LECHE. CARAMEL CREAM. COFFEE ALMOND SPONGE. CANDIED HAZELNUT	
BASQUE CHEESECAKE D, E, G	48
SIGNATURE SPANISH CHEESECAKE. BERRIES	
LAVA CAKE D, E, G, N	60
70% CACAO. CHOCOLATE SOIL. DULCE DE LECHE ICE CREAM	
GAMBERT CHEESE PLATTER D, G, N, V	55
GRAPES. CHUTNEY. NUTS. ARUGULA. PICKLED BERRIES. OLIVES. GRISSINI STICKS. FRISEE LEAVES WITH TRUFFLE DRESSING	

Sélène: A Life of Elegance and Flavour

VILLA
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SÉLÈNE
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