



زبوننا العزيز

إذا كانت لديك أية تحفظ متعلق بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد أعضاء فريق العمل لدينا قبل طلب الطعام. على بطاقات البوفيه الخاصة بنا ستجد انه قد تم التتويه عن المواد التي قد تسبب الحساسية التالية:

منتجات الخردل (خ)
منتجات فول الصويا (ف ص)
منتجات بطور السمسم (ب س)
ثاني أكسيد الكبريت والكبريتات (ث أ)
منتجات الترمس (ت)

المكسرات (بما في ذلك الفول السوداني وجوز الشجرة) (م)
المأكولات البحرية (بما في ذلك الأسماك والمحار) (م ب)
منتجات البيض (ب)
منتجات الألبان (الحليب) (أ)
الفولتين والحبوب التي تحتوي على الفولتين (غ)
منتجات الكرفس (ك)

نود التتويه بأن استهلاك منتجات الحيوانات النيئة أو المأكولات البحرية أو الدواجن أو منتجات البيض الغير مطبوخة جيداً قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظراً لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن ١٥ عاماً والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيداً.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on our buffet tags:

Nuts (Including Peanuts & Tree Nuts) (N)
Seafood (Including Fish & Shellfish) (S)
Egg & Egg Products (E)
Dairy Products (Milk) (D)
Gluten & Cereal Containing Gluten (G)
Celery & Their Products (C)

Mustard & Their Products (M)
Soybeans & Their Products (SB)
Sesame Seeds & Their Products (SS)
Sulphur Dioxide & Sulphites (SP)
Lupin & Its Products (L)

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Further information is available upon request.

Sella

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★★★★★

THE BUTCHER'S NIGHT

AED 129 PER PERSON | EVERY FRIDAY | 4:30PM TO 9:00PM

To start

Artisan Bread (G) (D)

Baguette | Fig Lalo's | Hand-Crafted Breads & Rolls | Lavoush | Grissini |
Butter & Spreads
Butter | Black Olive Tapenade

House Salad (E) (Mu)

A refreshing mix of little gem, corn,
brined quail egg, edamame, fennel, cherry tomato,
and baby spinach dressed with honey Dijon vinaigrette.

Charcoal Grilled Steaks

Choose One from the Selection
T-Bone – 10oz Pure Black Angus
Ribeye – 10oz Prime USDA
Striploin – 10oz Prime USDA AED
Fillet – 10oz Prime USDA
Lamb Cutlets 10oz Australian
Half Chicken Peri-Peri
Boerewors Sausages 7oz

Sauces (D)

Creamy Green Peppercorn, Creamy Mushroom, Chimichurri
All the dishes are served with baked russet potato with sour cream, crisp
bacon bits, corn on the cob, and sauce as per your preference.



Morning Delights

(6:30 – 11:30)

Polo Mallet (D) (G) (E) **110**

Our morning palette of eggs a la carte: sauteed forest mushrooms, Provençal baked beans, heirloom tomatoes, hash browns, herbed chicken sausages, turkey bacon and artisan sourdough.

Egg Benedict (D) (G) (E) **85**

Poached organic eggs, smashed avocado, parsnip-harissa smoky puree, chargrilled brioche, grilled turkey bacon, asparagus and hollandaise.

Salmon Benny (D) (G) (E) (SF) **85**

Velvet poached eggs, Norwegian smoked salmon, artisan sourdough, drizzled with caviar and a dill hollandaise.

Shakshuka Royale (D) (G) (E) (N) **70**

Soft-baked eggs nestled in a spiced tomato-pepper stew, topped with crumbled feta and served with pita bread and chicken sausages.

Fresh Farm Eggs (D) (G) (E) **60**

Customizable eggs, served with seared mushroom, cherry tomatoes, herbed chicken sausages and artisan sourdough.

Sunrise Croissant (D) (G) (E) **55**

To go golden buttery croissant cradling premium ham, mix cheese, a sunny side up egg and lush avocado.

All Day

Tropical Acai Bowl (GF) (V) **65**

Acai blend adorned with tropical fruits - Coconut, banana, mango, kiwi and chia seeds.

Avo Toast (D) (N) (G) **65**

Hass avocado artistry on toasted sourdough, garnished with confit tomatoes, exotic radish-onion cream cheese, basil pesto, super-seeds, and ruby pomegranates.

Granola Jar (D) (N) (G) **60**

House-made granola atop of Greek yoghurt, finished with farm-fresh berries and honey on side.

Belgian Dream Waffles (D) (N) (G) (E) **60**

Belgian waffles topped with Carmelita ice-cream, fresh strawberries, maple-Nutella drizzle and raspberry coulis.

Kunafa Pancakes (D) (N) (G) (E) **55**

Fluffy pancake layered, topped with kunafa cream, orange blossom syrup, finished with pistachios, berries and dusted with powdered sugar.

Dates & Apple Stuffed French Toast **65**

(D) (N) (G) (E)
Brioche, cinnamon dates granny smith, rustic berry compote, and whipped vanilla cinnamon mascarpone adorned with seasonal berries, hazel-crumble & date sauce.

Fruit Bowl Medley (GF) (V) **55**

A curated assorted of seasonal fruits and berries.

Mezzeh & Appetizers

Mezzeh Platter (D) (G) (SF) **80**
Freshly baked spinach and cheese stuffed borek, homemade falafel, kibbeh served with hummus, tomato, cucumber salad, pita bread and tahina.

Calamari with Spicy Lime Aioli (G)(D) (SE)(C) **55**
Lightly breaded fried calamari served with a spicy lime aioli.

Crispy Nachos (GF)(D) (V) **55**
Tortilla chips served with jalapeno, cilantro, cheddar pepper jack sauce, fresh guacamole, salsa and sour cream.

Chicken Tacos (D) (G) (E) **70**
Tortilla bread, lemon sweet pepper sauce Chicken, radish, cilantro, crispy coleslaw red onions, guacamole.

Wings-It (GF)(SE)(SO)(D) **55**
Fried chicken wings with a selection of Hickory BBQ, Buffalo and Asian sweet-sour glaze, sprinkled with sesame seeds.

Gambas Al Ajillo (CR) (D) **50**
Succulent prawns sautéed in garlic chili olive oil, served with a dollop of aioli and butter garlic parmesan bread

Chef's Featured Soup **50**
Minestrone with garlic croutons.
Or our daily soup of the day all served with bread rolls.

Salads

Burrata (D) (N) **85**
Creamy burrata, fresh figs, heirloom tomato with arugula, pine seeds, pesto and extra virgin olive oil.

Ceaser (SF) (D) (E) (G) **85**
Crisp gem lettuce & grilled chicken breast tossed in a creamy house-made Caesar dressing (anchovies blended with dressing), topped with garlic croutons and shaved Grana Padano cheese.

Green Path (SE) **85**
Baby spinach and edamame, harmonized with avocado slices, green smith apples, cucumber and marinated grilled chicken, adorned with honey-Pommery mustard dressing.

Grilled Halloumi (G) (D) (N) **75**
Mix salad, red pepper crema, cucumber, pistachio and pomegranate finished with a honey drizzle.

Roast Cauliflower (GF) (SE) (N) **75**
Roasted cauliflower florets, wild rocket, avocado, pomegranate seeds, almonds, sumac, with a creamy tahini dressing & red pepper crema.

Add grilled chicken or sauté prawns **25**



House Burgers & Rolls

- Sella Royale** (G) (D) (E) **105**
Angus patty pulled BBQ brisket, crispy onion rings, Swiss cheese, gherkins & fresh greens, potato bun dressed with house sauce.
- Switch to Plant Burger Patty** (G) (D) (E) **105**
Switch patty, crispy onion rings, tomato, avocado, gherkins & fresh greens, potato bun dressed with house sauce.
- Dynamite Chicken** (G) (D) (E) **100**
Crispy chicken with cucumber tomato salad, Asian slaw and a drizzle of dynamite sauce.
- Lobster Rolls** (G) (D) (E) **95**
Succulent lobster pieces dressed in chive mayo, served in potato rolls, complemented by chipotle coleslaw.
- All sandwiches served with French fries.**
(Upgrade to sweet potato fries @ AED 10)

Flatbread Feast

- Peynirli-Cheese Lover's Delight** (G) (D) **75**
A blend of kasar, beyaz peynir cheese, and finished with zaatar & rocket.
- Fungi Pizza** (V) (D) (G) **70**
Blend of mushrooms, eggplant, onions, marinara & kesar cheese.
- Classic Margharita** (G) (D) **70**
House made red sauce, topped with fresh mozzarella cheese, basil & olive oil.
- Quattro Stagione Pizza** (D) (G) **75**
Freshly baked pizza topped with olives, smoked turkey ham, artichokes, mushrooms, and melted mozzarella cheese all layered over a rich tomato base.

Perfect Pairings

- | | |
|----------------------------------|----|
| ✓ Truffle Parmesan Fries | 40 |
| ✓ Sweet Potato Fries | 35 |
| ✓ Sauté Greens with garlic lemon | 35 |
| ✓ Mashed Potato | 35 |
| ✓ Steamed Basmati Rice | 30 |
| ✓ Warm Pita-breadbasket | 30 |

(C) Celery, (D) Dairy, (E) Egg, (G) Gluten, (L) Lupine, (M) Mustard, (N) Nuts, (SF) Crustacean, Fish and Mollusk, (SO) Soya, (SP) Sulphur Dioxide and Sulphites, (SS) Sesame, (V) Vegetarian
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Chef's Master Pieces

Chef's Featured Steak 12oz (GF) (D)

180

Prime cut steaks, adorned with a vibrant chimichurri and served with your choice of our gourmet sides and sauce.

Ribeye – 12oz Prime USDA

Striploin – 10oz Prime USDA

Fillet -8oz Prime USDA

Seared Seabass (D) (GF)

140

Pan-seared seabass fillet, bouquet of grilled asparagus and served with creamy lemon butter sauce and side salad.

Sizzling Chops Serenade (D) (GF)

150

Sizzling marinated lamb chops, served on a bed of mesclun, with parsley-infused potatoes, juniper, and wild blueberry sauce.

Citrus & Herbed Chicken (GF) (CR) (SE) (D)

120

Slow roast tender mild marinated chicken accompanied with truffle parsnip puree, vibrant carrots, broccolini and crispy potatoes finished with a rosemary honey jus.

Our Signature

Fish & Chips (G) (D) (SF)

105

Fried cod, chunky chips, tartar sauce.

Nasi Goreng (N) (G) (E) (CR) (SE) (SO)

100

Spiced fried rice, satay skewers, prawn crackers, and house-made peanut sauce.

Butter Chicken (N) (GF) (D)

100

Tandoori chicken thigh braised in mildly spiced sauce finished generously with crispy onions, served with cucumber yoghurt, coriander & fresh ginger.

Mushroom Risotto (D)

75

Creamy arborio rice harmonizing with wild mushrooms, fresh garden peas, crowned with frico parmesan.

Choice of Pasta (D) (G) (E)

75

Featured sauces, arrabbiata, bolognese, pesto with any pasta of your choice penne, spaghetti or fettuccine.

Gluten-Free Penne & Spaghetti available upon request.

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Decadent Cravings

Giant Kunafa Cookie (G) (N) (D) (E)	65
Almond cookie stuffed with kunafa flavors and topped with Umm Ali ice cream.	
Baklava Cheesecake (G) (D) (N)	60
Creamy cheesecake topped with layers of crisp baklava pastry and a drizzle of orange blossom honey.	
Mango & Passionfruit Cheesecake (G) (D) (N) (E)	60
De-contrasted cheesy cream, fresh mango and passion fruit, vanilla digestive crumble, mascarpone, mango gel and fresh berries.	
Rose Chocolate Baklava (G) (N) (D) (E)	55
Hot chocolate lava cake topped with rose-vanilla mascarpone.	
Traditional date Pudding (G) (D) (N) (E)	55
A rich date & walnut steam pudding, glazed with salted caramel sauce served with vanilla ice cream.	
Tres Leches Cake with Fresh Berries and Hibiscus Syrup (G) (D) (N) (E)	50
Sponge cake soaked in three kinds of milk, topped with whipped cream, fresh berries, and hibiscus syrup.	
Artisanal Fruit Ensemble (GF) (V)	55
Seasonal ripe fruits such melons, pineapple & assorted berries.	
Gelato Selection (G) (D)	25
Vanilla, Chocolate, Strawberry, Caramelita.	

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Kids Menu

Breakfast – 06:30 AM – 11:30 AM

Seasonal Fruit Plate (V)	40
Assorted Fruit Flavoured Yoghurts (V) (Plain, Blue Berry, Strawberry)	30
Mini Pancake (V) Maple syrup, with your choice of toppings. (Classic, Raspberry, Blueberry, Banana)	40
Scrambled Eggs & Toast Served with breakfast sausage.	40
Oatmeal Porridge (V) With honey & Blueberries.	40
Muffins (E)(G)(D) (Vanilla, Blueberry, Chocolate)	20
Ham & Cheese (E)(G)(D) Smoked Turkey Ham, Mayo, Gouda Cheese & Fries.	60

Lunch & Dinner – 11:30 AM -10:30 PM

Mini Burger (Beef or Chicken) (G) (D) Beef Patty or Grilled chicken Breast, Potato Bun, Iceberg Lettuce, Tomato, Cheddar Cheese, Serve along with Fries.	60
Grilled Chicken or Grilled Salmon (D) Chicken Breast or Salmon Fillet, serve with whipped potato & Steam Veggies.	60
Grilled Mini Steak (D) Whipped potato & Steam Veggies.	60
Chicken Nuggets (G) Crumbled Chicken Nuggets with Fries.	50
Fish Goujons (G) Breaded Fish Goujons with Fries.	50
Mac & Cheese (D) (G) Cheddar Cheese sauce & Parmesan.	55
Choice of Pasta (D) (G) Penne or Spaghetti with Tomato or Bolognese Sauce.	55
Pizza Margherita Tomato Sauce & Mozzarella Cheese.	50

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Beverage

Sparkling Wine and Champagne

Conte Fosco Cuvee Brut, Italy	45 / 220
Zonin 1821 Prosecco Brut DOC (Sparkling), Italy	320
Veuve Clicquot Yellow label NV	950

White Wines

Arcadian Pinot Grigio – Australia	45 / 220
Arcadian Sauvignon Blanc – Australia	45 / 220
Cuvee Sabourin Chardonnay – France	45 / 220
Zonin Ventiterra Soave DOC – Veneto, Italy	275
La Scolca Gavi Del Comune di Gavi 'Valentino' DOC – Piedmonte, Italy	450
J. Moreau & Fils Chablis, France	550
Pascal Jolivet Sancerre, Loire, France	720
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	720

Red Wines

Arcadian Merlot – Australia	45 / 220
Arcadian Shiraz – Australia	45 / 220
Argento, Malbec – Argentina	48 / 230
Passori rosso IGT – Vento, Italy	320
Apothic Red – California, USA	320
Baron Philippe de Rothschild Bordeaux - France	310
Journey's End V3 Shiraz, Somerset west, SA	400
Oyster Bay Pinot Noir – Marlborough, NZ	450
Pauillac de Lynch-Bages – Bordeaux, France	800

Rose Wine

Collembelle Rose, France	45 / 220
M de Minuty – Provence, France	430

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Aperitif

Aperol Spritz

55

Cocktails

Whisky Smash

55

JW Red Label | Blackberries | Raspberries | Mint | Lemon Juice | Soda

Garden GT

50

Pink Gin | Cherry Tomato | Cucumber | Lime | Lemon juice | Rosemary | Tonic

Exotic Island

50

Vodka | Orange | Passion Fruit | Strawberry | Lemon Juice

Daiquiri

55

Classic | Strawberry | Passion Fruit
Rum | Triple Sec

Blueberry GT

50

Gin | Blueberry | Mint | Lemon juice | Tonic Water

Beer – Draught

Peroni

55/28

Heineken

55/28

Kirin

55

Cognac

Hennessey VS

55

Hennessey V.S.O. P

68

Gin

Bombay Sapphire

40

Tanqueray London Dry

40

Gordon Pink

40

Hendricks

55

Rum

Bacardi White

40

Bacardi Gold

45

Captain Morgan Dark

45

Captain Morgan Spice

45

Tequila

El Jimador Silver

40

El Jimador Gold

45

Liqueur

Jägermeister

40

Kahlua

45

Baileys

45

Beer – Bottle

Heineken

42

Amstel Light

42

Peroni

45

Strongbow

46

Corona

46

Vodka

Russian Standard

40

Absolute Blue

40

Grey Goose

60

Whisky

J.W Red Label

40

John Jameson

45

Jack Daniel

45

Chivas Regal 12 Yrs.

54

J.W Black Label

54

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Mocktails

Raspberry Lime Soda 30
Raspberry, Fresh Lemon Juice, Cane Sugar, Soda Water

Peach Raspberry Lemonade 35
Pineapple Juice, Peach, Raspberry, 7up

Orange Passion Lemonade 35
Orange Juice, Passion, Mint, 7up

Fresh Blends 35

Mango Paradise
Mango, Pineapple, Passion Fruit, Mango Juice

Strawberry Split
Strawberry, Banana, Papaya, Cherry, Apple Juice

Beet The Heat
Beetroot, Ginger, Pineapple, Blueberry, Apple Juice

Acai Kick
Acai, Blueberry, Banana, Mango, Apple Juice

Pink Dragon
Dragon fruit, Strawberry, Mango, Apple Juice

Green Machine
Spinach, Celery, Broccoli, Mango, Banana, Pineapple, Apple Juice

Blissfully Blue
Mango, Raspberry, Blue Spirulina, Coconut, Banana, Apple Juice

Juices

Fresh Orange	30
Fresh Green Apple	30
Packet Apple	20
Packet Cranberry	20
Packet Mango	20

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Caffeine

Cappuccino	30
Café Latte	30
American Coffee	30
Double Espresso Macchiato	30
Single Espresso Macchiato	25
Double Espresso	30
Single Espresso	25
Soya / Almond / Coconut Cappuccino	30
Soya / Almond / Coconut Latte	30

Tea

English Breakfast, Earl Grey, Chamomile, Pure Green Tea
Peppermint, Moroccan Mint Tea

30

Water

Ma Hawa Still
Ma Hawa Sparkling
Voss Still
Voss Sparkling

20 / 28

20 / 28

28 / 38

28 / 38

Carbonated Beverages

Pepsi / Diet Pepsi / 7up / Diet 7up
Mirinda / Ginger Ale / Tonic Water / Soda Water
Red Bull

20

35

Shakes

Oreo	40
Kitkat	40
Chocolate	35
Strawberry	35
Vanilla	35

Iced Coffee

Vanilla	35
Caramel	35
Hazelnut	35
Classic	35

Iced Tea

Classic	35
Passion	35
Peach	35

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