



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

Sella

★★★★★

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.



Breakfast (6:30 – 11:30)

Eggs Your Style (D) (G) (E) **85**
Fried, scrambled or omelette, hash brown, grilled tomato, mushroom, turkey bacon and chicken sausage.

Egg Benedict (D) (G) (E) **85**
Two poached eggs, turkey bacon, toasted English muffin, asparagus, hollandaise and chives.

English Florentine (D)(G)(E) **85**
Two poached eggs, welbed baby spinach, toasted English muffin, grilled tomato, sauteed mushroom and truffle hollandaise sauce.

Avocado & Smoked Salmon Tartine (D) (G) (S)(SS) **85**
Crushed avocado, smoked salmon on toasted multi grain bread, with mix green salad.

Shakshuka (D) (G) (E) (N) **80**
Two poached eggs on olives tomato-papper stew, feta salad, grilled halloumi, pita bread.

Grilled Halloumi Cheese (D) **65**
Sliced cucumber, cherry tomato, mint leaves, black olives and pita bread.

Option for falafel instead of halloumi.

Acai Bowl (G) (N) (D) **80**
Granola, banana, mango, fresh berries, kiwi, pomegranate and shaved coconut.

Homemade Granola (D) (N) (G) **70**
Greek yoghurt, granola, fresh berries, pomegranate, local honey.

Pain Perdu (G) (N) (D) (E) **70**
Brioche French Toast dusted with cinnamon sugar, caramelised granny smith apple and maple syrup.

Belgian Waffles (D) (N) (G) (E) **60**
Fresh strawberries, icing sugar, berries compote, whipped cream.

Pancakes Stack (D) (N) (G) (E) **65**
Buttermilk pancakes dusted with icing sugar, fresh strawberry, berries compote and maple syrup.

Side Dishes **25**

- Baked Beans & Toast (G)
- Hash Brown (G)
- Turkey Bacon
- Grilled Halloumi Cheese (D)
- Sauteed Mushroom (D)
- Grilled Asparagus

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 cheese sauce, 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

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

✓ Garlic Parmesan Fries	45
✓ Sweet Potato Fries	40
✓ 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 mesculin, 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.



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.

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)	25
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

Sella

Aperitif

Aperol Spritz

55

Cocktails

Whisky Smash

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

55

Garden GT

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

50

Exotic Island

Vodka | Orange | Passion Fruit | Strawberry | Lemon Juice

50

Daiquiri

Classic | Strawberry | Passion Fruit
Rum | Triple Sec

55

Blueberry GT

Gin | Blueberry | Mint | Lemon juice | Tonic Water

50

Beer – Draught

Peroni

55/28

Heineken

55/28

Kirin

55

Cognac

Hennessey VS

55

Hennessey V.S.O. P

68

Gin

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

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

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Mocktails

Raspberry Lime Soda Raspberry, Fresh Lemon Juice, Cane Sugar, Soda Water	30
Peach Raspberry Lemonade Pineapple Juice, Peach, Raspberry, 7up	35
Orange Passion Lemonade Orange Juice, Passion, Mint, 7up	35

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, Green Apple, Watermelon, Pineapple, Lemon Mint	30
Packet Apple, Cranberry, Mango	20

Sella

Caffeine

Cappuccino	33
Café Latte	33
American Coffee	30
Double Espresso Macchiato	30
Single Espresso Macchiato	25
Double Espresso	30
Single Espresso	25
Soya / Almond / Coconut Cappuccino	33
Soya / Almond / Coconut Latte	33

Tea

English Breakfast, Earl Grey, Chamomile, Pure Green Tea	30
Peppermint, Moroccan Mint Tea	

Water

Ma Hawa Still	20 / 28
Ma Hawa Sparkling	20 / 28
Voss Still	28 / 38
Voss Sparkling	28 / 38

Carbonated Beverages

Pepsi / Diet Pepsi / 7up / Diet 7up	20
Mirinda / Ginger Ale / Tonic Water / Soda Water	
Red Bull	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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