


MüSe
the ART of gourmet

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Designed By:
Creative YOLK Studios



Muse is an inspiration born out of desire to experience the finer things in life.

The purpose of Muse is to bring you the finest food from around the world. Our chef is a culinary artist with a passion for fusing recipes from different cultures to create his own signature dishes. Each dish on this menu has been worked and re-worked to attain the culinary perfection, all food lovers seek.

The idea is to inspire you to try new things in life.

Welcome to the world of Muse.

Muse Bar

IMPORTED WHISKEY

Glenlivet (Single Malt 12 Years)	600 [50ml]
Chivas Regal (12 Years)	500
Johnnie Walker Black Label	450
Black Dog (12 Years)	350
100 Pipers	300
VAT 69	300
Teachers Highland	300

PREMIUM WHISKEY

Blenders Pride	220 [50ml]
Signature Premier	230
Antiquity Blue	220

VODKA

Roberto Cavalli	1500
Grey Goose	450
Absolut Vodka	325
Smirnoff Vodka	200

RUM

Bacardi Superior	220 [50ml]
Captain Morgan	250
Bacardi Black	210
Old Monk	180
Bacardi Breezer	210 [275ml]

BEER

Kingfisher (light)	225 [650ml]
Carlsberg	250
Budweiser	240

WINE SELECTION

Sula Red/White	500 [BTL]
Hardys Red/White	2200
Cono Sur	3000

GIN

Bombay Sapphire	350
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TEQUILA

Camino Real	350
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COCKTAIL

Long Island Ice Tea	650
Tequila Sunrise	450
Margarita	500
Mojito	450
Blue Lagoon	350
Caprioska	350
Pina Colada	450

MOCKTAIL

Blue Angel	190
Pink Lemonade	190
Virgin Mojito	190
Virgin Pina Colada	190
Fruit Punch	190
Mickey Mouse	190

OTHERS

Red Bull	160
Tonic Water	130
Diet Coke	120
Soft Drink	110
Fresh Lime Soda	110
Mineral Water	90

REFRESHMENTS

Seasonal Fresh Fruit Juice	100
Tender Coconut Water	95
Lassi	95
Milkshakes	125
Cold-Coffee with Ice-Cream	150
Iced Tea with Mint	85
Choice of Tea	70
De-Caffeinated Coffee	80
Espresso/Cappuccino	90
Hot Chocolate	80

Soups

Zucchini Soup with Sundried Tomatoes 160

A classic continental soup with zucchini broth and sliced pieces of sundried tomatoes

Potage a'la Muse 150

Signature soup of almond capped with puff

Lasagne Al Zuppa 150

Born out of our desire to keep doing new, tomato basil soup with a piece of cheese lasagne in the middle, a wholesome meal indeed

Hot N Sour 150

It never gets old, an all time classic

Lemon Coriander 160

A clear soup seasoned to perfection with a dash of lime

Mushroom Cappuccino 160

Cream of mushroom soup with a hint of African coffee, a delicate blend

Sweet Corn Soup 160

Classic Chinese soup with diced vegetables and sweet corn

Manchow 150

Diced vegetables cooked with dash of soya sauce and Chinese flavours

Dragon Phoenix 150

Also known as Lung fung, a medium to high spice soup, served with crispy noodle

Talumein 150

Chinese vegetable and noodle delight

Chili Chicken soup 160

Spicy chicken soup – Our chef's creation

** Ask your server for non-vegetarian options

Light n Healthy

Mediterranean Summer Salad 360

Classical mix of garden greens, tomatoes, onions, cucumbers, feta cheese and olives

Lettuce Capirisi 360

Lettuce and croutons dressed with mayonnaise, lemon juice, olive oil and parmesan cheese, also known as Caesar Salad

La Muse Toss 375

Mélange of tomatoes, mushrooms, zucchini, bell pepper sautéed in olive oil and served with classic french vinaigrette dressing on a bed of iceberg lettuce with parmesan flakes

Warm Vegetable Salad 370

Served with roasted mushrooms, bell pepper, balsamic marinated tomatoes and olives

Shawarma Wrap 390

Chicken strips marinated with Lebanese spices, grilled and wrapped in pita bread with hummus, onion, cucumber and Lebanese pickles. Vegetarian option with cottage cheese is available

Bad Ass Jacks 430

Canadian wrap with international flavors, roasted chicken, lettuce, onions, peppers, glass noodles, sweet and spicy chili sauce, wrapped in corn tortillas

Indian Starters

Mirch Imli Paneer Tikka 410

Cottage cheese marinated in tamarind and baked in the Indian clay oven

Ambh De Kumb 390

Mushroom char-grilled to perfection with a tangy flavour of mango pickles

Dahi Ke Kebab 360

Deep fried yogurt kebabs that melt in your mouth

Shakahari Platter 490

Selection of vegetables and cottage cheese grilled in tandoor

Phan Viet Deli 350

Spring roll served with hoisin peanut butter and spicy tamarind sauce

Honey Garlic Vegetables 350

Mild spiced exotic vegetables, marinated with honey and garlic

SambusakLame'h 350

Array of sambosak also known as samosa stuffed with cottage cheese, spinach and nuts, served with garlic flavoured Mediterranean dips

Beer Batter Fish 510

Thin slices of fish dipped in beer batter, deep-fried with home-made pickled mustard sauce and fries

Amritsari Machhi 575

Deep fried fish, marinated with ginger and garlic, served with mint chutney

Tandoori Chooza Tikka 490

Chicken tikka with slight hint of spices

Mirchi Murgh Malai Tikka 480

Chicken tikka flavoured with spices, mint and coriander

Murgh Tikka Platter 520

Assorted chicken tikka platter

Mutton Gilafi Seekh 490

Mutton minces mixed with Indian spices and coated with finely chopped bell pepper

Masahari Platter 600

Mixed platter of fish, chicken and mutton directly from the tandoor

Cajun Fish Tomato Skewer 510

Sole marinated in Cajun spices, grilled and served with fries and jalapeno tartar

Fish Sticks 520

Our chef's trick with sole and cheese, served with chilly mayonnaise

Crispy Barbeque

Chicken Wings 480

Eight pieces of chicken wings, glazed with chef's special spicy barbeque sauce

Chicken Hot Pepper 490

Chicken filled with Jalapenos, served with pineapple salsa - a deep fried delicacy

Gin Chicken 510

Chicken strips marinated overnight with gin, oregano and chili flakes, accompanied with sesame-mint pesto

Marley's Reggae 520

Mildly spiced chicken kebab, busted with orange marmalade, served with cucumber mint tzatziki, dedicated to the king of reggae, Bob Marley

Kebab Al-Bustan 490

Combination of chicken and sliced figs served with spicy Moroccan harira dip

Original English

Fish n Chips 575

Deep-fried sole fish fillet marinated with seasoned flour. Served with tartar sauce and potato wedges

International Starters

Bruschetta 325

Classic Italian starter, freshly minced tomatoes mixed with garlic, extra virgin olive oil and basil. Spread over toasted garlic bread

Phusud 350

Deep fried chopped American corn and cottage cheese on a skewer served with sweet chili sauce

Teriyaki Wontons 325

Filled with carrots, leeks, cabbage, mushrooms and spring onions, served with chilly teriyaki dip

Jalapeno Cheese Balls 325

An all-time children's favourite

The World On A Platter

Lebanese Mezze Platter 420

Selection of hummus, babaghanoush, fattoush, tzatzik, chickpea fritters, fatayer and sambosak, served with pita bread

Lazy Fiesta Tex-Mex Platter 525

Selection of red bean filled tacos, cheese nachos and quesadillas with sour cream and spicy salsa cruda

Drunken Muse Grill Platter 600

Spicy marinated sole, chicken breast, adana kebab, single fried egg, cottage cheese and pineapple served with potato mash and pronto sauce

Pad Thai 360

Thai flat noodle with soya, crushed peanut and chillies

Szechwan Vegetable Noodle 340

Chinese noodle tossed in a blend of Szechwan sauce with a touch of light soya sauce

Manila Fried Rice 380

Ginger flavoured Arborio rice with chicken, egg or only exotic vegetables—from the land of Manila

Indonesian Goreng 460

Brought back on popular demand, spicy fried rice and chicken satay served with peanut sauce. Vegetarian option served with Baby corn and mushroom satay

Main Course

Oriental

Thai Red Curry 450

Traditional thai curry with subtle blend of hot, salty, sweet and sour, finished with coconut milk. Served with steam rice

Thai Green Curry 450

The famous Thai curry with all the authentic trimmings of lemon grass, galangal, kaffir lime leaves and coconut milk

Penang Curry 440

Milder than other Thai curries, mixed vegetables stir fried in thick coconut and peanut based sauce with chili, galangal and lemon grass

Chili Bell Pepper Cottage Cheese 460

Bell pepper and cottage cheese tossed in chili soya sauce

Kuala Lumpur Cheese 450

Our Chinese Chef's own creation, cottage cheese simmered in home-made aromatic gravy

Tobanjan Fish 490

Fish cooked in basil flavoured spicy chili tomato sauce, a favourite not to be missed

Hong Kong Chicken 460

Sliced chicken with peppers tossed in black beans' sauce

Wai Wai Chicken 470

Strips of chicken breast stirred with corn and broccoli in a mild spicy garlic sauce

Lemon Chicken 480

On popular demand, our version of the famous lemon chicken

Lamb Rendang 550

Boneless spicy lamb curry prepared with coconut, tamarind and basil, a speciality of South East Asia

Main Course

International

Vegetables a'la cream with Spicy Mexican Rice 450

Exotic vegetables stewed in cream sauce served with stir-fried rice seasoned with paprika

Ratatouille 470

Zucchini, tomatoes, onions and bell pepper cooked in herbs and tomato sauce served with garlic bread; chicken option is available

Honey I blew up the vol-au-vent 460

Spinach and seasonal vegetables in cheese sauce served in a Jumbo vol-au-vent, An original Muse production

Piri Piri Cottage Cheese 480

Cottage cheese marinated in piri piri sauce and grilled to perfection, served in traditional African way - with baby corn, potatoes wedges and yogurt-based dip; chicken option is available

Cannelloni Forestiere 490

Traditional mouth watering Italian pasta stuffed with a fricassee of mushrooms

Vegetable Lasagne 490

Scrumptious helping of the traditional baked lasagne, English vegetables topped with Mozzarella cheese

Vegetable Risotto 470

Traditional creamy Italian rice with corn kernels, seasonal vegetables and Parmesan cheese

Grilled Fish with Beurre Blanc Sauce 550

Champagne, butter and lemon juice caramelized with a pan-fried fillet of fish, served with blanched beans and mashed potatoes

Uncle Tom's Grilled Fillet of Sole 550

Served with red bean ratatouille

The Italian Stallion 490

Grilled chicken breast topped with gremolata sauce served with buttered spaghetti

Pollo Smoky Joe 480

Grilled chicken breast topped with cheese and glazed with tomato plum sauce served with cream penne, another star performer on our menu

Moroccan Fish 540

Sole marinated in tangy tomato based sauce, served with herbed rice, brought back on popular demand

Pescado Veracruzano 520

Spicy marinated grilled fish served with Mexican rice and salsa verde

Pollo Juicy Lucy 500

Resurrected from our menu bank, cheese stuffed chicken breast served with creamy mushroom sauce

Chicken Breast in Red Wine Sauce 490

Our chef's makeover of the original Muse Chicken breast in Red Wine Sauce, served with garlic mash potatoes and sautéed vegetables

Chef on Demand 500

Call our Chef to create what your taste bud's desire or bring in your recipe, a bold initiative taken by our chef to bring to your table that perfect dinner

(Subject to ingredient availability and approval of the executive chef)

Barbeque Chicken 480

A house classic boneless chicken served with barbeque sauce and spaghetti

Lamb Zurichoise 550

Traditional Swiss preparation with shredded lamb and mushroom served with saffron rice

Make your own Pasta 470

Choice from Spaghetti, Penne, Farfalle, Fettuccine

With your choice of following sauces:

Sicilian - tomato and aubergines

Napolitain - tomatoes and herbs

Primavera - creamy vegetables

Arrabbiata - spicy tomato sauce

Puttanesca - tomato, olive, red chili flakes and basil

Pesto - fresh basil, garlic, pine nuts, extra-virgin olive oil and cheese

**Main Course
Indian**

Machher Jhol 500

Fish cooked in thin gravy - a Bengali favourite

Spicy Machhi

Tamatar ka Khat 500

Fish simmered in spicy tomato gravy tempered with mustard seeds

Butter Chicken 420

Tandoor roasted morsels of chicken in a velvety tomato gravy with cream

Achari Kadai Murgh 450

Chicken tossed with onion and capsicum tempered with coriander seeds

Murgh Chettinad 450

Spicy southern chicken preparation from the region of Chettinad

Murgh Saagwala 450

Boneless chicken prepared in spinach gravy finished with cream

Gosht Punjab Da 510

Boneless mutton marinated in traditional Punjabi style and cooked to perfection

Murgh-Do-Pyaza 450

Chicken delicacy with twice-cooked onion and a pinch of red chili

Mutton Roganjosh 500
Popular mutton preparation from the valley of Kashmir

Achaari Gosht 520
Boneless mutton cooked in pickled spices with ginger and garlic

Paneer Butter Masala 450
Cottage cheese batons simmered in rich tomato gravy

Paneer Lababdar 460
Creamy cottage cheese prepared in our Chef's special gravy

Afgani Paneer 470
Paneer in rich cashew nut gravy with fresh ground black pepper

Kadai Paneer 450
Finger cottage cheese tossed with onion and capsicum tempered with coriander seeds

Malai Kofta 400
Cardamom flavoured cottage cheese dumpling cooked in cashew nut gravy

Lahori Gobi 390
Cauliflower tossed with Indian herbs, light alternative for those looking for a simple meal

Diwani Handi 400
Garden green vegetables sautéed in traditional Indian way with home-made spices

Bhindi Do Pyaza 390
Tangy ladyfinger preparation, stir fried with onions

Patiyala Vegetable 390
Spinach based delicacy

Navratan Korma 410
Fresh seasonal vegetables and dry fruits tossed in rich cashew gravy and Indian spices

Khumb Shabnam Makhana 410
Preparation of fresh button mushrooms cooked in butter

Palak Makai 390
Baby corn and spinach in tomato onion gravy

Sabji Raunakin 400
Assorted finger vegetable and bell pepper tossed in onion tomato gravy

Til Aloo Moongphali 400
Cubes of potato tempered with curry leaves and mustard seeds tossed in peanuts and sesame seeds

Muse Daal 400
Black lentil delicacy simmered with fresh tomato and garlic

Daal Tadka 410
Yellow lentil tempered with cumin

Daal Handi 400
Spicy mix lentils with fresh spinach

Bread & Rice

Kasta Roti 45
Naan 45
Garlic Naan 65
Butter Naan 65
Stuffed Kulcha 90
Roti 25
Missi Roti 30
Rumali Roti 40
Parantha Lachha or Pudina Parantha 65
Plain Rice 100

Jeera Pulao 125
Peas Pulao 130
Special Stuffing 120
(Corn/Amul Cheese)
Biryani Vegetarian 200
Basmati rice with fresh vegetables, flavoured with mint
Biryani Non-Vegetarian 275
Basmati rice cooked with mint, prepared with a choice of lamb or chicken
Mixed Raita 145
Fine diced tomatoes, onion and cucumbers in home-made yoghurt

Sweet Endings

Chocolate Sambuca Mousse 175
Chocolate truffle Tavolata blended with Oreo and honey

Apple Frangipane with Ginger Ice cream 175
Caramelized warm apple flan with a scoop of ginger ice cream

Clement Low 155
Mascarpone cheese pastry on pumpkin sponge

French Kiss 175
Triple chocolate mousse with dark chocolate sauce

Royal Swiss Roll 155
Strawberry mousse filled in Swiss roll cup

Sacher Torte 175
The famous Austrian chocolate cake with apricot jam

Chocolate Silk Passion 175
French dark chocolate cake

Hot Walnut Brownie 175
Served with chocolate sauce and vanilla ice cream

Blueberry Brule 225
An all time favourite served

Dark Chocolate Sundae 165
Three scoops ice cream on the bed of brownie topped with cream and chocolate sauce

Cupid Glory 165
Three scoops of flavoured ice cream topped with blueberry on the bed of vanilla sponge

Kulfi 155

Hot Gulab Jamun with Vanilla Ice cream 165
Deep fried dumplings of cottage cheese in saffron flavoured syrup

Make your own Dessert 450
Choice of Ice Creams - Vanilla, Strawberry, Chocolate, Butter Scotch and Pistachio (choose any three)
Choice of Fruits - Banana, Apple, Pineapple, Papaya, Dry Nuts, Dates and Prunes (choose any three)
Choice of Topping - Chocolate, Strawberry, Blueberry and Orange (choose any one)
Served on the bed of Chocolate or Vanilla or Brownie Sponge