



OUR SLIDERS

Served by 3 pcs.

- Roasted Chicken 350**
spicy coleslaw, crispy leg
- Pulled Pork 380** 🐷
Tex- Mex inspired, chili mayo, pickles
- Grilled Wagyu Beef 450** 🐷
lettuce, tomato, bacon, cheddar



LOCALLY INSPIRED

- Mixed Satay 250**
Chicken, pork and beef with peanut sauce
- Pad Krapow with Crispy Pork 300** 🐷
Thai crispy pork belly stir-fried, garlic, chili
- Moo Yang Nam Tok 350** 🐷
roasted pork tenderloin, Thai herbs
homemade Thai chili sauce
- Spicy Glass Noodle Salad 380** 🐷
prawn, squid, minced pork, glass noodle,
Thai herb, spicy Thai sauce
- Pha Scallop 450**
spicy scallops, Thai herbs and chili

Our Nibbles

- Potato Bombas 280** ✓
potatoes, parmesan & mozzarella cheese
- Chicken Wings 280**
hoisin sauce
- Garlic Prawns 280**
white prawn, garlic bread
- House Fries 280**
potato wedges, garlic, parmesan cheese, truffle mayo
- Vegetarian Quesadilla 350** ✓
flour tortilla, mixed vegetable, cheese stuffing
- Chicken Quesadilla 350**
flour tortilla, spicy chicken, cheese stuffing,
spicy mayo

The Best Of Muse

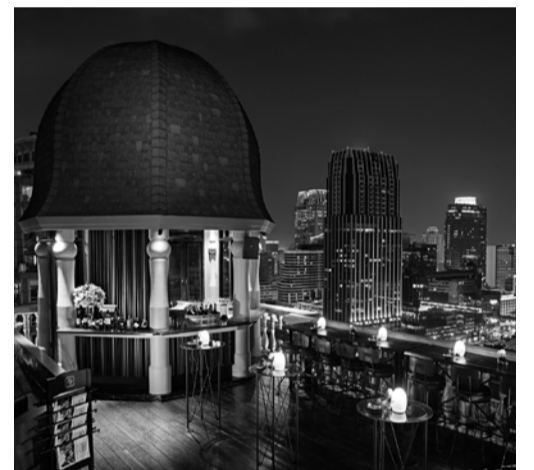
- Grilled Pork Chop 580** 🐷
potato wedges, coleslaw
- Chicken Cordon Bleu 480** 🐷
scamorza cheese, speck ham, guacamole,
BBQ & spicy Thai sauce
- Muse Wagyu Burger 500** 🐷
grilled wagyu, cheddar, bacon,
truffle and parmesan fries

Our Sweet

- Crepes Mango Sticky Rice 240**
- Chocolate Brownie 250**
milk chocolate

Our Bowls

- Nachos 380** ✓
Add: Chicken 480
crispy chips, cheese sauce,
tomato salsa, avocado, sour cream
- Teriyaki**
Choice of: Chicken 460
Salmon 550
teriyaki sauce, stir glazed baby bok choy,
Thai steamed rice
- Prawn Spaghetti 480**
white prawn pasta, creamy pesto sauce



INSPIRED BY HER 🌸

- Goat Cheese, Beetroot & Quinoa Salad 420** ✓
mixed vegetable, mustard dressing, quinoa seeds
- Jasmine 340**
vodka, pineapple, passion fruits, lime, Midori,
jasmine syrup
- Butterfly 340**
gin, strawberry, lime juice, rosemary, cucumber,
tonic, soda, pomegranate
- Smile 340**
vodka, lychee liqueur, strawberry, syrup,
lime, white sugar, grapefruit juice

Fresh Thai Cocktails 320

- Passion fruit Mojito**
Rum, white caster sugar, lime, mint leaves, passion fruit
- Shake The Passion**
Rum, Thai sweet basil leaves, honey, lime, passion fruit

Perrier Cocktails 320

- Perrier Meet Thailand**
*Captain Morgan Spiced, pineapple, coconut syrup,
cream de coco, Thai lime, passion fruit, galangal,
kaffir, lemongrass, Perrier original*
- Red Dragon Paloma**
*Don Julio tequila, limoncello, lime, Thai Chili
red dragon fruit jalapeno syrup, Perrier pink grapefruit*
- Papaya Sling**
*Tanqueray gin, pink peppercorn, papaya juice, pineapple juice,
strawberry syrup, lime, egg white infused citrus, Perrier original*
- Vergin Perrier 250**
Land of Smile
*Pineapple, lemon juice, mango juice, pandan & blue pea
flower tea syrup, egg white infused citrus, Perrier original*
- Unbelievable Crisp**
*Orange juice, passion fruit purée, falemum syrup
mint leaves, lemon, pineapple, Perrier original*

WINE SELECTION

Champagne

- Louis Roederer Brut Premier 4,800**
- Louis Roederer Brut Rosé 2012 5,000**
- Veuve Clicquot 7,200**
- Gosset Grande Réserve Brut 9,900**

Sparkling and Prosecco

- Torresella Prosecco extra dry, Italy 400 / 2,000**
- Zonin Prosecco, Italy 480 / 2,000**
- Chandon Brut, Australia 550 / 2,700**

White Wine

- Sea Ridge, USA 290 / 1,450**
Chardonnay 2017
- Sunny Cliff, Australia 320 / 1,600**
Sauvignon Blanc 2017
- Torresella, Italy 360 / 1,800**
Pinot Grigio 2017
- Terrazas Altos, Argentina 480 / 2,400**
Chardonnay 2017

Red Wine

- Stonefish, Australia 340 / 1,650**
Shiraz 2016
- DB Family Selection, Australia 360 / 1,800**
Merlot 2017
- Sensi Rosso, Italy 390 / 1,950**
Montepulciano d'Abruzzo 2018
- Terrazas Altos, Argentina 480 / 2,400**
Cabernet Sauvignon 2016

Rose Wine

- Albia Rosé, Italy 420 / 2,200**
Merlot, Sangiovese 2017

Dessert Wine

- Don Luciano Pink Moscato, Spain 400 / 2,000**
Moscato

Crafted NO. TEN 360



Citrus Fizz

*Tanqueray N° TEN, marmalade jam,
orange juice, sugar syrup, lime juice, soda*

Chamomile Cobbler

*Tanqueray N° TEN, Bianco vermouth,
honey syrup, chamomile tea,
lemon juice, Angostura bitters*

Grapefruit Collins

*Tanqueray N° TEN, Campari,
pink grapefruit juice, sugar syrup,
lime juice, tonic*

Citrus Gimlet

*Tanqueray N° TEN, orgeat syrup,
lemongrass syrup, lemon juice,
Angostura bitters*

BEER

- Local 190**
Singha, Asahi, Chang, Heineken
- Import**
- Beerlao / Beerlao Dark 190**
- Hoegaarden Original / Rosee 330**

BEVERAGES

Mineral Waters

- Evian 170 (330 ml) / 190 (500 ml)**
- Badoit 170 (330 ml) / 300 (750 ml)**
- Perrier 170 (330 ml) / 300 (750 ml)**

Chilled Juice 160

Grapefruit, Apple, Pineapple, Orange, Cranberry

Soft Drink

- Coke Original / Zero 130**
- Sprite 130**
- Red Bull 190**
- Lamb & Watt Cucumber 190**
- East Imperial tonic / yuzu / grapefruit 190**
- Fentimans ginger beer / light / rhubarb 190**
- Fever-Tree 190**

Coffee and Tea

- Tea 160**
English breakfast | Darjeeling | Earl Grey |
Jasmine Green tea | Peppermint | Camomile
- Coffee 160**
Americano coffee | Cappucino |
Espresso | Latte | Machiatto
- Double Espresso 240**

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

🐷 Contains pork ✓ Vegetarian

All prices are subject to 10% service charge and applicable government tax.

CREATE YOUR OWN GIN TONIC

Step 1. Select your favorite gin | Step 2. Select your tonic | Step 3. Select your botanical

Step 1

London dry

J.J. Whitley Gin (UK)	320
Broker's Gin (UK)	340
Fords Gin (UK)	340
Dancing Sands Dry Gin (NZ)	350
Sakurao Gin (JP)	350
Tanqueray (UK)	370
Whitley Neill (UK)	370
4 Pillars Dry Gin (AU)	370
City of London (No.1) (UK)	450
St. George Dry Rye (USA)	550
Roku Gin (JP)	450
Filliers Dry Gin 28 (BE)	480
Beefeater 24 (UK)	480
Bulldog (UK)	530
No.3 (UK)	690
Ki No Bi (JP)	770

Light & Crisp

Bombay Sapphire (UK)	370
St George's Terroir (USA)	550
Aviation Gin (USA)	480
Williams GB Gin (UK)	480
St. George Botanivore (USA)	550
Caorunn (SCT)	530
Gin Mare (ES)	560
The Botanist Gin (SCT)	690
Elephant Dry Gin (DE)	780

Organic

Liverpool Gin (UK)	490
Dancing Sands Wasabi Strength Gin (NZ)	720

Barrel - aged

Dictador Ortodoxo (CO)	390
Dictador Treasure (CO)	480
Citadelle reserve (FR)	480
4 Pillars Barrel-aged Gin (AU)	500
Citadelle Extrême Wild Blossom (FR)	580
Dancing Sands Barrel Aged Gin (NZ)	600
Filliers Dry Gin 28 - Barrel Aged (BE)	600

Floral & Aromatic

Grandma Jinn's (TH)	340
Hanami Gin (NL)	350
Gordon's Pink (UK)	350
Liverpool Rose Petal (UK)	350
Generous Gin (FR)	450
Dancing Sands Saffron Gin (NZ)	450
Rogue Society (NZ)	480
Bitter Truth Pink Gin (DE)	480
Ink Gin (AU)	480
G'Vine Gin (FR)	530
Hendrick's Gin (SCT)	530
Citadelle Gin (FR)	530
Granit Bavarian Gin (DE)	560
X-Gin (BE)	690
MOM (UK)	780
Arctic Blue Gin (FI)	780
Ferdinand's Saar (DE)	870

Old tom

City of London (No.3) (UK)	450
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Genever

Damrak Gin (NL)	420
Bols Genever (NL)	510

K.YORD'S RECOMMENDATIONS



K.Yord - Mixologist

Whitley Neill Rhubarb & Ginger Gin (UK)	380
4 Pillars Spiced Negroni Gin (AU)	450
William Chase Elegant Crisp Gin (US)	580
Monkey 47 (DE)	720
Tanqueray N° TEN (UK)	480

Step 2

Tonic

- Fentimans rose lemonade / light / rhubarb
- Lamb & Watt cucumber
- Fever-Tree
- East Imperial tonic / yuzu / grapefruit / burma

Step 3

Botanical

- Coriander
- Cinnamon
- Cloves
- Black pepper
- Lemon peel
- Cardamom
- Kaffir lime leaves
- Cherry tomato
- Rosemary
- Star anise
- Ginger
- Strawberry
- Orange peel
- Green apple
- Cucumber
- Sweet basil

COCKTAILS

Size Does Matter 350

Grand Mojito

Rum & grand marnier, watermelon, orange & ginger, mint, lime, soda

Le Chanya

Rum & malibu, crème de banana, passion fruit, orange, pineapple, lime juice & strawberry puree

Citrus Collins

Gin, syrup & grand marnier, orange, lemon, lime, grapefruit juice, soda

Genuine Sips 360

Wasabi Martini

Gin infused green tea, elderflower syrup, wasabi, lime, salmon

Paranim

Whisky, elderflower syrup, orange, passion fruit, lime, ground roasted rice & kaffir lime leaves

Paracet

JW Red Label, single malt, Macphail 15 years, lemon, honey, ginger beer, cinnamon stick, star anise

PROHIBITION ERA Inspiration Cocktails 380

White Flapper

Don Julio Blanco ,bianco vermouth (Mancino) cacao blanc syrup, white wine, orange bitters, malic

Scarface

JW gold label reserved, dry vermouth infused saffron, fernet branca minta, honey syrup

Papa Ernest

Ron Zacapa 23yo., port wine, fresh tomato juice, olive brine, strawberry syrup, lemon juice

The Girl with the Curls

Bulle it Bourbon, Maraschino liqueur infused chamomile tea, pineapple honey shrub, homemade grenadine, lemon juice

Six Revive

Tanqueray gin, bianco ambreto vermouth (Mancino) cointreau infused coffee bean, rose syrup infuse basil Muse's homemade coffee bitters citric, tonic

Extravagant 370

G & T

Gin infused with butterfly pea, cucumber, lychee, apple, aloe vera juice, tonic

Bacon old fashioned

Whisky infused bacon, orange peel, bitter, bacon & orange dehydrated

Siam Crush

Vodka infused Thai herbs, Italian bitter, hints of ginger chili, orange & mint, lime, ginger ale, coconut syrup, spicy mango syrup

Czech Absinthe

Whisky & galliano, passion fruit, apple juice, vanilla syrup cinnamon & flamed absinth

White Sangria

Brandy, fresh fruits & white wine, ginger ale, rosemary, spicy mango syrup, lime, passion fruit

High & Dry 420

Tanqueray, campari, st.Germain, orange blossom, prosecco

Tomcat Collins 420

Tanqueray, aperol, galliano, grapefruit, lime, peychauds bitters, ginger beer

Never Forgotten 380

Brandy Crusta - 1852 A.D.

Hennessy V.S., orange curacao, angostura bitter, lemon

Manhattan - 1870 A.D.

Rye whisky, sweet vermouth, angostura bitter

Old Fashioned - 1880 A.D.

Jim Beam, sugar cube, bitters

Negroni - 1919 A.D.

Tanqueray, sweet vermouth, campari

Sazerac - 1933 A.D.

Bullet rye, syrup,dash of Angostura and Peychaud's, wax of Absinthe

SPIRITS

Single Malt Whisky

Glenfiddich 12	420 / 5,250
Glenmorangie 12	420 / 5,250
Singleton 12	420 / 5,250
Ardbeg 10	530 / 6,300
Cragganmore 12	630 / 7,900
Glenkinchie 12	630 / 7,900
Talisker 10	630 / 7,900
Macallan 12	660 / 7,900
Lagavulin 16	840 / 14,200

Irish Whisky

Jameson	300 / 3,360
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Bourbon Whisky

Jim Beam	300 / 3,200
Jack Daniel's	320 / 3,675
Wild Turkey	350 / 4,500
Evan William's	370 / 4,725
Rittenhouse	370 / 4,725
Bulleit	370 / 4,725
Bulleit rye	370 / 4,725
Maker's Mark	420 / 5,250
Woodford Reserve	530 / 6,300

Canadian Whisky

Canadian Club	300 / 3,360
Fireball Cinnamon	300 / 3,500

Scotch Whisky

JW Black Label	370 / 4,725
Chivas 12	370 / 4,725
JW Gold Label	420 / 5,250
Monkey Shoulder	450 / 5,900
JW Platinum Label	580 / 7,350
JW Blue Label	1,580 / 23,100

Cognac

Courvoisier V.S.O.P.	370 / 4,900
Remy V.S.O.P	410 / 5,200
Hennessy V.S.O.P.	630 / 7,900
Hennessy X.O.	1,600 / 15,800
Martell Cordon Bleu	1,600 / 15,800

Tequila

Don Julio Blanco	370 / 4,800
Patron Silver	480 / 5,800
Don Julio Reposado	480 / 5,800
Patron Reposado	530 / 6,600

Vodka

Smirnoff	300 / 3,700
Lanna Thai spirit	320 / 4,600
Ketel One	370 / 4,800
Ciroc	370 / 4,800
Belvedere	420 / 5,300
Grey Goose	420 / 5,500
Imperia	420 / 5,500
Absolut Elyx	460 / 7,800
Stolichnaya Elit	890
Beluga Gold	1,370

Rum

Cachaça	300 / 3,360
Dead Man's Fingers Coffee	300 / 3,500
Dead Man's Fingers Spiced	300 / 3,500
Captain Morgan Black	300 / 3,700
Plantation 3 Star	320 / 3,675
Plantation Original Dark	320 / 3,675
Havana Club 7	350 / 4,730
Plantation Pineapple	360 / 5,350
Plantation 5 year	370 / 5,500
Pharya	420 / 5,800
Don Papa Rum	420 / 5,800
Plantation Overproof	420 / 6,500
Pyrat's XO	480 / 5,800
Zacapa 23	630 / 7,875
Platation X.O. 20th	750 / 9,570

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