



### To Start

- House wedge fries** ✓ **350**  
Cheddar fondue , truffle
- Bruschetta** ✓ **300**  
Toasted bread served with tomato, basil, garlic
- Grilled cheese sandwich** ✓ **350**  
Cheddar, brie, Emmental, truffle oil
- Calamari and aioli** **350**  
Fried calamari served with aioli sauce
- Tuna tartare** **450**  
Tuna, avocado, shallot, coriander, sesame seeds, ponzu sauce
- Cold cuts platter & Cheese platter** 🍷 **1,350**  
Selection of premium cold cuts & cheeses served with toast bread
- Chicken wings** **400**  
Garlic lemongrass fried chicken wings
- Lamb spring rolls** **500**  
Lamb cooked in spices , wrapped in phyllo pastry , tzatziki sauce

### Salads

- Caesar salad** **350**  
Romain salad , Caesar dressing , croutons , shaved parmesan
- Add chicken** **150**
- Add smoked salmon** **200**

### Sharing

- Surf & Turf Skewers** **890**  
Grilled calamari, prawns, skirt, served with salmoriglio sauce, cabbage salad
- Garlic prawns** **450**  
Seared prawn served with garlic sauce, toasted bread
- Pork chop** 🍖 **590**  
Grilled pork chop, apple chutney, honey mustard
- Seared picanha** 🍖 **690**  
Served with chimichurri and wedge potatoes
- Flank steak** 🍖 **690**  
Seared flank steak, served with fancy tomato, rocket, parmesan, lemon dressing
- Salmon teriyaki glazed** **600**  
Served with potato salad
- Chinese baby back ribs** **850**  
Pork ribs steamed then glazed in wok

### Asian Taste

- Pla Muek Yang** 🌿 **350**  
Grilled squid with Thai spicy seafood sauce
- Chicken satay** 🌿 **400**  
Chicken served with peanut sauce
- Pad Thai goong** **450**  
Traditional Thai noodles with shrimp
- Pha Scallop** 🌿 **470**  
Spicy scallops, Thai herbs with spicy sauce
- Yum salmon** 🌿 **470**  
Fresh salmon served with thai spicy sauce
- Moo Yang** 🍖 🌿 **550**  
Served sliced with Jaew sauce
- Pad Kra Prao Talay** 🌿 **550**  
Stir fried seafood with basil, chilli, garlic on top fired egg

### Never to Sweet

- Mango sticky rice** ✓ **300**  
Mango, sticky rice, pandan coconut sauce
- Coconut ice cream** ✓ **300**  
Ice cream , mango coulis
- Cheese cake** **250**  
NY cheese cake , berries jam

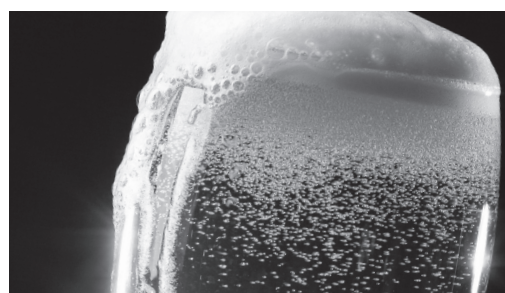


## PIZZA

- Margherita** **490**  
Tomato , mozzarella , parmesan
- Diavola** **690**  
Tomato , mozzarella , spicy salami
- Ham & Mushroom** **690**  
Mozzarella, mushrooms and ham
- Supreme Pizza** **720**  
Mozzarella, Pepperoni, sausage, onions, Green bellpeppers, Mushrooms, black olives

## SLIDERS & SANDWICHES

- Crispy chicken sliders** **400**  
Jalapeno, cheddar, lettuce, honey mustard
- Pulled Pork bao bun** 🍖 **410**  
Pickles, cabbage, coriander
- Cheese burger sliders** **500**  
Beef, cheddar, pickles, lettuce, onion, tomato bacon, BBQ sauce
- Philly cheese steak** **500**  
Soft bun , skirt steak , caramelized onion , pickles , bell peppers , cheddar



## BEER

- Singha / Asahi / Chang / Heineken **240**
- Corona Beer **300**

## BEVERAGES

### Mineral Waters

- Acqua Panna (500ml) **160**
- (750ml) **250**
- San Pellegrino (250ml) **160**
- (750ml) **250**

### Chilled Juice

**160**

- Grapefruit / Apple / Pineapple
- Orange / Cranberry / Aloe vera

### Soft Drink

- Coke Original / Zero **140**
- Sprite / Ginger Ale **140**
- Red Bull **190**



## WINE SELECTION

### Champagne & Sparkling Sparkling

- |  | Glass | Bottle |
|--|-------|--------|
| Fillippo Prosecco  | 400   | 2,000  |
| Ariola - Lambrusco "Marcello Grand Cru" - Emilia Romagna |       | 2,300  |
| Ca' Del Bosco - Cuvée Prestige Franciacorta Extra Brut   |       | 3,400  |

### Champagne

- |                                |  |       |
|--------------------------------|--|-------|
| Nicolas Feuillate Brut Réserve |  | 6,000 |
| Pol Roger Brut Réserve         |  | 9,600 |

### Rose Wine

- |                                    |     |       |
|------------------------------------|-----|-------|
| Sky Walkers Rose. - Australia 2021 | 400 | 1,800 |
|------------------------------------|-----|-------|

### Red Wine

- |  |     |       |
|--|-----|-------|
| Blind Pig – Merlot. South Eastern Australia 2021 | 400 | 2,000 |
| The Wily Fox – Shiraz. Eastern Australia 2021    | 440 | 2,200 |
| Pattini, Riserva Chianti, Italy                  | 480 | 2,400 |

### White Wine

- |  |     |       |
|--|-----|-------|
| The Blind Pig – Chardonnay. South Eastern Australia 2023 | 400 | 2,000 |
| La Campagne, Chardonnay, France                          | 440 | 2,200 |
| Paradise Creek – Sauvignon Blanc, South Australia 2023   | 420 | 2,000 |



## NON-ALCOHOLIC

### Mocktails

**250**

- Green & Citrus**  
grapefruit juice, green apple, valencia orange, lime, lemon, soda

- Seasons Change**  
pineapple, passion fruit, mint leaves, lime, vanilla syrup

- Aloe Ha**  
aloe vera juice, pomegranate, lime, lemon, rosemary, rose syrup





# GIN TONIC

Tanqueray	400
Tanqueray No. 10	480
Beefeater 24	400
Boxer Gin	480
No. 3	550
Ki No Bi	550
Bombay Sapphire	400
St. George's Terroir	550
Caorunn	530
The Botanist	550
Monkey 47	630
Hanami	550
Whitley Neil Connoisseur's	420
Whitley Neil Quinee	370
Bols Genever	510
Hendrick's Gin	450
Hendrick's Neptunia	490
Saneha Gin	380
Granit Bavarian Gin	520
Filliers Dry Gin 28 - Pine Blossom	600
Ferdinand's Saar Quince	600

## TONIC

- East Imperial  
Yuzu / Burma
- Schweppers

## BOTANICAL

- Rosemary
- Cinnamon
- Ginger
- Strawberry
- Orange peel
- Kaffir lime leaves
- Star anise
- Black pepper
- Lemon peel
- Cucumber

# SPIRITS

## Single Malt Whisky

Glenfiddich 12	450
Glenmorangie 12	420
Singleton 12	420
Ardbeg 10	450
Glenkinchie 12	550
Talisker 10	450
Macallan 12	660
Lagavulin 16	640
Glenmorangie 18	890

## Irish Whisky

Jameson	350
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## Bourbon Whisky

Jim Beam	350
Jack Daniel's	350
Maker's Mark	350
Woodford Reserve	450
Bulleit Rye	450

## Canadian Whisky

Canadian Club	350
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## Scotch Whisky

JW Black Label	350
Chivas 12	350
JW Gold Label	450
Monkey Shoulder	450
Chivas 18	550

## Cognac

Hennessy V.S.	450
Remy Martin V.S.O.P	550

## Tequila

Herradura Anejo	550
Herradura Plata	540
Patron Anejo	530
Don Julio Reposado	480
Patron Silver	450

## Vodka

Smirnoff	350
Ketel One	390
Ciroc	400
Belvedere	450
Grey Goose	450
Stolichnaya elit	550
Beluga Gold Russian	450

## Rum

Plantation 20 yrs	500
Cachaça	350
Captain Morgan	350
Havana Club 7 yrs	400
Phraya Element	390



# COCKTAILS

## INSPIRATION COCKTAILS

<b>White Flapper</b>	490
<i>Tequila, Bianco vermouth (Mancino) cacao blanc syrup, on top white wine</i>	
<b>Scarface</b>	490
<i>JW gold lable reserved, dry vermouth, honey syrup</i>	
<b>The Girl with the Curls</b>	490
<i>Bourbon, Maraschino liqueur, pineapple juice, grenadine, lemon juice</i>	
<b>Jasmine</b>	490
<i>Vodka, pineapple juice, passion fruits, lime, jasmine syrup, Midori on top</i>	
<b>Grand Mojito</b>	490
<i>Rum, grand marnier, fresh watermelon, orange, ginger, mint, lime, ginger ale</i>	
<b>Le Chanya</b>	490
<i>Rum, malibu, passion fruit, orange, pineapple, lime, strawberry puree</i>	
<b>Aperol Spritz</b>	490
<i>Aperol, Sparkling wine, soda</i>	
<b>Passion fruit Mojito</b>	450
<i>Rum, passion fruit, mint leaves, lime, ginger ale</i>	
<b>Shake The Passion</b>	450
<i>Rum, pineapple juice, passion fruit, lime</i>	
<b>Paranim</b>	450
<i>Whisky, passion fruit, elderflower syrup, orange, lime</i>	

## GIN VINTAGE COCKTAILS

<b>G &amp; T</b>	490
<i>Gin infused with butterfly pea, aloe vera juice, lychee, apple juice, cucumber, tonic</i>	
<b>Butterfly</b>	490
<i>Gin, fresh strawberry, lime, elderflower syrup, cucumber, rosemary, tonic &amp; soda, on top with gin infused butterfly pea</i>	
<b>Citrus Collins</b>	490
<i>Gin, grand Marnier, orange, lemon, lime, grapefruit juice, syrup, top up soda</i>	
<b>Royal Romance</b>	490
<i>Gin, grand Marnier, grenadines, passion fruit, orange peel</i>	
<b>Hyde Park Swizzle</b>	490
<i>Gin, mint leave, lime, angostura bitters, Peychaud's bitter</i>	
<b>City Rickey</b>	490
<i>Gin, Cointreau, lime, cranberry juice, top up soda</i>	
<b>Bitter French</b>	490
<i>Gin, Campari, lime, syrup, top up sparkling wine</i>	



## MUSE SINGNATURE COCKTAILS

<b>Thru the eyes of Ruby</b>	490
<i>Gin, maraschino, raspberry &amp; rose syrup, lime, egg white</i>	
<b>Siam Serenade</b>	490
<i>Vodka infused with hot basil, Malibu, lychee &amp; mango syrup, lime, aloe vera juice</i>	
<b>Tamarind Sour</b>	490
<i>Vodka, tamarind juice, caramel &amp; lychee syrup, lime, egg white</i>	
<b>Love Elixir</b>	490
<i>Tequila infused butterfly pea, malibu, lime, soda</i>	
<b>Enigma</b>	490
<i>Rum, malibu, fresh cucumber &amp; ginger, lime</i>	

## NEVER FORGOTTEN

<b>Manhattan - 1870 A.D.</b>	490
<i>Bullet Rye, sweet vermouth, angostura bitter</i>	
<b>Negroni - 1919 A.D.</b>	490
<i>Gin, Campari, sweet vermouth</i>	
<b>Old Fashioned - 1880 A.D.</b>	490
<i>Bourbon, sugar cube, angostura bitter</i>	
<b>Sazerac - 1933 A.D.</b>	490
<i>Bullet Rye, absinthe, angostura bitter &amp; peychaud's, syrup</i>	
<b>Brandy Crusta</b>	490
<i>Hennessy V.S., angostura bitter, lime juice, sugar</i>	

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 Gluten-free Beef

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