



## OUR SLIDERS

SERVED BY 3 PCS.

<b>Roasted Chicken</b> spicy coleslaw, crispy leg	<b>380</b>
<b>Pulled Pork</b> 🐷 Tex- Mex inspired, chili mayo, pickles	<b>410</b>
<b>Grilled Wagyu Beef</b> 🐷 lettuce, tomato, bacon, cheddar	<b>470</b>



## LOCALLY INSPIRED

<b>Pla Muek Yang</b> grilled squid with spicy seafood sauce	<b>350</b>
<b>Chicken Satay</b> chicken, pork and beef with peanut sauce	<b>350</b>
<b>Pad Krapow with Crispy Pork</b> 🐷 Thai crispy pork belly stir-fried, garlic, chili	<b>350</b>
<b>Moo Yang Nam Tok</b> 🐷 roasted pork tenderloin, Thai herbs homemade Thai chili sauce	<b>380</b>
<b>Spicy Glass Noodle Salad</b> 🐷 prawn, squid, minced pork, glass noodle, Thai herb, spicy Thai sauce	<b>420</b>
<b>Yum Salmon</b> fresh salmon, Thai spicy dressing	<b>470</b>
<b>Pha Scallop</b> spicy scallops, Thai herbs and chili	<b>470</b>

### The Best Of Muse

<b>Beyond Burger</b> ✓ meat free patty, avocado, baby cos, tomato, chili sauce	<b>420</b>
<b>Crispy Chicken Burger</b> 🐷 fried chicken breast, shaved parmesan, coleslaw, romaine lettuce, bacon and tartare sauce	<b>480</b>
<b>Muse Wagyu Burger</b> 🐷 grilled wagyu, cheddar, bacon, BBQ sauce, truffle and parmesan fries	<b>520</b>
<b>Grilled Australian Angus Flank Steak</b> roasted new potatoes, Asian salsa	<b>540</b>
<b>Grilled Pork Chop</b> 🐷 potato wedges, coleslaw	<b>610</b>
<b>Beyond Andaman</b> (sharing for two) deep fried red snapper, squid, prawns and onion rings serve with Tartar sauce	<b>980</b>

### Our Nibbles

<b>Potato Bombas</b> ✓ potatoes, parmesan & mozzarella cheese	<b>320</b>
<b>Chicken Wings</b> hoisin sauce	<b>320</b>
<b>Garlic Prawns</b> white prawn, garlic bread	<b>330</b>
<b>House Fries</b> potato wedges, garlic, parmesan cheese, truffle mayo	<b>300</b>
<b>Vegetarian Quesadilla</b> ✓ flour tortilla, mixed vegetable, cheese stuffing	<b>350</b>
<b>Chicken Quesadilla</b> flour tortilla, spicy chicken, cheese stuffing, spicy mayo	<b>380</b>

### Our Bowls

<b>Nachos</b> ✓ Add: Chicken	<b>420</b> <b>520</b>
crispy chips, cheese sauce, tomato salsa, avocado, sour cream	
<b>Prawn Spaghetti</b>	<b>520</b>
white prawn pasta, creamy pesto sauce	

### Our Sweet

<b>Crepes Mango Sticky Rice</b>	<b>300</b>
<b>Chocolate Brownie</b>	<b>300</b>
milk chocolate	



### INSPIRED BY HER 🌸

<b>Jasmine</b> vodka, pineapple, passion fruits, lime, Midori, jasmine syrup	<b>380</b>
<b>Butterfly</b> gin, strawberry, lime juice, rosemary, cucumber, tonic, soda, pomegranate	<b>380</b>
<b>Smile</b> vodka, lychee liqueur, strawberry, syrup, lime, white sugar, grapefruit juice	<b>380</b>

### Fresh Thai Cocktails 350

<b>Passion fruit Mojito</b> Rum, white caster sugar, lime, mint leaves, passion fruit
<b>Shake The Passion</b> Rum, Thai sweet basil leaves, honey, lime, passion fruit

### Crafted NO. TEN 360

<b>Citrus Fizz</b> Tanqueray N° TEN, marmalade jam, orange juice, sugar syrup, lime juice, soda
<b>Chamomile Cobbler</b> Tanqueray N° TEN, Bianco vermouth, honey syrup, chamomile tea, lemon juice, Angostura bitters
<b>Grapefruit Collins</b> Tanqueray N° TEN, Campari, pink grapefruit juice, sugar syrup, lime juice, tonic
<b>Citrus Gimlet</b> Tanqueray N° TEN, orgeat syrup, lemongrass syrup, lemon juice, Angostura bitters

## WINE SELECTION

### Champagne

Louis Roederer Brut Premier	<b>4,800</b>
Louis Roederer Brut Rosé 2012	<b>5,000</b>
Moët & Chandon Brut Imperial NV	<b>9,000</b>

### Sparkling and Prosecco

Rivani Prosecco, Italy	<b>400 / 2,000</b>
Spumante Extra Dry, Prosecco NV	
Chandon Brut	<b>550 / 2,700</b>

### White Wine

Stone Bay, New Zealand	<b>320 / 1,600</b>
Sauvignon Blanc 2018	
Pitars Genesi, Italy	<b>360 / 1,800</b>
Pinot Grigio 2017	

### Red Wine

Delheim, South Africa	<b>350 / 1,750</b>
Cabemet Sauvignon, Shiraz 2017	
Conti Serristori Chianti	<b>380 / 1,900</b>
DOCG, Italy	
Sangiovese 2017	



## BEER

<b>Local</b> Singha / Asahi / Chang / Heineken	<b>190</b>
<b>Import</b> Hoegaarden Original	<b>330</b>

## BEVERAGES

### Mineral Waters

Acqua Panna	<b>210(500ml)</b> <b>300(750ml)</b>
San Pellegrino	<b>210(250ml)</b> <b>300(750ml)</b>

### Chilled Juice 160

Grapefruit / Apple / Pineapple
Orange / Cranberry

### Soft Drink

Coke Original / Zero	<b>130</b>
Sprite	<b>130</b>
Red Bull	<b>190</b>
Fever-Tree	<b>190</b>
East Imperial Tonic / Yuzu / Grapefruit	<b>190</b>
Fentimans Ginger beer / Light / Rhubarb	<b>190</b>

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
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
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
Caorunn (SCT)	530
Gin Mare (ES)	560
The Botanist Gin (SCT)	690
Elephant Dry Gin (DE)	780

### BARREL - AGED

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
Gordon's Pink (UK)	350
Liverpool Rose Petal (UK)	350
Generous Gin (FR)	450
Rogue Society (NZ)	480
Ink Gin (AU)	480
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

### GENEVER

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



### FRUIT GIN

Aber Falls Orange Marmalade (UK)	320
Aber Falls Rhubarb & Ginger (UK)	320
J.J. Whitley Elderflower Gin (UK)	330
City of London Sloe Gin (No.4) (UK)	370
Whitley Neill Quince (UK)	380
Whitley Neill Raspberry (UK)	380
Whitley Neill Blood Orange (UK)	380
Whitley Neill Lemongrass & Ginger (UK)	380
4 Pillars Bloody Shiraz Gin (AU)	450
Filliers Dry Gin 28 - Pine Blossom (BE)	600
Filliers Dry Gin 28 - Tangerine (BE)	600
Ferdinand's Saar Quince (DE)	790

### ORGANIC

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

### OLD TOM

City of London (No.3) (UK)	450
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## MIXOLOGIST'S RECOMMENDATIONS

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

## Step 2

### TONIC

- Fentimans Rose lemonade / Light / Rhubarb
- East Imperial Tonic / Yuzu / Grapefruit / Burma
- Fever-Tree

## 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 400

**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 420

**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 440

**White Flapper**  
Tequila, blanco 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**  
Rum, port wine, fresh tomato juice, olive brine, strawberry syrup, lemon juice

**The Girl with the Curls**  
Bourbon, Maraschino liqueur infused chamomile tea, pineapple honey shrub, homemade grenadine, lemon juice

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

### Extravagant 450

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

**Tomcat Collins**  
Tanqueray, aperol, galliano, grapefruit, lime, peychauds bitters, ginger beer

### Never Forgotten 400

**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.**  
Bourbon, 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
Bowmore 12	530 / 5,000
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
Macallan 15	1,200 / 22,000

### Irish Whisky

Jameson	300 / 3,360
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### Bourbon Whisky

Jim Beam	300 / 3,200
Jack Daniel's	320 / 3,675
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
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### Scotch Whisky

JW Black Label	370 / 4,725
Chivas 12	370 / 4,725
JW Gold Label	420 / 5,250
Royal Salute 21	1,600 / 23,000

### Cognac

Hennessy V.S.	350 / 4,200
Courvoisier V.S.O.P.	370 / 4,900
Remy V.S.O.P	410 / 5,200
Hennessy V.S.O.P.	630 / 7,900
Courvoisier X.O.	1,280 / 13,500
Martell Cordon Bleu	1,600 / 15,800

### Tequila

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
Captain Morgan Black	300 / 3,700
Plantation 3 Star	320 / 3,675
Plantation Original Dark	320 / 3,675
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
Platation X.O. 20th	750 / 9,570