



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

The Best Of Muse

- Beyond Burger** 400
Meat free patty, avocado, baby cos, tomato, chili sauce
- Crispy Chicken Burger** 450
Fried chicken breast, shaved parmesan, coleslaw, romaine lettuce, bacon and tartare sauce
- Muse Wagyu Burger** 500
grilled wagyu, cheddar, bacon, BBQ sauce, truffle and parmesan fries
- Grilled Australian Angus Flank Steak** 520
roasted new potatoes, Asian salsa
- Grilled Pork Chop** 580
potato wedges, coleslaw
- Beef Skewer** 590
Grilled beef rump on the skewer with salsa
- Lamb Kebab** 590
Arabic marinated lamb on the skewer with yogurt sauce



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

Our Bowls

- Nachos** 380
Add: Chicken 480
crispy chips, cheese sauce, tomato salsa, avocado, sour cream
- Prawn Spaghetti** 480
white prawn pasta, creamy pesto sauce

Our Sweet

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

LOCALLY INSPIRED

- Vietnamese Spring Rolls** 240
Rice paper roll filled with vermicelli noodle and vegetables, served with spicy Thai mayo
- 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
- Yum Salmon** 400
fresh salmon, Thai spicy dressing
- Pha Scallop** 450
spicy scallops, Thai herbs and chili



INSPIRED BY HER

- 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

- Passion fruit Mojito** 320
Rum, white caster sugar, lime, mint leaves, passion fruit
- Shake The Passion** 320
Rum, Thai sweet basil leaves, honey, lime, passion fruit

Perrier Cocktails

- Perrier Meet Thailand** 320
Captain Morgan Spiced, pineapple, coconut syrup, cream de coco, Thai lime, passion fruit, galangal, kaffir, lemongrass, Perrier original
- Red Dragon Paloma** 320
Don Julio tequila, limoncello, lime, Thai Chili red dragon fruit jalapeno syrup, Perrier pink grapefruit

- Papaya Sling** 320
Tanqueray gin, pink peppercorn, papaya juice, pineapple juice, strawberry syrup, lime, egg white infused citrus, Perrier original

Vergin Perrier

- Land of Smile** 250
Pineapple, lemon juice, mango juice, pandan & blue pea flower tea syrup, egg white infused citrus, Perrier original
- Unbelievable Crisp** 250
Orange juice, passion fruit purée, falerum 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

- Rivani Prosecco, Italy 400 / 2,000
- Spumante Extra Dry, Prosecco NV

White Wine

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

Red Wine

- Stonefish, Australia 340 / 1,650
Shiraz 2016
- Conti Serristori Chianti DOCG, Italy 380 / 1,900
Sangiovese 2017
- Sensi Rosso, Italy 390 / 1,950
Montepulciano d'Abruzzo 2018
- Conti Zecca Genesi, Italy 400 / 2,000
Primitivo 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** 190
Beerlao / Beerlao Dark 190
Hoegaarden Original / Rosee 330

BEVERAGES

Mineral Waters

- Acqua Panna 210 (500 ml) / 300 (750 ml)
- Perrier 170 (330 ml) / 300 (750 ml)

Chilled Juice

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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