

MUSE

C H A M P A G N E R O O M

by Perrier-Jouët

Muse Casse-Croûte Menu

Warm Raclette R105
lightly toasted brioche and shallot preserve

Cheese platter R195
A selection of the finest local and imported cheeses

Mezze platter R105
marinated queen olives, hummus baba ghanoush,
marinated ostrich koftas

Oysters (each) R25
with shallot vinaigrette and cracked black pepper

Selection of traditional satays R95
chicken, beef, prawn

Selection of vol-au-vents R95
wild mushrooms, prawn mousse, oxtail ragout

Salmon Sashimi R105
banana leaf, wasabi, soya, pickled ginger

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Selection of petit croques monsieur R95
monsieur, madam, spinach granger

Jamon Iberico De Bellota R220
delicacy of a corn fed pig and sliced piglet

Something Sweet

Trio of petit fours R110
raspberry white chocolate, champagne, valrhona
caramel, lime & saffron

Sorbet selection R85

Crepe suzette R75
crêpe with beurre Suzette served, citrus sugar sauce

Flaming Tiramisu R85
classic Italian dessert flamed with rum,