

# APPETIZERS TO SHARE

OYSTERS  
POMEGRANATE MIGNONETTE (GF)

3.50/ea (minimum 6)

HUMMUS AND TZATZIKI MEZZE PLATTER  
WITH PITA

16

PARMESAN FRIES WITH TRUFFLE MAYO

14

GOURMET ARANCINI

Truffle and parmesan cream

24

CHEESE PLATTER

Louis d'Or, Brie, Pecorino, Bleu Benedictin,  
pineapple chutney, mixed nuts and dried fruits

27

CHARCUTERIE PLATTER

Mortadella, salami, prosciutto, calabrese  
sausage, croutons, marinated vegetables and  
old-style mustard

27

## APPETIZERS

OCTOPUS CARPACCIO WITH CITRUS (GF) 29

Octopus carpaccio with orange vinaigrette, citrus  
segment, arugula and crunchy vegetables

ANGUS BEEF TATAKI 24

Candied orange, wakame seaweed, ginger, soy sauce,  
sesame and green onion

ITALIAN-STYLE BEEF TARTARE\* 19-29

Parmesan, mayo, capers

\*Main course format: includes fries and salad

BURRATA AL POMODORO 28

Burrata al Pomodoro, fresh tomatoes, fried basil and  
croutons

MEDITERRANEAN TACOS (3)\* 23

Fried calamari, marinated red cabbage, feta, tzatziki  
sauce and black olives

\*Option available: substitute the calamari with fried tofu

COD CEVICHE (GF) 29

Coconut milk, jalapeno-infused green oil, red onions,  
carrots and cucumber

(VE) Vegan (GF) Gluten-free

## MAIN COURSES TO SHARE

TOMAHAWK (GF) 190

Fresh vegetables of the day, fries, salad, BBQ and garlic  
sauce

PORK RIBS (GF) 54

Fries, salad and topped with BBQ sauce

## MAIN COURSES

MUZE SIGNATURE PAPAYA SALAD\* 22

Tiger prawns, lime, ginger, green papaya, napa  
cabbage, carrots, bean sprouts, roasted peanuts and  
sesame seeds \*(VE) Vegan option available: Tofu

MUZE TUNA BURGER 36

Tuna burger, wasabi mayo, pickled red onions, wakame  
seaweed, tomato, fries and salad

ANGUS 7oz BEEF BURGER 31

Sun-dried tomato mayo, pickled red onions, tomato,  
arugula, Fior di Latte, fries and salad

BANANA LEAF-WRAPPED SEA BREAM (GF) 31

Sea bream cooked in a banana leaf, served with passion  
fruit vinaigrette and sautéed vegetables

THE ROASTED FLOWER (VE) (GF) 22

Roasted cauliflower, pine nuts, pumpkin seeds,  
jalapeno-infused green oil, pomegranate and vegan sour  
cream

BBQ LAMB KEFTA SKEWER 29

Served with vegetables of the day, pita bread, garlic  
sauce and fries

BBQ CHICKEN SKEWER 27

Served with vegetables of the day, pita bread, garlic  
sauce, and fries

CHEF'S SUGGESTION MP

Subject to availability