

MUSE

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

by Perrier-Jouët

Muse Casse-Croûte Menu

Warm Raclette lightly toasted brioche and shallot preserve	R105
Cheese platter A selection of the finest local and imported cheeses	R195
Mezze platter marinated queen olives, hummus baba ghanoush, marinated ostrich koftas	R105
Oysters (each) with shallot vinaigrette and cracked black pepper	R35
Bali baked duck rendang served in a banana parcel	R105
Selection of traditional satays chicken, beef, prawn	R95
Selection of vol-au-vents wild mushrooms, prawn mousse, oxtail ragout	R95
Salmon Sashimi banana leaf, wasabi, soya, pickled ginger	R105
Pate duck liver, salmon, baba ganoush	R135

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Selection of petit croques monsieur monsieur, madam, spinach granger	R95
Burrata warm marinated lentils, bell pepper reduction	R135
Jamon Iberico De Bellota delicacy of a corn fed pig and sliced piglet	R220
Something Sweet	
Hot bread and butter baskets cognac and vanilla pod ice cream	R85
Trio of petit fours raspberry white chocolate, champagne, valrhona caramel ,lime & saffron	R110
Sorbet selection	R85
Crepe suzette crêpe with beurre Suzette served, citrus sugar sauce	R75
Flaming Tiramisu classic Italian dessert flamed with rum,	R85