

MUSE
— SOCIAL HOUSE

COME AND JOIN US FOR

New Year's Eve

2024

LIVE MUSIC WITH WHO'S WHO?
FIREWORKS AT MIDNIGHT

SUNDAY DECEMBER **31ST** FROM 8PM
UNTIL LATE

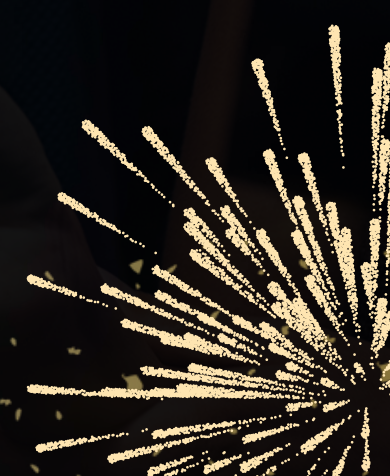
PACKAGES

AVAILABLE FROM
8PM UNTIL MIDNIGHT

ALCOHOLIC AED 429
SOFT AED 280
KIDS 6-16 YRS AED 120
KIDS 5 & UNDER EAT FREE

FOR BOOKINGS CONTACT +971 56 536 7000

*Advance bookings essential
Additional discounts are not applicable
All prices are inclusive of VAT, destination fees and service charges*



ALCOHOLIC BEVERAGE PACKAGE

INCLUSIVE OF:

WINES

ANAKENA SAUVIGNON BLANC
ANAKENA CABERNET SAUVIGNON |
PINOT GRIGIO ROSE ITALIA
DA LUCA PROSECCO

BOTTLED BEERS

BUDWEISER | CARLSBERG
HEINEKEN | CORONA

SPIRITS WITH HOUSE MIXERS

STOLICHNAYA VODKA
GORDON'S DRY GIN
TRADER VIC'S WHITE, DARK
AND SPICED RUM
JIM BEAM
JAMESONS
JACK DANIELS
JÄGERMEISTER
JOSE CUERVO TEQUILA SILVER

LIQUERS

BAILEYS

COCKTAILS

TANQUERAY FIZZ
APEROL SPRITZ
PIMMS

JUICES

APPLE | ORANGE | PINEAPPLE |
TOMATO | MANGO

SOFT DRINKS

COKE | COKE LIGHT | FANTA |
SPRITE | SODA | TONIC | GINGER ALE

HOT DRINKS

SELECTION OF TEA AND COFFEE

SOFT BEVERAGE PACKAGE

INCLUSIVE OF:

JUICES

APPLE | ORANGE | PINEAPPLE | TOMATO | MANGO

SOFT BEVRAGES

COKE | COKE LIGHT | FANTA | SPRITE | SODA | TONIC | GINGER ALE

HOT BEVERAGES

SELECTION OF TEA AND COFFEE

FOOD MENU

STARTERS

- BAKED OYSTERS** WITH LEMON AND HERBS
- ASSORTED CHEESE PLATTER** WITH A SELECTION OF CHEESES, COLD CUTS, FRUITS, BERRIES, CHUTNEYS AND CRACKERS
- SMOKED SALMON AND CREAMED CHEESE** ON CROSTINI
- LIVE SUSHI** WITH CHEF'S ASSORTED SELECTION OF SUSHI
- VEGETABLE CRUDITES** SELECTION OF MIXED VEGETABLE AND FRUIT CRUDITES
- BEETROOT HUMMUS** WITH ASSORTED BREADS

SALADS

- KALE AND QUINOA SALAD** WITH KALE LEAVES, QUINOA, MANGO, TOMATO, MIXED PEPPERS AND LEMON OLIVE OIL DRESSING
- PEAR AND GOATS CHEESE SALAD** WITH ROCKET LEAVES, PEARS, GOATS CHEESE, APPLE, POMEGRANATE SEEDS, ORANGE AND AN OLIVE OIL DRESSING
- GRILLED BRUSSEL SPROUT SALAD** WITH WALNUTS, POMEGRANATE SEEDS AND POMEGRANATE MOLASSES

LIVE CARVERY

- SELECTION OF MEATS** INCLUDING ROASTED STRIPLOIN OF BEEF AND ROASTED LEG AND SHOULDER OF LAMB

LIVE BBQ

- SPICY LIME LOBSTER** MARINATED WITH CHILI, LIME AND PAPRIKA
- GRILLED OCTOPUS** MARINATED WITH MIDDLE EASTERN SPICES
- CLASSIC TIGER PRAWNS** MARINATED WITH LEMON AND FRESH HERBS
- CHICKEN LEGS** MARINATED IN BBQ SAUCE
- CHICKEN SKEWERS** MARINATED IN MASALA TIKKA SAUCE

FOOD MENU

MAINS

SEAFOOD SPAGHETTI WITH MUSSELS, CLAMS, PRAWNS
AND A CREAMY LEMON SAUCE

PUMPKIN RISOTTO WITH MUSHROOMS, PUMPKIN PUREE,
TOPPED WITH PARMESAN CHEESE

BEEF STROGANOFF WITH BEEF STRIPS, MUSHROOMS, ONIONS AND FRESH
HERBS IN A CREAMY BEEF BROTH SAUCE

SELECTION OF SIDES INCLUDING ROAST POTATOES, ROASTED CARROTS,
ROASTED PARSNIPS, ROASTED CABBAGE, YORKSHIRE PUDDINGS, GRAVY, MINT
AND HORSERADISH SAUCE, STEAMED RICE

DESSERTS

MINI CHEESECAKE

CHOCOLATE AND COCONUT BITES

ASSORTED MINI TARTS

SELECTION OF ICE CREAM WITH VANILLA, CHOCOLATE AND STRAWBERRY

AFTER DINNER

SELECTION OF TEA OR COFFEE WITH PETIT FOURS