

MUSE
— SOCIAL HOUSE

FESTIVE SET MENU

4TH DECEMBER UNTIL 24TH DECEMBER 2023
DAILY FROM 12PM UNTIL 9PM

**EAT, DRINK & BE MERRY THIS DECEMBER
WITH OUR FESTIVE FOOD PACKAGES**

AED 70

KIDS
6-12 YEARS

AED 120

ADULTS
13 YEARS AND OLDER

FREE

KIDS
UNDER 6

WHY NOT UPGRADE TO A BEVERAGE PACKAGE:

2-HOUR HOUSE BEVERAGE PACKAGE AED 140

2-HOUR SOFT BEVERAGE PACKAGE AED 75

FOR BOOKINGS CONTACT +971 56 536 7000

*Advance bookings essential
24 hours' notice - Minimum 4 guests*

ALCOHOLIC BEVERAGE PACKAGE

INCLUSIVE OF:

WINES

ANAKENA SAUVIGNON BLANC
ANAKENA CABERNET SAUVIGNON
PINOT GRIGIO ROSE ITALIA

BOTTLED BEERS

BUDWEISER | CARLSBERG
HEINEKEN

SPIRITS WITH HOUSE MIXERS

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

LIQUERS

BAILEYS

COCKTAILS

TANQUERAY FIZZ
APEROL SPRITZ
PIMMS
MIMOSA

JUICES

APPLE | ORANGE | PINEAPPLE |
TOMATO | MANGO

SOFT BEVERAGES

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

HOT BEVERAGES

SELECTION OF TEA AND COFFEE

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

SOFT BEVERAGE PACKAGE

INCLUSIVE OF:

JUICES

APPLE | ORANGE | PINEAPPLE | TOMATO | MANGO

SOFT DRINKS

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

HOT DRINKS

SELECTION OF TEA AND COFFEE

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FOOD MENU

3 COURSES

CHOOSE A STARTER, MAIN AND DESSERT

STARTERS

CHEDDAR HAM CHOWDER CREAMY CHOWDER WITH CHEDDAR CHEESE,
SWEET CORN AND TURKEY HAM

PEAR AND CITRUS SALAD WITH PEAR, ROCKET LEAVES, ORANGE SLICES,
WALNUTS, FETA CHEESE AND ORANGE VINAIGRETTE DRESSING

GRILLED OCTOPUS SALAD ROCKET LEAVES, AVOCADO, CALAMATA OLIVES,
CAPSICUM, CHERRY TOMATOES, SUMAC POWDER, DRIED OREGANO WITH AN
OLIVE OIL AND LEMON DRESSING, TOPPED WITH A GRILLED OCTOPUS LEG

MAINS

GRILLED HERBED TURKEY BREAST WITH ROASTED POTATOES, BABY CARROTS,
CHERRY TOMATOES, ORANGE SLICES, GREEN BEANS AND CRANBERRY SAUCE

GRILLED SALMON FILLET WITH ASPARAGUS, ORANGE SEGMENTS, CHERRY
TOMATOES AND AN ORANGE GLAZED SAUCE

PULLED BEEF CASSEROLE WITH BBQ PULLED BEEF, CARROTS, ONIONS, GREEN
PEAS, FRESH HERBS, WITH A PUFF PASTRY LID, WITH A SIDE OF GARDEN SALAD

BAKED CHILI MAC CASSEROLE WITH RED KIDNEY BEANS, ZUCCHINI, CARROTS,
EGGPLANT, TOMATOES, CHILI FLAKES, ONIONS, MACARONI PASTA AND A
HOMEMADE NAPOLITANA SAUCE

DESSERTS

FROZEN CHEESECAKE PUDDING TOPPED WITH DRIED CRANBERRIES,
PISTACHIOS AND BLUEBERRIES

RED VELVET CAKE WITH VANILLA ICE CREAM

AFTER DINNER

SELECTION OF TEA OR COFFEE WITH MINCED PIES

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