



A CAFE
NEVER EXISTED
BEFORE


CAFE DE MUSE

A Korean Café With A Fusion Twist To Tantalise Your Palate With Our Specialty Tea And Coffee, Quality Food And Desserts, Made In An Opened Kitchen By Our Experienced Chefs. There Is No Other Place Like Muse, A High-End 24 Hours Café, Welcoming All Who Enter.

 CAFEDEMUSESG  CAFE DE MUSE SINGAPORE

WWW.CAFEDEMUSESG.COM

ALL MENUS ARE AVAILABLE **24 HOURS**,
UNLESS OTHERWISE STATED.

PREMIUM BINGSU



Our Bingsu is made from 100 % fresh milk without water added in.



Fresh Mango Cheese & Litchi Bingsu

39

Mango Cream Cheese,
Lychee Boba, Fresh Mango,
Mango Mousse, Mango
Sauce, Tuile, Crumble
Topped With Vanilla Ice
Cream.



Gianduja Noisette Bingsu

39

Chocolate Sauce, Gianduja
Noisette Choux Puff, Vanilla
Chantilly Cream, Chocolate
Tuile, Crumble Topped With
Chocolate Ice Cream.

BINGSU

Our Bingsu is made from 100 % fresh milk without water added in.



Fresh Melon 

24



Fresh Mango

20



Fresh Strawberry

20



Secret Recipe Brownie

18



Rice Cake & Multi Grain Powder

18



Green Tea

18

SLICED CAKES



Tiramisu 12
Vanilla Sponge, Sponge Finger, Mascarpone Coffee Mousse



Red Velvet 12
Red Velvet Sponge, Lemon Cream Cheese



Black Forest 12
(Contains Alcohol)
Chocolate Sponge, 70% Chocolate Mousse, 15% Griottines, Mascarpone Cream



Blueberry Lychee Mango 12
Vanilla Sponge, Mango Mouse, Blueberry Jam, Lychee



Royal Chocolate Hazelnut 14
(Contains Nuts)
Hazelnut Sponge, Dark Chocolate Mousse, Feuilletine Hazelnut, Guanduja Cream



New York Cheesecake 12
Sable Biscuits, New York Cheesecake

BREAD

Butter Croissant

4.9

Banana Bread

3.9

Cranberry Scone

4.9

Chocolate Bread

3.9

(Additional Butter or Strawberry Jam –Additional \$2 Each)

HAPPY HOUR

(12pm- 7pm only)

Any Sliced Cake With Coffee/Ade/Tea

15/16/17

Any Bread With Coffee/Ade/Tea

9/10/12

PLATED DESSERTS



Cinnamon Churros 16

Freshly Fried Churros And Cinnamon Sugar.

Choice of Sauces:
Chocolate or Caramel
Both Chocolate and Caramel +2



Fruit Waffle 20

Vanilla Waffle, Strawberry, Blueberry, Mixed Berries Compote, Whipped Cream And Vanilla Ice Cream.



Crème Brûlée 16

Crème Brûlée, Crumbles, Chantilly Cream, Strawberry, Orange And Blueberry.



Apple Crumble Tart 20

Baked Apple Crumble Tart, House-Made Caramel Sauce, Chantilly Cream And Vanilla Ice Cream.



House Made Mango Pudding 20

Fresh Mango Coated With Mango Sauce, Almond Biscuit, Mango Ganache, Chantilly Cream And Mango Pudding.

ICE CREAM

FLAVOURS

Vanilla / Chocolate

Single	5
Double	9
Triple	12

Fruit Sundae 19

Three Scoops Ice Cream, Banana, Mango Sauce, Strawberries, Blueberries.

We seek your kind understanding in allowing 15~20 minutes waiting time as we prepare each dessert À La minute.

Add Ons

SAUCE TOPPINGS \$1 - Strawberry / Mango / Chocolate / Caramel/ Blueberry
TOPPINGS \$1 - Chocolate Flakes

SIGNATURE



Au Lait Glacé

Iced 15

In French, Au Lait Glacé, Which Means 'Au Lait: Served With Milk' And 'Glacé: Coated With Sugar', Is A Menu Of Espresso With Sweetened Milk And Fresh Milk. Muse Au Lait Glacé Features A Visual Distinction Between The Layers Of Fresh Milk, Coffee And Cream.



Irish Coffee

Hot 16

Different From Typical Irish Coffee Consisting Of Normal Hot Coffee, We Curated Our Recipe With Our Ethiopia Yirgacheffe Konga Specialty Coffee. Specialty Coffee With Irish Whiskey Is Drunk Through The Cream.



Dalgona Coffee

Hot 12 / Iced 13

Dalgona, A Nostalgic Korean Honeycomb Sugar That's Made With Melted Sugar And Baking Soda.

OTHER BEVERAGES



Orange Juice



Sour Plum Ade

NON-COFFEE CLASSICS

	HOT	ICED
Babyccino	2	
Milk	6	7
Soya Milk	7	8
Oat Milk	7	8
Chocolate	7	8
Matcha	7	8
Sweet Potato Latte	8	9
Strawberry Latte		13
Homemade Strawberry Purée		

FRESHLY SQUEEZED JUICES

Red Apple	9
Orange	9

SMOOTHIE

Banana	10
Avocado Banana	11
Avocado Yogurt	12
Berry Blast	12

ADE



Strawberry	8
Lemon	8
Sour Plum	8

SOFT DRINK / WATER



Coke/Coke Zero/7Up/Soda Water	6
Samdasoo	4
Perrier	6
Water (Jeju Island Mineral Water)	0.5

SPECIALTY COFFEE





CLASSICS

	HOT	ICED
 Espresso	5.5	
 Espresso Macchiato	6	

Black

 Americano	6	7
 Long Black	6	7

White

 Piccolo	6.5	7.5
 Flat White	6.5	7.5
 Latte	6.5	7.5
 Cappuccino	6.5	7.5

Flavoured

 Caramel Macchiato	7	8
 Café Mocha	7	8
 Vanilla Latte	7	8
 Hazelnut Latte	7	8
 Affogato	7	8

Add Ons

Additional Shot 1.5 / Soy Milk 1 / Flavoured Syrup 1

HAND DRIP COFFEE



KENYA

\$13

AA Top Asali



ETHIOPIA

\$12

Yirgacheffe Konga

TASTE
Cocoa flavour with subtle
wine and fruit character,
vanilla and caramel finish.

TASTE
Outstanding blueberry aroma
and refreshing citrus.

FLAVOUR
BERRY / WINEY
CARAMEL / COCOA

FLAVOUR
FLORA / CITRUS
CANDY / SAVOURY

TASTING NOTE

Acidity ★★ ★★
Balance ★★ ★★ ★★
Sweetness ★★ ★★ ★★
Body ★★ ★★ ★★
After Taste ★★ ★★ ★★

TASTING NOTE

Acidity ★★ ★★ ★★
Balance ★★ ★★ ★★
Sweetness ★★ ★★ ★★
Body ★★ ★★ ★★
After Taste ★★ ★★ ★★

We source the best specialty coffee from
around the world and roast freshly in-store



SPECIALTY TEA

SPECIALTY | 10

Chocolate Delight

Black tea, Almond, Cardamom, Melissa cut, Marigold petals

Cherry Blossom

Black tea, Cherry, Rosehip cut, Red rose petals

Nightingale

Black tea, Chocolate, Irish cream, Strawberry cut

Royal Mandarin

Black tea, Orange, Orange peel cut, Safflower

Exotic Tropical

Melfort green tea, Orange peel cut, Red rose petals, Vanilla, Blackberry, Blueberry, Lemon

Tropical Breeze

Black tea, Mango, Passion fruit, Lemon, Pineapple, Mango cut, Passion fruit cut

Strawberry Orchard

Black tea, Strawberry, Mint cut

Paradise Green

Green tea, Strawberry, Rose, Red rose fine cut, Cornflower

Sapporo Spring

Black tea, Green tea, Marigold petals, Red rose petals, Honey, Vanilla, Cornflower, Orange peel

Rose Garden

Green tea, Rose, Rose petals

Muse Special

Black tea, Green tea, Wild strawberry, Cornflower, Safflower

Moroccan Mint

Melfort green tea, Mint, Mint cut, Licorice cut

HERBAL | NO CAFFEINE | 11

Muse Herbal Tea

Hibiscus cut, Apple cut, Orange peel cut, Pineapple cut, Mango cut

Sweet Berry Herbal

Hibiscus cut, Rosehip cut, Cornflower, Marigold, Strawberry

Lemon Ginger

Lemongrass cut, Ginger cut, Rosehip cut

Rose Chamomile

Chamomile flowers, Red rose petals

Heavenly Spring

Apple cut, Lemon peel cut, Melissa cut

Mint

Mint cut, Rosehip cut, Marigold petals

Merry Berries

Rosehip cut, Hibiscus cut, Apple cut, Lemon peels

Calming Herbal

Cinnamon cut, Mint cut, Rosehip cut, Licorice cut, Apple cut

PURE | 10

Green Tea

Earl Grey

English Breakfast

Yuja (Yuzu) 유자차

Honey Lemon

Home-made lemon purée, Honey

The teapot is for 1 person serving. No extra cup is served.
Thank you for your kind understanding.

Add Ons

Honey 1 / Lemon 0.5

WINE

SPARKLING

Astroria Lounge Prosecco 15 gls 70 btl
Prosecco, Italy

ROSÉ

Fashion Victim Rosé 15 gls 70 btl
Veneto, Italy

RED

Merlot 15 gls 70 btl
Casa Silva, Chile

Shiraz Cabernet 15 gls 70 btl
Barossa, South Australia

Pinot Noir 16 gls 85 btl
Marlborough, New Zealand

Rosso Di Contrada, Marabino 17 gls 85 btl
Sicily, Italy

Taneto Toscana Rosso IGT 2020* 118 btl
Tuscany, Italy

Cinciano Riserva Chianti Classico
DOCG 2019* 150 btl
Tuscany, Italy

Monte Del Fra Amarone Della
Valpolicella Classico DOCG 2018* 150 btl
Veneto, Italy

WHITE

Ice Wine 14 gls 58 btl
Hawkes Bay, New Zealand

Sauvignon Blanc 14 gls 70 btl
Casa Silva, Chile

Chardonnay 15 gls 70 btl
Barossa, South Australia

Riesling 15 gls 78 btl
Gunderloch Fritz, Germany

Tiraki Marlborough
Chardonnay 2022* 118 btl
Marlborough, New Zealand

Tiraki Marlborough Sauvignon
Blanc 2023* 95 btl
Marlborough, New Zealand

Monte Del Fra Custoza DOC
2023* 95 btl
Veneto, Italy

* Year Of Vintage Are Subject To Availability And Change

ALCOHOL

SPECIAL MUSE MIX

Sangria (Blue Or Red) 20 (2 for 36)

Red Wine, Brandy, Orange Juice, Apple Diced.

COCKTAILS

High Ball	20	French 75	20
Jim Beam, Soda Water.		Gin, Lime Juice, Champagne	
Mojito (Mocktail or Cocktail)	15 / 20	Tequila Sunrise	20
Lime Juice, Rum, Soda, Mint		Tequila, Grenadine, Pineapple Juice, Orange Juice.	
Long Island Iced Tea	24		
Gin, Rum, Vodka, Triple Sec, Tequila, Lemon Juice, Coke.			

SPIRITS

Gin (Tonic/Soda)	15/18
Tequila	18
Vodka	15
Rum	15
Whisky (Coke)	15/18

MARGARITA

Lime On The Rocks	15/20
Strawberry Margarita	15/20

(Mocktail or Cocktail) Frozen +\$3

MARTINI

Espresso Martini	19
Vodka	19

BEER

Tiger Beer	12
Heineken Beer	13
Corona	15

HAPPY HOUR

(3pm - 7pm only)

Corona Bucket 3+1	45
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SMALL BITES



Beef And Asparagus Wrap

19/ 4 pieces



Melon And Prosciutto

9.5/ 1 piece, 18/ 2 pieces



Fish Croquettes

16/ 3 pieces, 19/ 5 pieces



Spinach Salad

9

Tender Baby Spinach Tossed in Sesame Seed And A Special Sauce.



Baked Oyster

19/ 3 pieces



Nachos

15

(Vegetarian, Beef or Chicken)

Corn Tortilla Chips, Sour Cream, Guacamole, Pico De Gallo And Cheese.

SMALL BITES



Truffle Fries  10.5



Cheese Fries 10.5



Sweet Potatoes Fries 12



Korean Fried Chicken 15

(Soy Garlic or Spicy)

Crispy And Crunchy Boneless Chicken Thigh
Coated In Home-made Korean Sauce.

Additional Sauces +\$2



Quesadilla 13 / 13 / 13 / 15

(Vegetarian, Kimchi, Chicken or Beef)

8" Flour Tortillas, Capsicum Salsa
And Cheese

(Sour Cream +\$1, Guacamole +\$1)



Soft Tacos 15 / 20

(Chicken or Fish)

Choice Of Sauce: Sriracha Mayo,
Honey Mustard And Roasted
Sesame.

SALADS



Beef & Chimichurri 🥩 20

Ribeye Fillet, Broccoli, Cherry Tomatoes, Balsamic Dressing And Mesclun Salad, Chimichurri Sauce.



Burrata And Fennel Salad 20

Fresh Mixed Fennel Salad Topped With Burrata And Citrus Vinaigrette



Roasted Pumpkin Salad 🥬 16

Tender Wedges Of Roasted Pumpkin Topped With Cheese And Almond Crumble.



Lemon Chicken & Almond 17

Mixed Salad, Avocado, Lemon Chicken, Dried Cranberries, Sliced Almonds, And Citrus Vinaigrette.



Classic Caesar Salad 15

Romaine Lettuce, Caesar Dressing, Garlic Croutons, Bacon Bits, Hard-boiled Egg And Shredded Parmesan Cheese

(Add Chicken +\$4)




Garden Salad 🥬 13

Radish, Japanese Cucumber, Corn, Cherry Tomatoes, Mesclun Salad And Citrus Vinaigrette.

SOUP & PIZZA

SOUP



Mushroom Soup 
with toasted bread.

9.5



Clam Chowder Soup
with toasted bread.

12

MINI PIZZA



3 Pieces of 4.5' inch Pizza

17

Mix and Match, Choice of :
Bonito , Margherita, Hawaiian or Kimchi

Bonito (Katsuobushi) Pizza

Bonito Sauce And Flakes, Sliced Chicken, Shredded Mozzarella And Japanese Mayonnaise.

Pizza Margherita

Tomatoes, Shredded Mozzarella And Fresh Basil.

Hawaiian Pizza

Ham, Shredded Mozzarella, Pineapple And Arugula.

Kimchi Pizza

Kimchi, Shredded Mozzarella.

MAINS



Steak & Eggs 🥩 29
(3am - 2pm only)

Rib Eye Steak, 2 Sunny Side Up Eggs, Baked Beans And Mixed Salad.



Eggs Benedict 21
(Smoked Salmon / Ham / Bacon)

English Muffin, Poached Eggs, Smashed Avocado, Cherry Tomatoes, Hollandaise Sauce And Mixed Salad.



French Toast 🥞 23
With Mango

Brioche Toast, Mixed Fruits, Maple Syrup, Chantilly Cream, Sliced Almonds And Fresh Mango Slices.



Shakshuka 17
(Vegetarian or Beef)

A Simple Mediterranean Dish, Combination Of Onions, Garlic, Zucchini, Green Capsicum And Coddled Eggs In A Simmering Tomato Sauce.



Omelette 15

A Savory Sweet Dish Of Beaten Eggs. Served Folded In Half, With Mushroom Fillings, Caramelised Onions, Spinach, Cheese Combo, Arugula, Sundried Tomato, And Reduced Balsamic Vinaigrette.



Muse Signature Breakfast 🥞 26

2 Eggs (Scrambled Eggs Or Sunny Side Up), Pork Sausage, Bacon, Tater Tots, Avocado, Mushrooms, Baked Beans, Mixed Salad And Multigrain Toast.

QUICK BITES

(12am - 8pm only)

Fried Eggs / Scrambled Eggs (2 Eggs) 6

Add Ons

Onion Rings 5 / Half Avocado 3 / 2 Eggs (Scrambled Eggs or Sunny Side Up) 4 / Pork Sausage 4.5 / Bacons 4 / Tomato Salsa 4 / Prawn 4 / Tater Tots 3.5 / Mushroom 4 / Sliced Cheese 3 / Kimchi 3 / 2-Slices Ham 4 / Plain Rice 4

MAINS



Ribeye Steak 🥩 35

A Tender Cut Of Ribeye Cooked To Your Choice Of Medium Rare To Well Done, With Fingerling Potatoes And Seared Seasonal Vegetables.



Chicken Roulade 🍗 26

Tender And Moist Chicken Leg Stuffed With Mushrooms And Spinach, Accompanied With Creamy Mash And Seared Seasonal Vegetables.



Kimchi Fried Rice 21 (Vegetarian or Pork)

Sticky Rice Fried With The Tangy Taste Of Chopped Kimchi And Spring Onions, Egg, Seaweed And Cheese.



Duck Confit 26

Sous Vide Duck Leg With Seared Seasonal Vegetables



Teriyaki Grilled Salmon 29

Grilled Salmon Served with Brown Rice, Seared Leek And Teriyaki Sauce.



Fish & Chips 25

Crispy Fillets Of Dory, Tartar Sauce, Crispy Fries, Mixed Salad And A Wedge Of Lemon For A Citrus Touch.



Pan Fried Salmon With Corn Succotash 29

Crispy Skinned Salmon With Stir Fried Corn And Capsicum, Topped With Fresh Frisee.



Pork Belly And Rice 🍖 26

Seared pork Belly Layered Over Aromatic Fried Rice, Finished With House Glazed Sauce And Herb.



Lasagna Ratatouille 🌿 26

Layers Of Sauteed Vegetables, Bechamel Sauce And Chunky Tomato Sauce.

Add Ons

Onion Rings 5 / Half Avocado 3 / 2 Eggs (Scrambled Eggs or Sunny Side Up) 4 / Pork Sausage 4.5 / Bacons 4 / Tomato Salsa 4 / Prawn 4 / Tater Tots 3.5 / Mushroom 4 / Sliced Cheese 3 / Kimchi 3 / 2-Slices Ham 4 / Plain Rice 4

SANDWICHES

SANDWICH TYPE SELECTION

Multigrain – Made From More Than 1 Kind Of Grain

Ciabatta – An Italian White Bread, Made From Wheat Flour, Salt, Yeast And Olive Oil



Truffle Mushroom 

21

Mushrooms, Lettuce, Roasted Broccoli,
And Poached Egg.



Smoked Salmon & Avocado

22

Smoked Salmon, Avocado, Lettuce,
Tomatoes And Hard-Boiled Egg.



Steak & Bacon  

25

Aioli, Lettuce, Tomatoes, Melted Cheddar
Cheese And Salsa Verde.



Breaded Chicken

21

Chicken, Lettuce, Tomatoes, Melted Cheddar
Cheese And Honey Mustard.

Add Ons

Onion Rings 5/ Half Avocado 3 / 2 Eggs (Scrambled Eggs or Sunny Side Up) 4 / Pork Sausage 4.5 / Bacons 4 / Tomato Salsa 4
Prawn 4 / Tater Tots 3.5 / Mushroom 4 / Sliced Cheese 3 / Kimchi 3 / 2-Slices Ham 4 / Plain Rice 4

PASTA

SELECT YOUR PASTA

Spaghetti / Linguine



Prawn Aglio E Olio 🌶️

22

Juicy Prawns Tossed In Olive Oil And Fresh Garlic, Parsley and Red Chili With A Hint Of Spice, Is One Of The Many Favourites On Our Menu.



Carbonara 🍖

19

Our Creamy Carbonara Is Made With Bacon, Double Cream And Parmesan Cheese, Topped With An Onsen Egg And Shredded Parmesan Cheese.



Bulgogi Pasta 🍖🌶️

23

(Non-Spicy / Spicy)

Korean Traditional Dish Turns Into A Pasta. Our Special Korean Bulgogi Pasta Is A Dish You Will Not Pass. Al Dente Pasta Tossed In Bulgogi Sauce With Garlic, Onions, Leeks And Chuck Tender Slices.



Pasta Al Pomodoro 🍅🌶️

19

(Non-Spicy / Spicy)

Pasta Cooked Al Dente Is Tossed In Our Specially Made Tomato Sauce With Olives, Zucchini, Onions, Cherry Tomatoes And Topped With Parmesan Cheese For That Delectable Taste.

Add Ons

Onion Rings 5 / Half Avocado 3 / 2 Eggs (Scrambled Eggs or Sunny Side Up) 4 / Pork Sausage 4.5 / Bacons 4 / Tomato Salsa 4 / Prawn 4 / Tater Tots 3.5 / Mushroom 4 / Sliced Cheese 3 / Kimchi 3 / 2-Slices Ham 4 / Plain Rice 4

MERCHANDISE



Thermal Cup 300 ml 25



Tumbler 300 ml 35



Tumbler 300 ml 35



Thermal Cup 490 ml 30



Tumbler 500 ml 45



Tumbler 400 ml 37



Tumbler 450 ml 40



Coffee Beans 200 gr 20



Makgeolli 25