



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.



For Your Special Moment!

Fresh Mango Cheese 39 & Litchi

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



Gianduja Noisette 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

Sweet And Refreshing Seasonal Melon That Adds A Cooling Touch.

\$24

Fresh Mango

Ripe Mango With A Rich Aroma And Naturally Sweet Taste.

\$20

Brownie

Rich, Fudgy Brownie Baked In-House With Deep Chocolate Flavor.

\$18

Fresh Strawberry

Luscious Layer Of Fresh Strawberry And House Made Strawberry Syrup.

\$22

Green Tea

Premium Matcha With A Smooth Earthy Aroma And Subtle Bitterness.

\$18

Injeolmi (Rice Cake)

Chewy Korean Rice Cake Coated With Roasted Soy Bean Powder For A Nutty Flavor.

\$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 12
Mango
Vanilla Sponge, Mango
Mousse, Blueberry Jam,
Lychee



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



New York 12
Cheesecake
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 (Jeju Island Mineral Water)	4
Perrier	6
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

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

FLAVOUR
BERRY / WINEY
Caramel / COCOA

TASTING NOTE

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



ETHIOPIA

\$12

Yirgacheffe Konga

TASTE
Outstanding blueberry aroma and refreshing citrus.

FLAVOUR
FLORA / CITRUS
CANDY / SAVOURY

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

Almond 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

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

SPIRITS

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

MARGARITA

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

MARTINI

Espresso Martini	19
Vodka	19

BEER

Tiger Beer	13
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

Australian Asparagus Wrapped With Chuck Tender Beef.

19/ 4 pieces

Melon And Prosciutto

Fresh Melon And Savory Prosciutto, Artfully Paired For A Light And Flavorful Bite.

9.5/ 1 piece, 18/ 2 pieces

Spinach Salad

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

9

Nachos

(Vegetarian, Beef or Chicken)

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

15

Fish Croquettes

Velvety Mash Potato With Dices Fish And Caramelised Onions Quenelled And Breaded Into Shape.

16/3 pieces, 19/5 pieces

Baked Oyster

Melted Cheese For An Indulgent Treat. Fresh Oysters, Oven-Baked To Perfection, Topped With A Rich

19/ 3 pieces

SMALL BITES



Truffle Fries  10.5



Sweet Potatoes Fries 12



Cheese Fries 10.5



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.



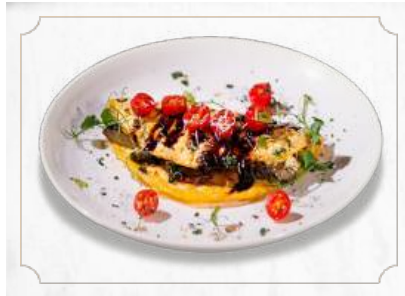
French Toast 🍷🍌 23
With Mango

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 🍷🍌 26
Breakfast

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 / 1 Piece-Toasted Bread 2 / 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



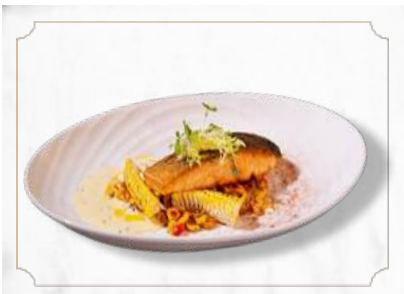
Teriyaki Grilled Salmon 29

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 / 1 Piece-Toasted Bread 2 / Kimchi 3 / 2-Slices Ham 4 / Plain Rice 4

SANDWICHES

SELECT YOUR BREAD

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 / 1 Piece-Toasted Bread 2 / 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 Chilli With A Hint Of Spice, Is One Of The Many Favourites On Our Menu.



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.



Carbonara 🥓 19

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



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 / 1 Piece-Toasted Bread 2 / 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