



FOOD MENU



MUJU

restaurant & lounge

Appetizers

Bruschetta

Traditional Italian Bruschetta topped with diced tomatoes, rocket leaves and drizzled with olive oil

BD 3.900

Crispy Squid Rings

Served with a tangy tartar sauce and green peppercorns marinated in olive oil and balsamic vinegar

BD 6.200

American Beef Gravadlax

Marinated Black Angus Beef carpaccio
Garnished with rocket leaves and shaved parmesan

BD 5.900

Crab Cake

Cornish Crab cake served with a mixed salad and spicy lemon & caper dressing

BD 5.200

Mozzarella e Pomodoro

Mozzarella accompanied by Heirloom tomatoes with a dash of olive oil and balsamic glaze garnished with fresh basil

BD 4.800

Oven Roasted Scallops

Served with cauliflower, mixed vegetables and crispy beef bacon

BD 5.100

Chicken Satay

Grilled chicken cubes marinated in ginger, yogurt and garlic

Served with rolled salad and a side of spicy peanut butter sauce

BD 4.400

Salads

Classic Caesar Salad

with grilled chicken

BD 4.800

with tiger prawns

BD 5.900

Endive Stilton Salad

Belgian endives tossed with Stilton cheese,
grapes and walnuts

Dressed with apple vinaigrette

BD 4.800

Goat Cheese Salad

Mixed vegetables salad with fondant goat cheese
& balsamic reduction

BD 4.900

Seafood Salad

Fresh cuttlefish, squid, octopus, shellfish,
and prawns with a lemon dressing

BD 5.900

Salade Niçoise

Fresh tuna steak grilled to perfection
with green beans, new potatoes, black olives and
hardboiled eggs

BD 4.800

Soups

Pumpkin Soup

**Pumpkin soup with wild mushrooms,
ricotta & thyme**

BD 3.500

Tom Yum Soup

Thai Tom Yum soup with prawns and lemon grass

BD 3.800

Smoked Aubergine Veloute

Topped with homemade orange marinated salmon

BD 3.800

Cauliflower Soup

**Cauliflower soup served
with masala chicken skewers**

BD 3.900

Homemade Pasta & Risotto

Wild Mushroom Fagottini

Gratinated homemade wild mushroom fagottini
Served with a sautéed leaf salad
BD 6.100

Beetroot Tortellini

Pockets of mouth-watering tortellini filled with blue
cheese and Served with creamed cauliflower
BD 6.200

Prawn & Courgette Risotto

Served with fresh mint
BD 6.700

Homemade Black Ink Tagliolini with Crab *

Served with sundried tomatoes
BD 6.900

Spaghetti al Pomodoro Fresco e Acciughe

Spaghetti with a fresh tomato and anchovy sauce
BD 5.900

***Prepared with alcohol**

Meat

Duck Breast

Served with vegetable tagliatelle and tarragon

beurre blanc

BD 7.900

Chicken Breast

Corn-fed chicken breast wrapped with beef bacon
served with green beans, baby onions and sautéed

new potatoes

BD 7.300

Rack of Lamb

Rack of lamb imported from Colorado, USA

Served with lightly roasted baby vegetables
flavoured with mint

BD 11.800

Leg of Lamb

Slow-cooked leg of lamb flavoured with citrus

Served with mixed baby vegetables

BD 7.300

Seafood

Crusted Halibut

Wild Trompette crusted halibut
Served with roasted endives
and Mediterranean sauce

BD 7.800

Roasted Skate

Served with a mushroom Ragu and chive sauce

BD 8.100

Muju Fish & Chips

Deep fried cod served with hand-cut chips, malt
vinegar and tartar sauce

Accompanied with steamed green peas

BD 7.100

Grilled Tuna Steak

Served on a bed of fragrant lemon risotto

BD 8.500

Tagliata of Fresh Calamari

Grilled calamari with rocket leaves, cherry tomato
and balsamic vinegar

BD 7.900

Asian

Thai Prawn Curry

A spicy Thai dish with green curry,
lemongrass and coconut milk

BD 6.700

Chicken Teriyaki

Chicken marinated in traditional
Japanese teriyaki sauce

BD 6.400

Chilli Hamour

Spicy, deep-fried hamour with authentic
Asian flavours

BD 7.100

Tikka Masala

Tandoori chicken cubes in a creamy,
curried tomato sauce
Served with poppadoms and a mango chutney

BD 6.200

All served with rice

From the Grill

We have sourced only the best quality meat from around the world for your discerning palette.

BEEF

Our beef is 100% Certified Black Angus, the highest grade of beef from the United States of America. Each steak is hand-cut and skilfully grilled to achieve the ideal balance of flavour, texture and tenderness. Our genuine Black Angus steaks will take you on a mouth-watering journey to the Wild West.

WAGYU BEEF

Raised according to strict Japanese tradition, Wagyu Beef is renowned for its unparalleled flavour, supreme tenderness and lean, well-marbled texture. Bite into Wagyu Beef and feel it melt in your mouth.

LAMB

Our lamb comes from the lush, green pastures of Australia, among the leading producers of lamb in the world. Australian lamb is known for its sweet-tasting, lean and tender texture, due to excellent grazing.

SEAFOOD

Our fish is shipped twice weekly from England and Scotland, and our lobster is shipped live from Cornwall to bring you the freshest and finest seafood.

We offer our guests rare delicacies like wild Scottish Salmon and Yellow Fin Tuna from Japan.

The following main courses are grilled to perfection and expertly seasoned to accentuate the natural flavours of these fine meats. Each dish is served with a choice of two exquisite side dishes and one sauce.

From the Grill

Black Angus Beef Fillet

200 g

BD 19.000

Black Angus T-Bone Steak

410 g

BD 22.000

Black Angus Rib Eye Steak

220 g

BD 16.000

Black Angus Sirloin Steak

200 g

BD 17.000

Organic Scottish Salmon

220 g

BD 14.300

Yellow Fin Tuna

220 g

BD 15.500

King Prawns

200gr

BD 12.300

Hamour Fillet

220gr

7.600

Wagyu Beef Fillet

220 g

BD 46.000

Side Orders

Mashed Potatoes

Authentic, creamy mashed potatoes

Baby Spinach

Lightly sautéed

Cherry Tomatoes

Slow-cooked and infused with thyme, rosemary, bay leaves and olive oil

Mixed Root Vegetables

Braised in the oven and glazed with honey and thyme

Homemade Chips

Fried hand-cut potatoes

Mixed Vegetables

Steamed and flavoured with garlic butter

Mixed Salad

Served with lemon oil dressing

Mixed Wild Mushrooms

Seasonal Wild Mushrooms, sautéed and flavoured with parsley

Sauces

Bernaise Sauce

Emulsified butter with egg yolk, shallots and tarragon

Hollandaise Sauce

An emulsion of butter, lemon juice, vinegar and egg yolk

Mediterranean Sauce

Sundried tomatoes, mixed with fresh tomatoes, chives, olives and lemon oil
(Recommended with fish)

Mushroom Sauce *

Sautéed mushrooms blended with a creamy veal gravy, seasoned with parsley

Green Pepper Sauce*

Fierly green peppercorns blended in a velvety cream, with essence of cognac

Herb Butter

Butter with mixed herbs

***Prepared with alcohol**



