





Muse; A person or personified force who is the source of inspiration.

~

Ground floor lounge,
perfect for welcome drinks and snacks.

Welcome to Muse; a Michelin starred, intimate, fine dining restaurant located within a renovated mews house in Belgravia.



The menu at Muse has been inspired by nostalgia and the pivotal moments and key people from Tom's personal life and career.





Lunch or dinner at Muse

- Exclusive use of Muse.
- Welcome drinks reception of champagne or cocktails with snacks.
- Bespoke tasting menu created by Tom.
 - 5 course tasting menu for lunch
 - 6 course tasting menu for dinner
- Red & white wine selected by our sommelier.
- Still and sparkling water, tea and coffee, served with a selection of petit fours.

All Inclusive Spend:

Up to 20 guests.

Inclusive of welcome drinks & snacks on arrival, tasting menu, wine, water, tea & coffee.

Lunch:

Tuesday to Saturday: £6k

Dinner:

Tuesday & Wednesday: £7.5k

Dinner:

Thursday to Saturday £10k

Price's are inclusive of VAT,
excluding service charge at 12.5%.

Additional Costs:

Additional seating of up to 6 guests can be accommodate at the chefs kitchen counter, adjacent to the main dining table. If you wish for Tom to cook at your event, please enquire for additional pricing.



Sample Menu

Just down the road

(ricotta, beetroot, bergamot)

Many miles have been travelled and countless hours have been spent during my ongoing quest to find the very best British producers to supply Muse with ingredients. We celebrate Old Hall Farm, located "just down the road" from my Norfolk roots.

Any favourites?

(beef, elderberries, walnut)

You ask any chef what their favourite food is and they will take you on a trip down memory lane. I will always remember Pierre Koffmann eating his steak tartare with a very crisp baguette and a fried egg.

French jealousy!

(scallop, grains, salsify)

When working in Paris with Joel Robuchon, the chefs never believed me when I told them that in the UK, all our shellfish was delivered alive. They simply could not accept that the British could have better produce than them!

Conquering the Beech tree

(langoustine, pork fat, burnt apple)

My first memory as a child was a sense of fearlessness. I was always taking risks and looking for challenges. We had a very tall and beautiful copper beech tree in our garden that I would climb again and again. As chefs, we must always challenge ourselves.

Wait and see

Many of you will remember your mother's voice when asking "what's for dessert?"

All I will say is that it is a sweet, seasonal delight!

From garden to forest

(rhubarb, pine, sorrel)

My mother grew everything seasonally for us as a family in our garden, rhubarb being one of my favourite with its combination of sweet and sour. I have paired it with scents of pine that take me back to Holkham beach.





T&C's

Confirming Your Event.

To secure the date of your event, 50% of the cost will be required to secure your date.

The remaining balance is due 7 days prior to your event and the service charge can of course be charged on the day.

Event details.

The menu presented in this brochure is a sample menu only. The menu will be confirmed with you two weeks prior to your event and we will require all dietary requirements one week prior. A seating plan will be provided to help you collect the relevant information needed.

Cancellations.

We require 14 days notice to cancel your event and receive a refund in full, however if the government implement dining restrictions that force you to cancel your event, a full refund will be honoured. In uncertain times like this, we would kindly ask you to reschedule v cancelling, however we do understand this isn't always possible for group bookings.

Contact:

info@musebytomaikens.co.uk

Tel: (0) 20 3301 2903

38 Groom Place, SW1X 7BA

