

Fusion Cold Tapas

Smoked salmon, Bruschetta \$6
Topped with smoked salmon tartar

Asian Style Shrimp Cocktail \$7
With sweet chili sauce

Assorted Cheese Tray \$16
Selected special cheeses with cheddar French bread

Prosciutto Platter \$9.50
Served with French bread and garlic butter

Charcuterie Tray \$12
Prosciutto, Italian salami, pate served with French bread

Mediterranean Tapas \$6.50
Olive tapenade, bruschetta, humus & yoghurt garlic dip served with pita bread

Tuna Tataki \$7
Fresh tuna tataki with seaweed and ginger mayonnaise

Duck liver \$11
Crostini's with duck liver and blueberry compote

Vegetarian Crostini \$7
Crostini's with French brie cheese and truffle honey

Tapas Deluxe (for 2) \$22
Tuna tataki, duck liver, brie and truffle, tempura shrimp and prosciutto, salmon bruschetta

Fusion Hot Tapas

Nachos & melted Cheddar \$7
Nacho chips with pico de gallo, guacamole and sour cream.

Shrimps and Prosciutto \$11
Tempura shrimp wrapped in prosciutto

Chicken Bites \$7
Chicken bites with peanut sauce

Vineyard Snails \$8
Snails with garlic butter, olive oil, and toast

Argentina Mini Chorizo \$7.50
With BBQ sauce

Beef Churrasco \$8
Churrasco with chimichurri sauce

Garlic Shrimp \$8.50
With tomato-garlic basil sauce

Party Platter \$14
Chicken wings, mini eggroll, jalapeno poppers, bitterballen, and dipping's

Mix Platter \$16
Beef churrasco, chorizo, chicken and garlic shrimp

Eggrolls \$8
With mango relish and sweet chili sauces



15% service charge and local taxes will be added to your final bill

FUSION STEAK HOUSE MENU

APPETIZERS

Caesar Salad \$9

Luneta – Prosecco \$11

French Onion Soup \$6

Dr. Loosen – Riesling \$11

Tuna Tataki \$14

HobNob - Pinot Noir \$10

Side Dishes \$5

Truffle French Fries

French Fries

Green Asparagus

Gratin Potatoes

Creamed Spinach

Sautéed Mushroom

Green Salad

Baked Potato

DESSERTS

Chocolate Brownie \$6

With Vanilla ice cream

Traditional Vanilla

Crème Brûlée \$5

Fusion crepe \$6

Vanilla ice cream and chocolate sauce

GRILL ENTREES

Grilled Salmon \$24

Josh Cellars - Chardonnay \$11

Surf and Turf \$45

M de Minuty – Rose \$11

NY grilled 12oz Dry Aged

Sirloin Steak \$45

14 Hands - Merlot \$11

Grilled 8oz Black Angus Tenderloin \$39

Decoy – Red Blend \$16

Grilled NZ Rack of Lamb \$35

Bogle – Merlot \$10

Kobe Beef Hamburger \$21

Carmel Road– Pinot Noir \$14

Choice of Sauce

Béarnaise Sauce

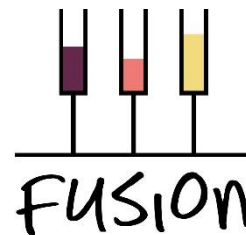
Peppercorn Sauce

Mushroom Sauce

Tartar Sauce

Chimichurri Sauce

Hollandaise Sauce



RESTAURANT
WINE & PIANO BAR

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