

# Starters

## **BLUE CRAB AND ROCK SHRIMP ROLLS**

*Julienne pickled vegetables and roasted sweet chili drizzle.*

## **FUSIA NIGIRI STYLE SUSHI PLATTER**

*Fresh daily selection with wasabi, pickled ginger and shoyu soy.*

## **SPICY SALT AND PEPPER CALAMARI**

*With micro greens and tangy lemon aioli.*

## **PACIFIC OYSTERS TWO WAY**

*Oysters in the half shell and spiced oyster shooters.*

## **KOREAN B.B.Q. STYLE SPARE RIBS**

*Spiced B.B.Q. glazed and fried leeks.*

## **FUSIA CHILLED SEAFOOD**

*King crab legs and jumbo prawns with ginger lemon soy, wasabi aioli and fu-cocktail sauce.*

## **CALIFORNIA SUSHI ROLL**

*Shoyu soy, wasabi and pickled ginger.*

## **VIETNAMESE DUCK SPRING ROLLS**

*Duck confit with wok vegetables wrapped in rice paper with spicy plum sauce.*

## **FUSIA PAN FRIED POTSTICKERS**

*Fresh gado gado, spicy peanut and sweet and sour dipping sauces.*

## **THREE WAY SUSHI HAND ROLLS**

*Tempura shrimp, soft shell crab, spicy tuna with aged soy, wasabi and pickled ginger.*

## **WOK CHICKEN LETTUCE WRAPS**

*With shiitake mushrooms, carrots and spiced hoisin.*

## **SATAY BEEF SKEWERS**

*Spiced tempura rings, sweet cilantro sauce with mango papaya salsa.*

## **DYNAMITE CRAB ROLL**

*Special garlic sauce with wasabi, pickled ginger and soy.*

## **BLACK BEAN WOK CLAMS**

*Julienne red pepper, scallions and leeks.*

## **SPICED INDONESIAN CRAB STACK**

*Lump meat crab cakes, pickled burdock and yuzu orange aioli.*

## **CHEF'S DIM SUM SAMPLER**

*Pork shu-mai, shrimp dumplings, spiced napa beef rolls, served with three flavor dipping sauces.*

# Soups & Salads

## **JAPANESE RED MISO SOUP**

*Tofu, scallions and wakame.*

## **NEW AGE WONTON SOUP**

*B.B.Q. pork wontons and Asian vegetables.*

## **CHINESE STYLE EGG DROP SOUP**

*Traditional egg drop with green onions.*

## **FUSIA CHINESE CHICKEN SALAD**

*Julienne vegetables, watercress, bamboo shoots with crispy rice noodles and modern sesame dressing.*

## **TATAKI STYLE AHI SALAD**

*Mixed field greens with ginger-soy vinaigrette.*

## **CAESAR SALAD FUSIA STYLE**

*Crisp lumpia wrapper, tofu croutons and creamy Asian Caesar dressing.*

## **ORGANIC ORIENTAL GREENS**

*Enoki mushrooms and Fusia miso chili dressing.*

## **WOK FRIED CRISPY CALAMARI SALAD**

*Mixed field greens and Szechuan style dressing.*

# Fusia Specialties

## **WHITE MISO LACQUERED SEA BASS**

*Stir-fry vegetables and soba noodle wrap and sambal aioli.*

## **CHEF'S SELECTION OF WHOLE CRISPY FISH**

*Green papaya slaw and spicy cilantro dipping sauce.*

## **SHISO AND CRACKED PEPPER CRUSTED AHI**

*Spicy lime and cilantro rice with ponzu butter.*

## **BRAISED CURRIED LAMB SHANKS**

*Steamed jasmine rice and red curry-vegetable ragu.*

## **TWICE COOKED DUCK**

*Moo-shu pancakes, stir fried vegetables and black plum sauce.*

## **SPICED GRILLED BEEF FILET**

*Thai basil mashers and ginger-pineapple syrup.*

# Wok Specialties

## Poultry

### **UNTRADITIONAL SWEET AND SOUR CHICKEN**

*Chinese broccoli and Maui pineapple chunks.*

### **MACADAMIA NUT GLAZED CHICKEN**

*Julienne vegetables and rolled rice noodles.*

### **SPICY CASHEW CHICKEN**

*Cashew nuts and baby bok choy.*

## Beef and Pork

### **MONGOLIAN STYLE WOK BEEF**

*Dried chilies, julienne bell peppers and egg noodles.*

### **THAI STYLE WOK BEEF**

*Birds eye chili, kaffir leaves, Japanese eggplant and udon noodles.*

### **PEKING STIR-FRY BEEF**

*Diced peppers, scallions and celery.*

### **BLACK BEAN-GARLIC PORK SHORT RIBS**

*Asian vegetables and bamboo shoots.*

## Seafood

### **ROASTED CHILI TIGER PRAWNS**

*With Asian vegetables and chili glaze.*

### **SPICY LEMON GARLIC SEAFOOD**

*Scallops, shrimp, mussels and julienne vegetables.*

### **FUSIA GINGER AND SCALLION SCENTED LOBSTER**

*Young corn, water chestnuts, bell peppers and egg noodles.*

## Noodles, Meins, and Rice

### **THAI SPICED RICE STICK NOODLES**

*Julienne vegetables and oyster-garlic sauce.*

### **FU-STYLE CHOW MEIN**

*Lap cheong, shrimp, pork and ginger-soy glaze.*

### **FUSIA SPECIAL FRIED RICE**

*Pork, Chinese sausage, chili chicken, prawns, kobe bacon, black mushrooms, ginger and jasmine scented rice.*

### **ONLY VEGETARIAN FRIED RICE**

*Crisp tofu, wok Asian vegetables and Thai basil.*

# A-Fu-Sides

**BROCCOLINI IN OYSTER-GARLIC SAUCE**

**MISO BRAISED BABY BOK CHOY**

**WOK SUGAR SNAP PEAS**

**SPICY CHINESE LONG BEANS**

**STIR-FRIED VEGETABLES**

**TEMPURA VEGETABLES**

**NISHIKI BROWN RICE**

**STEAMED JASMINE RICE**

**FOUR-WAY MASHED**

*opal basil mash, gingered mash,  
wasabi mash and garlic- chili mash*

**or**

**ANY ONE MASHED POTATO**

# Desserts

**FUSIA CHOCOLATE DECADENCE**

*Dark chocolate mousse cake, chocolate bombe, and Godiva shake.*

**MARINATED EXOTIC FRUIT**

*Seasonal fruits with plum wine, honey and lime.*

**TRIO CRÈME BRÛLÉ**

*Coconut, green tea, vanilla bean.*

**TROPICAL SORBET SAMPLER**

*Chef's selection.*

**PASSION FRUIT MOUSSE**

*With three berry sauce.*

**CARAMELIZED BANANA TART**

*With ginger gelato.*

# Beverages

**ASSORTED SODAS**

**BOTTLED WATER (LTR)**

**FRESH BREWED COFFEE, DECAF, TEA**

**ESPRESSO OR CAPPUCINO**