

# Fusion

## Soups

<b>Mushroom Cream Soup</b>	310.00
<i>Roasted seasonal mushroom, double cream, a touch of pesto sauce</i>	
<b>Pumpkin Soup</b>	290.00
<i>Caramelized pumpkin soup served with homemade bread</i>	
<b>Double-Boiled Consommé</b>	340.00
<i>Chicken consommé with diced crunchy vegetable, chicken and bread cheese sticks</i>	
<b>Carrot and Coconut Soup (V)</b>	260.00
<i>Carrot, coconut milk, a touch of ginger, served with assortment of bread</i>	
<b>Warmed Gazpacho (V)</b>	260.00
<i>Chef's warm &amp; spicy gazpacho, topped with tofu</i>	

## Salads

<b>Caesar Salad</b>	350.00
<i>Romaine lettuce, crispy bacon, parmesan cheese, garlic croutons, topped with an anchovy fillet, served with homemade black Caesar dressing on the side and garlic bread</i>	
<b>Marinated Prawns</b>	350.00
<i>Marinated white prawns with lemongrass, garlic, and paprika dusting, salad mix with Chef's dressing</i>	
<b>Spicy Wagyu Beef Salad</b>	990.00
<i>Small slices of Wagyu Beef Mixed with assorted Thai herbs, fresh grapes</i>	
<b>Duck Breast Salad</b>	440.00
<i>Roasted sliced duck breast, fresh salad, fresh tomato, beet root, lemon zest, with Chef's dressing</i>	
<b>Peppers and Feta (V)</b>	330.00
<i>Baked crumble of red pepper, olive, tomato, zucchinis, cucumber, onion feta cheese, topped with pomelo</i>	
<b>Chef's Salad (V)</b>	230.00
<i>Young fresh vegetables, beet root, red onion, fresh tomato, fresh asparagus, lemon zest, with Chef's dressing</i>	

## Appetizers

<b>Cold Cuts Platter</b>	690.00
<i>Assortment of Chorizo, Milano, Parma ham, and honey ham, served with a bread basket</i>	
<b>Baked Mussel</b>	390.00
<i>Baked mussel with garlic, onion, spinach and garlic bread</i>	
<b>Grilled Chicken Breast</b>	310.00
<i>With young vegetables and a pine nut and tarragon vinaigrette</i>	
<b>Prawn &amp; Pomelo</b>	340.00
<i>Prawn, pomelo, chicken, with a coconut red curry dressing, topped with dried coconut and fried shallot</i>	
<b>Phuket Lobster</b>	1,660.00
<i>Poached lobster topped with Froth Au Lait and caviar, served with asparagus, red pepper, roasted eggplant and green curry sauce</i>	
<b>Duck Foie Gras Two Ways</b>	1,550.00
<i>Chilled Foie Gras on a crispy garlic bread, fresh mango chutney and cracking bitter dark chocolate sprinkled with crushed peanuts, accompanied by pan-fried Foie Gras resting on a fresh mango chutney, teased with a spiced Mango Puree</i>	
<b>Vegetable Spring Rolls (V)</b>	190.00
<i>Bean sprout, mushroom, glass noodle, carrot, wrapped in a rice sheet served with palm sugar sauce</i>	

## Sorbets

<i>Today's selection of tropical sorbets served as a refreshing break between courses (V)</i>	90.00
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## Fish & Seafood

<b>Snow Fish</b> <i>Steamed snow fish with assorted Thai herbs, mini Vol-au-vent, lychee, pomelo, red curry black truffle sauce</i>	1,770.00
<b>Norwegian Salmon</b> <i>Pan-fried Norwegian salmon steak with steamed vegetable, mashed potato, with Chef de Café sauce</i>	1,060.00
<b>Sea Bass</b> <i>Pan fried sea bass with steamed bok-choy, caramelized carrot with ginger, mushroom, mashed potato, With an orange tamarind sauce</i>	720.00
<b>Tiger Prawns</b> <i>BBQ tiger prawns Chef's style, served with a fresh salad</i>	1,550.00
<b>Seafood Basket</b> (good for 2 persons) <i>Mix of Seafood of the day</i>	3,250.00

## Poultry

<b>Roasted Stuffed Duck Breast</b> <i>Stuffed with mushroom duxelles, served with braised cabbage, warmed onion, baby carrot, bean, With a grape tamarind jus</i>	790.00
<b>Roasted Duck Breast</b> <i>Accompanied with lychee, grapes, sautéed asparagus, baby carrot, seasonal vegetables, red curry sauce, served with tri-color rice</i>	690.00
<b>Grilled Stuffed Chicken Breast</b> <i>Grilled chicken breast scented with aromatic Thai herbs, stuffed with pineapple and onion, served with fried potato skin, grilled tomato, mixed garden greens, and red curry sauce</i>	590.00
<b>Roasted Chicken Breast Escalope</b> <i>Roasted chicken breast wrapped with bacon served with seared diced potato, steamed vegetables, Thai style black pepper sauce and garlic fried rice</i>	650.00

## Meats

<b>Lamb Curry</b> (casserole based on the famous Mussamun curry) <i>De-boned New Zealand lamb shank in a hearty curry with diced potatoes, onion, and peanuts, Served with a savory croissant on the side</i>	890.00
<b>Pork BBQ Honey Ribs</b> <i>Pork Spare Ribs marinated in a traditional homemade honey and garlic BBQ sauce served with coleslaw and your choice of steak fries or baked potato</i>	950.00
<b>Roasted Wagyu Tenderloin</b> <i>Accompanied with mashed potato, seasonal vegetables, baked apple, your choice of spicy black pepper, red wine, or red curry sauce</i>	2,100.00
<b>Roasted Wagyu Rib-eye Steak</b> <i>Accompanied with mashed potato, seasonal vegetables, baked apple, your choice of spicy black pepper, red wine or red curry sauce</i>	1,810.00
<b>Roasted Wagyu Sirloin Steak</b> <i>Accompanied with mashed potato, seasonal vegetables, baked apple, your choice of spicy black pepper, red wine or red curry sauce</i>	1,850.00
<b>Wagyu Tenderloin &amp; BBQ White Prawns</b> <i>Roasted Wagyu beef tenderloin served with BBQ prawns, steak fries, coleslaw and Chef's BBQ sauce</i>	2,300.00
<b>New Zealand Lamb</b> <i>Rack of roasted lamb, sautéed eggplant, steamed vegetables, pasta, green curry sauce, with a salad</i>	1,990.00

# Traditional Thai

## Starters

<b>Tom Yum Goong</b>	410.00
<i>Traditional Thai white prawn and seasonal mushroom soup with chilies, shallot, lime, lemongrass, kaffir lime leaves</i>	
<b>Coconut Chicken Soup</b>	230.00
<i>Slices of chicken breast in coconut milk, with seasonal mushroom, chilies, shallot, lime, lemongrass, kaffir lime leaves</i>	
<b>Yaam Woonsen</b>	310.00
<i>Spiced glass noodles salad with chicken and shrimp</i>	
<b>Labb</b>	Pork 270.00/ Chicken 260.00 / Duck 300.00 / Local Tilapia Fish 380.00
<i>Spicy salad with choice of minced main ingredient, served with sticky rice</i>	
<b>Nuea Yang</b>	1,310.00
<i>Marinated grilled Wagyu beef with Thai Herbs served with Spicy Thai dipping and sticky rice</i>	
<b>Yaam Hed</b>	260.00
<i>Steamed chicken and prawns with spiced Mixed Seasonal Mushroom</i>	
<b>Meang Goong</b>	320.00
<i>Fresh steamed prawns served with spicy peanut sauce and seasonal fresh vegetable and Siamese rice noodles</i>	
<b>Tood Mon Goong</b>	410.00
<i>Deep fried minced Prawns with bread crumbs served with Plum sauce</i>	
<b>Papaya Salad</b>	390.00
<i>Traditional Thai papaya salad served with Marinated Grill Chicken</i>	
<b>Yum Tua Poo</b>	260.00
<i>Wing beans shrimp salad accompanied with sliced chicken breast, boiled egg, and crispy shallot and garlic</i>	

## Curries - served with white or brown steamed rice

<b>Gaeng Khiew Waan</b>	Chicken or Pork or Prawns 430.00 / Wagyu Beef 1,020.00
<i>Green curry with choice of main ingredient, with Thai herbs, eggplant, coconut milk and sweet basil</i>	
<b>Mussamun</b>	Chicken Wings or Pork 430.00 / Wagyu Beef 1,030.00
<i>Southern style curry with choice of main ingredient, with Peanut, Sweet Potato, Shallot</i>	
<b>Gaeng Phed</b>	Pork or Chicken or Prawns 430.00 / Duck Breast 460.00 / Crab 490.00 / Wagyu Beef 1,060.00
<i>Red curry with choice of main ingredient, with eggplant, lychee, grapes, tomato, Thai herbs, sweet peppers</i>	
<b>Panaeng</b>	Chicken or Pork 430.00, River Prawns 790.00, Wagyu Beef 960.00
<i>Creamy Red curry with choice of main ingredient, with small eggplant, Thai herbs</i>	
<b>Chu-Chee</b>	Seabass 410.00 / Red Snapper 410.00 / Salmon 490.00
<i>Red Curry with choice of main ingredients, red chili and thinly sliced Kaffir Lime leaves</i>	

## Stir-fried

<b>Pad Thai with Phuket Lobster</b>	1,860.00
<i>Stir fried rice noodles, egg, bean sprouts, tofu, peanuts, Chinese chives, sweet &amp; sour sauce</i>	
<b>Pad Kee Mow</b>	330.00
<i>Stir-fried spaghetti with assorted fresh seafood and Thai herbs</i>	
<b>Phad Prik Khink</b>	Pork or Chicken or Prawns or Squid or Red Snapper 310.00 / Wagyu Beef 980.00
<i>Stir fried red curry paste with choice of main ingredient, with String Bean, kaffir lime leave, steamed rice</i>	
<b>Phad Preaw-Wan</b>	Pork or Chicken or Prawns or Squid or Red Snapper 410.00 / Wagyu Beef 1,040.00
<i>Stir fried sweet and sour sauce with choice of main ingredient, with onion, peppers, pineapple, cucumber, steamed rice</i>	
<b>Phad Mad-Mamowng</b>	Pork or Chicken or Prawns or Squid or Red Snapper 420.00 / Wagyu Beef 1,090.00
<i>Stir fried chili paste with choice of main ingredient, with Onion, Pepper, cashew nut, steamed rice</i>	
<b>Phad Kra Paow</b>	Pork or Chicken or Prawns or Squid or Red Snapper 370.00 / Wagyu Beef 1,010.00
<i>Spicy stir fry with choice of main ingredient, with string bean, hot basil, red pepper, steamed rice</i>	
<b>Phad Phung Ka-ree</b>	Pork or Chicken or Prawns or Squid 310.00 / Crab 550.00
<i>Stir fried in yellow curry with choice of main ingredients, with pepper, onion, spring onion, egg and Chinese spring onion</i>	
<b>Phad Nam Mon Hoy</b>	Pork or Chicken or Prawns or Squid or Red Snapper 310.00 / Wagyu Beef 980.00
<i>Stir fried choice of main ingredient in garlic and oyster sauce, steamed rice</i>	

## Fish & Seafood - served with white or brown steamed rice

**Tood Nam Pla** Sea Bass 790.00 / Red Snapper 710.00 / Squid 710.00 / Phuket Lobster @ market price  
Your choice of deep fried and marinated main ingredient, with Spicy mango salad

**Lui Saon** Sea Bass 790.00 / Red Snapper 710.00 / Tiger Prawns or Phuket Lobster @ market price  
Your choice of deep fried main ingredient topped with 3 pepper Thai herbs dressing

**Neung Ma-Now** Sea Bass 870.00 / Red Snapper 790.00 / Tiger Prawns or Phuket Lobster @ market price  
Your choice of steamed main ingredient with spicy Thai sauce

**Paow Kraow** Sea bass 890.00 / Red Snapper 810.00 / Local Tilapia 790.00  
Your choice of main ingredient dry-grilled with rock salt, accompanied with peanut dipping sauce, steamed vegetables

## Vegetarian Mains

**Asparagus Arrabiata (V)** 370.00  
With fresh asparagus, fresh tomato in baked eggplant, your choice of spaghetti, linguini or rice noodles

**Phad Thai (V)** 290.00  
Stir-fried spicy Thai style with tofu, bean sprout, and mixed young vegetable in tamarind sauce  
choice of spaghetti, linguini or rice noodles

**Broccoli and Pine Nut (V)** 370.00  
Stir-fried broccoli with garlic, a touch of dried chili, white wine, toasted sliced almond, black & green olives  
choice of spaghetti, linguini or rice noodles

**Thai Red Curry OR Green Curry (V)** 270.00  
Thai style curry with asparagus, broccoli, aubergine, red peppers, steamed rice

**Spicy Thai Style Wok with Basil (V)** 290.00  
With seasonal fresh young vegetables, mushroom, tofu, steamed rice

**Phad Phag (V)** Young Sunflower leaves or Young Chinese Chives 150.00 / Morning Glory 180.00  
Stir-fried seasonal vegetable of your choice with oyster sauce, steamed rice

## Side Dishes

▪ Baked Potato	60.00	▪ Mashed Potatoes	60.00
▪ BBQ Sauce	90.00	▪ Mozzarella Cheese 40 g	30.00
▪ Coleslaw	60.00	▪ Parmesan Cheese 40 g	30.00
▪ Crispy Beet Root	50.00	▪ Plain Omelet	50.00
▪ Crispy Taro	50.00	▪ Red Cabbage Salad	120.00
▪ French Fries	160.00	▪ Sautéed Buttered Mixed Vegetables	100.00
▪ Fried Egg	15.00	▪ Sliced Cucumber	30.00
▪ Garlic Bread 3 pcs	65.00	▪ Sliced Tomato	30.00
▪ Green Olives	90.00	▪ Spicy Thai dipping	50.00
▪ Green Salad	120.00	▪ Steamed Rice	50.00

## Wagyu Beef

The quality of beef in ALL our dishes containing beef is Australian Wagyu Beef, Grade 5. The grade reflects the marbling, meat color and brightness, firmness and texture of meat, luster and quality of fat.

*"Wagyu beef is the highest quality meat in the world".*  
- Dr Jerry Reeves, Washington State University

## Special Requests

Should you desire any dish not described in the menu, please let the service staff know and our Executive Chef will be more than happy to fulfill your request (pending availability of ingredients).