



FUSION
RESTAURANT

STARTERS

Searched Scallops, sautéed mushrooms, Swiss chard, grilled cherry tomato, carrot, pumpkin, beetroot salad	\$25	30k
Smoked Tilapia Salad, German butchery Smoked Tilapia , French beans, tomatoes, olives, boiled egg, white beans, cucumber onions, anchovies, basil & garlic vinaigrette	\$21	25k
Falafel, parsley tabbouleh, homemade hummus (V)	\$17	20k
Goat Kofta Kebab, Moroccan spices, chapatti, hummus, tabbouleh	\$21	25k
Fresh Spicy Prawn Bok Choy Wrap, mango, cucumber, avocado, green chili, mint and coriander, barley, citron mustard dressing	\$21	25k
Shaved Salad, beetroot, pumpkin, fennel, zucchini, passion-balsamic vinaigrette, parmesan (V)	\$15	18k
Mushroom Cappuccino, Rwandan mushrooms, cumin froth, garlic crostini	\$13	15k
Soup of the Day (V)	\$11	13k

FISH & SEAFOOD

Pan-Seared Norwegian Salmon, roasted caramelized carrots, broccoli-potato puree, garden salad	\$42	50k
Prawn Saffron Risotto, roasted grappa tomatoes, parmesan	\$33	40k
Mauritian Style Nile Perch Stew, mustard, turmeric, rice, smoked eggplant chutney, watercress salad	\$29	35k

MEAT & POULTRY

Slow Cooked Pork Belly, 5 spiced rub, balsamic & beetroot relish, bok choy caramelized parsnips	\$25	30k
Rwandan Beef Filet, mushroom chutney, watercress purée, braised carrot, potato pancake, red wine coffee sauce	\$33	40k
Grilled Chicken, creamy mashed Rwandan green banana, grilled zucchini, dodo purée, tomatoes & black olives sauce	\$25	30k
Lamb Burger, charred tomato salsa, capsicum, sautéed Rwandan mushrooms, roasted baby potatoes, salad	\$25	30k
Duck Breast, tamarind sauce, butternut squash, oyster mushroom, bok choy, baby potato fondant	\$38	45k

