

RESTAURANT
WINE & PIANO BAR

Tapas

Tomato bruschetta	\$9
garlic toasted bread basil Parmesan tomato salsa	
Thin-sliced prosciutto	\$20
grilled vegetables arugula pistachio	
Olives	\$9
mixed flavors	
Chorizo & shrimp croquettes	\$21
dill mustard cilantro mayonnaise lemon parsley	
Crispy calamari	\$15
lightly dusted aioli lemon wedge	
Fried chicken wings	\$16
9 pcs sesame scallion blue cheese dip	

Starters & Salads

Crisp wedge salad	\$14
blue cheese bacon onion tomato herbs	
Caesar salad	\$14
Romaine anchovies Parmesan garlic crouton boiled egg	
add chicken anticucho	\$9
add shrimp ajillo	\$15
add sautéed mushrooms	\$3
Burrata & roasted peppers	\$29
burrata bell pepper lemon basil macadamia	
Salmon ceviche	\$19
salmon yellow leche de tigre edamame cilantro	
Shrimp al Ajillo	\$27
garlic chili flakes herbs	
Vegetarian egg rolls	\$14
mango relish scallion cilantro	

Fusion Premium Combinations

Selection of cheeses

“keshi d’Hulanda” | 5 cheeses
quince | walnuts

\$29

The Mediterranean combo

prosciutto | olives | bruschetta | fuet
focaccia | aioli | truffle brie

\$29

Gaucho mix

beef & chorizo pincho | chicken thigh pincho
shrimp al ajillo | Grill Sausage

\$35

The French Connection

Vineyard escargots

snails in garlic butter | white wine
fresh herbs | crispy French bread

\$18

Classic French onion soup

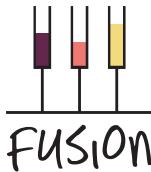
Braised short rib | French bread
Gouda & Gruyère

\$16

An 18% service charge will be added to your check

Allergen Disclaimer:

Our products may contain or come into contact with common allergens like nuts, dairy, gluten, soy, and shellfish. Please inform us of any allergies or dietary restrictions. We strive to prevent cross-contamination but cannot guarantee allergen-free products.



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The Green Egg “Premium charcoal | unmatched flavors”

Cedarwood smoked salmon	\$37
soy glaze scallion cilantro crispy onion kewpie	
Minute grilled Ahi tuna	\$37
pepper crusted tomato salsa olives greens	
Fusion beef burger & fries	\$25
toasted brioche BLT cheddar caramelized onion	
10-hour slow-cooked short rib	\$39
Black Angus spices homemade BBQ sauce coleslaw	
Herb crusted rack of lamb	\$54
mustard Provençale herbs breadcrumbs	
Green Egg chicken anticucho	\$27
chicken thigh sriracha sesame daikon and carrot salad	

Steaks and Cuts

4 oz Petit Filet	\$34
8 oz Black Angus Tenderloin	\$55
16 oz Black Angus Ribeye	\$56
22 oz Cowboy Ribeye	\$89
Try our Butcher's Cut	Market Price

Surf your Turf

6 oz Caribbean Rock Lobster	\$32
6 pcs Head-On Garlic Shrimp	\$28

Sides

Truffle mac & cheese	\$12
Loaded fries Parmesan scallion	\$9
Baked Potato Scallion Sour Cream Olive Oil	\$9
Potato gratin mozzarella	\$9
Sautéed mushrooms chopped herbs	\$9
Grilled vegetables Provençale	\$9
Side salad	\$7

Choice of Sauces

Béarnaise | Peppercorn | Chimichurri

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GREAT FOOD DESERVES A GREAT WINE!

“At Fusion Restaurant, we believe that the right wine enhances every nuance of a well-prepared dish. Our curated wine selections are chosen to complement and enrich the flavors on your plate, bringing balance, depth, and refinement to your meal.

Whether you favor bold reds or crisp whites, our team is pleased to guide you toward a wine that enhances your culinary journey.”

Carlos Romero,
Manager, Fusion Restaurant

Desserts

Crème Brûlée

flame torched with cane sugar
\$9

Chocolate brownie

cookie crumble | vanilla sauce
vanilla ice cream
\$9

Ice Cream Sundae

Vanilla ice cream | warm salted caramel
crumble | crushed walnuts | popcorn
\$9

Cocktails

Local Vibe	\$17.00
Papiamento rum, passion fruit liqueur, Jamaican flower syrup, fresh lime juice	
Organic Delight	\$12.50
Tito's vodka, elderflower liqueur, lemon juice, basil syrup, orange bitters	
The Kraken	\$15.00
Kraken spiced rum, Malibu, pineapple syrup, fresh lime juice, simple syrup	
Gin & Basil	\$17.00
Bombay gin, lime juice, basil syrup, simple syrup & fresh cucumber	
Fusion Delight	\$15.00
Tito's vodka, lychee liqueur, raspberry purée, fresh lime juice	
Smoked Old Fashioned	\$16.00
Elijah Craig bourbon, bitters, cherry juice	
Espresso Martini	\$17.00
Vanilla vodka, espresso, coffee liqueur, Baileys Irish Cream	
Fusion Sangria	\$14.00
Fusion homemade recipe, fresh fruits	
Órale Amigo	\$18.00
Mezcal, Aperol liqueur, elderflower, passion fruit purée, simple syrup	