

Pair & Share

Tomato Bruschetta garlic toasted bread basil Parmesan tomato salsa	\$9
Thin Sliced Prosciutto grilled vegetables arugula pistachio	\$20
Olives mixed flavors	\$9
Chorizo & Shrimp Croquettes dill mustard cilantro mayonnaise lemon parsley	\$21
Crispy Calamari lightly dusted aioli lemon wedge	\$15
Crispy Chicken Wings 9 pcs barbecue sauce	\$16

Starters & Salads

Crisp Wedge Salad blue cheese bacon onion tomato herbs	\$14
Caesar Salad Romaine anchovies Parmesan garlic crouton boiled egg	\$9
add chicken anticucho	\$15
add shrimp ajilo	\$3
add sautéed mushrooms	\$29
Burrata & Roasted Peppers burrata bell pepper lemon basil macadamia	\$19
Salmon Ceviche mango red chili chulpi corn cilantro cress thai leche de tigre	\$27
Shrimp al Ajilo garlic chili flakes herbs	\$14
Vegetarian Egg Rolls 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

Fusion Experience

cheeses | olives | bruschetta | focaccia
croquettes | calamari’s | shrimp ajilo | chicken
anticucho
\$85

The French Connection

Vineyard Escargot’s

snails in garlic butter | white wine
fresh herbs | crispy French bread
\$18

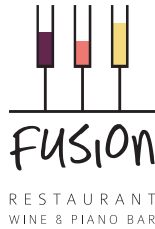
Classic French Onion Soup

Braised short rib | French bread | gruyere
\$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



The Green Egg “Premium charcoal | unmatched flavors”

Cedar Wood Smoked Salmon \$37
soy glaze | scallion | cilantro | crispy onion | kewpie

Minute Grilled Ahi Tuna \$37
pepper crusted | tomato salsa | olives | greens

Black Angus Beef Burger \$25
toasted brioche | BLT | cheddar | caramelized onion

10 Hours Slow Cooked Short Rib \$39
Black Angus | spices | home made BBQ sauce
cole slaw

Herb Crusted Rack of Lamb \$54
mustard | Provençale herbs | breadcrumbs

Green Egg Chicken Anticucho \$27
chicken thigh | fusion spices | daikon and carrot salad

Steaks and Cuts

4 oz Petit Filet \$34

8 oz Black Angus Tenderloin \$55

10 oz Butchers Cut \$38

16 oz Black Angus Rib Eye \$56

22 oz Cowboy Rib Eye \$89

*served with chimichurri and Bearnaise

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

Potato Gratin | mozzarella \$9

Sautéed Mushrooms | chopped herbs \$9

Grilled Vegetables | Provençale \$9

Side Salad \$7

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

with a touch of the green egg
\$9

Chocolate Brownie

cookie crumble | salted caramel
vanilla ice cream
\$9

Ice Cream Bucket

variety of flavors and toppings
\$9

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