

# FUSION POOLSIDE







## lunch

 Vegetarian

 Gluten-Free

FROM 11:00AM - 05:00PM

## STARTERS

<b>Fried Chicken Wings</b> Spiced wings, curry mayo, french fries	170	<b>Prawn Cake</b> Crispy prawn cake, palm sugar dipping sauce	250
 <b>Summer Melon</b> Honeydew cantaloupe, prosciutto, poppy seed dressing	180	<b>Caesar Salad</b> Your choice of: grilled chicken or grilled prawn, romaine lettuce, crispy parma ham, crouton, parmesan cheese	250
 <b>Mozzarella Nigiri</b> Fresh Dalat mozzarella, tomato, basil, smoked salmon, balsamic, salmon roe	190	 <b>Tom Yum Goong</b> Thai spicy and sour clear prawn soup, flavored with lemongrass & kaffir lime	260
<b>Wonton Soup</b> Prawn & pork wrapped in wonton skin, bean sprout, chives & master broth	220	 <b>Cobb Salad</b> Poached chicken, soft boiled quails egg, gorgonzola, tomato, crispy bacon, salad greens & red wine vinaigrette	260
<b>Pan Seared Tuna</b> Sesame & ginger marinated tuna, pickle ginger, wakame, wasabi mayo	230	 <b>Seafood Cocktail</b> Fresh crab & prawn, avocado, fennel, asparagus, soft boiled quail's egg, flying fish roe & cocktail sauce	260
 <b>Chopped Red Quinoa</b> Spinach, watercress, cherry tomato, avocado, cucumber, charred corn, broccoli, feta cheese, cilantro cream	230		

## LOCAL FAVORITES

All 190

### Fresh Prawn & Pork Spring Roll

Fresh rice noodles, prawns, pork, fresh herbs, peanut dipping sauce

### Crispy Seafood Spring Roll

Scallops, crab meat, prawns, vermicelli, ear mushrooms, sweet potato, sweet & sour fish sauce

### "Bún Thịt Nướng"

Char-grilled marinated pork shoulder, rice noodles, spring roll, fresh herbs & fish sauce dip

### "Phở" - Vietnamese Noodle Soup

Your choice of: beef or chicken rice noodles, bean sprouts & fresh local herbs

### Pomelo Salad

Pan seared prawn, cucumber, shallot, tomato, chili, local herbs, peanut

### "Bún Cá Sứa"

Nha Trang traditional noodle soup  
Jelly fish, sprouts, white fish

# SANDWICHES & BURGERS

(Served with fries or mixed salad)



## Traditional Vietnamese Baguette

Homemade chicken liver pate, pork siu mai, pickled vegetables & mayo/chili sauce

170

## Chicken Burger

Parmesan crumbed chicken, smoked paprika aioli, grilled onion & pineapple, classic slaw, brioche bun

260



## Grilled Cheese Sandwich

Whole wheat toast, pesto, guacamole, cheddar cheese, egg

230

## Beef Burger

Whole wheat bun, caramelized onion, bacon, gruyere cheese & grain mustard

290

## Chicken Quesadilla

Jalapeño, scallions, avocado, capsicum, cheddar cheese, tomato salsa, cilantro cream

260

# FUSION WOOD FIRED PIZZA



## Bianca

Garlic butter, parsley, parmesan cheese

300

## Prosciutto

Fresh mozzarella, Parma ham, herb tomato sauce, rocket

320

## Miss Saigon

Spicy tomato sauce, pork siu mai, chili, mozzarella, scallion, coriander

300

## The Devil

Herb tomato sauce, pepperoni, chili flakes, oregano

320

## Tuna Bell Pepper

Mozzarella, tuna confit, tomato, anchovy, caper, parsley

320

## Four Cheeses

Emmental, blue, goats, parmesan

350

## Parmigiana

Smoked eggplant, mozzarella, prosciutto, tomato, parmesan, fresh basil

320

## Cam Ranh Seafood

Spicy tomato sauce, shrimp, squid, scallop, shallot, mushroom, mozzarella

350

# MAIN COURSES



## Linguine Arrabiata

Chili flakes, garlic, plum tomatoes, Italian basil, oregano

230

## Wok Fried Noodle With Seafood

Prawn, squid, scallop, bok choy, cabbage, mushroom, onion, carrot, capsicum, egg noodle

290

## Spaghetti Bolognese

Meat ragout, parmesan cheese, tomato & Italian basil

250

## Indonesia Nasi Goreng

Fried rice, prawn, chicken, egg, beef satay, shrimp crackers

350

## Sea Bass Baked In Banana Leaf

Sea bass fillet, turmeric, galangal, yoghurt, shallot, coriander

250

## Shaking Beef

Australian beef striploin, tomato, chili, capsicum, onion, oyster sauce, chili sauce

390

## Penne Pesto

Smoked salmon, basil pesto, shaved parmesan

290

## Mixed Seafood Fritto Misto

Golden fried fish, squid, prawn, mussels, tartare sauce, lime

500

## Spaghetti Meatball

Homemade meatballs, tomato sauce, parmesan

290

## Roasted Lamb Chop

Eggplant rollatini, baked shallot, rosemary jus

550

# DESSERTS

All 190



## Mekong Delta Fresh Fruits

Seasonal fresh fruits

## Yuzu Opera

Joconde biscuit, milk chocolate ganache, raspberry confit, yuzu syrup



## Chilled Black Rice

Fresh mango, coconut ice cream

## Homemade Ice Creams & Sorbets

70/scoop

Ice Creams: Coffee | Vanilla | Dark Chocolate | Coconut | Sorbets: Strawberry | Mango | Lime | Passion Fruit |

# BARTENDER FAVORITES

<b>Lillet Vive</b> Lillet blanc, tonic, cucumber	195
<b>Fusion Martini</b> Absolut Vodka, parfait amour, butterfly flower, sour mix	195
<b>Gin Sour</b> Beefeater Gin, grand marnier, sour mix	195
<b>Spicy Margarita</b> Olmecca Tequila, cointreau, lime, chili, corianders, pineapple	195
<b>The Circle</b> Bourbon Whiskey, thyme, lime, homemade lime & thyme syrup	195
<b>Aperol Spritz</b> Aperol & prosecco	195
<b>Pimms No.1</b> Pimms & sprite	195

# B E E R S

<b>Winking Seal 555 Cream Ale</b>	110
<b>Winking Seal Lemongrass Blonde Ale</b>	125
<b>Baby Fatso Dry Stout</b>	125
<b>Lemongrass Blonde Ale</b>	125
<b>Saigon</b>	75
<b>Tiger</b>	80
<b>Heineken</b>	85
<b>Corona</b>	125

## S O M M E L I E R C O L L E C T I O N

*By the glass*

### SPARKLING

<b>Il Vino dei Poeti Prosecco Brut Bottega Spumante Bianco DOC Treviso</b> Italy, Treviso, NV	245
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### RED

<b>Two Oceans, Cabernet Sauvignon, Merlot</b> Western Cape, South Africa	220
<b>Banfi Col di Sasso, Cabernet Sauvignon</b> Tuscany, Italy	240

### WHITE

<b>Trivento Tribu Viognier</b> Mendoza, Argentina	210
<b>Two Oceans, Sauvignon Blanc</b> Western Cape, South Africa	220

### ROSÉ

<b>Villa Garrel Rosé</b> France, Côtes de Provence	220
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### DESSERT

<b>Noval Tawny Port</b> Quinta do Noval, Douro, Portugal (60ml)	120
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## F U S I O N G I N & T O N I C

<b>Blackberry Smash</b> Hendricks's Gin, thyme, blackberry berries, lemon zest, cucumber, tonic water	250	<b>Gin Spritzer</b> Four pillars bloody Gin, blackberry, mint, lime, cucumber, tonic water	250
<b>Basillito</b> Bombay Gin, basil, lemongrass, lime wedges, tonic water	250	<b>Monkey 47</b> Black forest, Germany (Awarded the best Gin in the world)	330
<b>Best G&amp;T</b> No. 3 London dry Gin, corianders, cardamom, orange zest, tonic water	250	<b>Le Gin</b> De Christian Drouin, France	350

# EXCEPTIONAL WINES

Bottle

<b>Guigal Grenache/Shira/Mourvedre</b> Cotes de Rhone, France	1,550	<b>Chateau Siran Cabernet Sauvignon/Merlot</b> Margaux, Bordeaux, France	3,350
<b>Moss Wood Sauv Blanc/Semillon</b> Ribbon Vale Vineyards, Margaret River, Australia	3,050	<b>Tenuta Cabernet/Merlot</b> San Guido, Tuscany, Italy	3,575
<b>Chateau Musar Cabernet Sauvignon</b> Bekaa Valley, Lebanon	3,150		

## WINES BY THE BOTTLE

### WHITE

<b>Two Oceans, Sauvignon Blanc</b> Western Cape, South Africa	950
<b>Obikwa, Chenin Blanc</b> Western Cape, South Africa	950
<b>Santa Digna Sauvignon Blanc</b> Central Valley, Chile	1,025
<b>Moulin de Gassac, Viognier</b> France, IGP Pays d'Herault	1,100
<b>Lindemans Bin 65 Chardonnay</b> South East Australia	1,100
<b>Fairview La Capra Sauvignon Blanc</b> Paarl, South Africa	1,160
<b>Banfi Le Rime Pinot Grigio</b> Tuscany, Italy	1,280
<b>The Stump Jump Riesling Sauv/ BI Marsanne</b> Mc Laren Vale, Australia	1,295
<b>Gunderloch "Fritz" Riesling</b> Rheinhessen, Germany	1,310
<b>Matua Sauvignon Blanc</b> Marlborough, New Zealand	1,350
<b>Torres Vina Esmeralda Moscatell/ Gewurztraminer</b> Catalunya, Spain	1,355
<b>Trimbach Gewurztraminer</b> Alsace, France	1,865
<b>Chablis Laroche</b> Bourgogne, France	1,980
<b>Alois Lageder Gewurztraminer</b> Alto Adige, Italy	2,000

### ROSÉ

<b>Villa Garrel</b> Cote de Provence, France	1,120
<b>Chateau d'Esclans Sacha Lichine Whispering Angel</b> Coteaux D'Aix en Provence, France	3,000

### RED

<b>Two Oceans, Cabernet Sauvignon, Merlot</b> Western Cape, South Africa	950
<b>Moulin De Gassac Shiraz/Grenache</b> France	950
<b>Trivento Tribu Pinot Noir</b> Mendoza, Argentina	950
<b>Vina Maipo Cabernet Sauvignon/Merlot</b> Central Valley, Chile	950
<b>Placido Chianti Sangiovese</b> Tuscany, Italy	1,100
<b>Banfi Col di Sasso Cabernet Sauvignon/ Sangiovese</b> Tuscany, Italy	1,100
<b>Casillero Del Diablo Merlot</b> Central Valley, Chile	1,130
<b>Obikwa Merlot</b> Western Cape, South Africa	1,200
<b>Delicato Cabernet Sauvignon</b> California, USA	1,280
<b>The Stump Jump Grenache/Shiraz/ Mourvedre</b> South Australia	1,300
<b>Baron de Rothschild Malbec</b> Mendoza, Argentina	1,340
<b>Clos Henri Pinot Noir</b> Marlborough, New Zealand	1,360
<b>Marques de Riscal</b> Rioja, Spain	1,360

### DESSERT

<b>Concha Y Toro Sauvignon Blanc Late Harvest</b> Chile	880
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