



5 COURSE
Degustation
MENU / R550
PER PERSON

**EXPERIENCE A CULINARY FLAVOR JOURNEY
AROUND THE WORLD**

RE-FRIED RICOTTA CHEESE (ITALIAN CUISINE) 

Refried ricotta cheese and grana padano custard paired with thyme infused butternut puree, peach and apricot chutney topped with a hint of citrus parmesan foam

KOREAN POPCORN CHICKEN (KOREAN CUISINE) 

Succulent sweet and spicy popcorn chicken thighs paired with, sesame cucumber ribbon and rice paper crackers

BEEF SHORT RIB MASSAMAN CURRY (THAI CUISINE) 

Braised beef short rib infused in coconut stock paired with Thai Massaman curry sauce with a compliment of basmati rice and pickled red onion

OR

MEDITERRANEAN SALMON (MEDITERRANEAN CUISINE) 

Pan seared Mediterranean salmon on a bed of creamy black risotto rice, wasabi pea puree and curry smoked mussels

SORBET - DILL & LIME SORBET

Fresh dill and lime sorbet served on a bed on iced flower petals

DESSERT - MOCHA CHOCOLATE MOUSSE (FRENCH CUISINE) 

Mocha mousse with a rich chocolate flavour and hint of coffee, topped with sesame brittle finished off with homemade cinnamon ice cream



*Images for illustrative purposes. Actual dish may vary

RESERVATIONS: 015 291 4042 | saskia@fusionhotel.co.za