

# MENU

## COCKTAILS

### CLASSICS

<b>Fusion Fizz</b>	<b>£11.00</b>
Prosecco and lychee liqueur combine to create a sweet signature special.	
<b>Asian Myst</b>	<b>£11.50</b>
Exotic fresh and Myst-erious. Malibu along with Midori, finished with pineapple juice and a squeeze of lime.	
<b>Fusion Breeze</b>	<b>£11.50</b>
A striking blend of smooth Vodka, vibrant blue curacao & a rich blueberry syrup shaken over ice to give you a bold, fruity cocktail with a hint of citrus.	
<b>Mojito</b>	<b>£11.00</b>
White rum, mint leaves, fresh lime juice and sugar syrup.	
<b>Dark n Stormy</b>	<b>£11.50</b>
A simple but beautiful mixture of sweet, mellow dark rum, spicy ginger beer and zingy lime, finished with angostura bitters.	
<b>Espresso Martini</b>	<b>£10.00</b>
A combination of Vodka, fresh Ringtons Espresso, Vanilla syrup and Tia Maria, shaken with ice served with a coffee bean garnish.	
<b>Passion Fruit Martini</b>	<b>£10.00</b>
A sweet Spa favourite made with Smirnoff Vodka and Passoa with Passion fruit puree, passion fruit syrup with a squeeze of lime.	
<b>Bourdon Lemonade</b>	<b>£11.00</b>
A smooth bourbon meets bright tangy lemonade. This is a combination of Jack Daniels, Limoncello, sugar syrup & lemon juice.	

### MARGARITAS

<b>Pineapple &amp; Coconut Margarita</b>	<b>£11.50</b>
A luscious blend of smooth Tequila, pineapple & coconut syrup. Shaken with a classic margarita mix.	
<b>Strawberry Peach Margarita</b>	<b>£11.50</b>
A blend of juicy strawberry & sweet peach syrup shaken with Tequila. This is Summer in a glass!	
<b>Rhubarb &amp; Ginger Margarita</b>	<b>£11.50</b>
A bold fusion of tart rhubarb & spicy ginger, smooth Tequila & a classic margarita mix. This vibrant margarita delivers a tangy yet sweet warming spice.	
<b>Classic Margarita</b>	<b>£11.50</b>
This is a timeless fresh & crisp margarita. A smooth blend of Tequila, fresh lime juice & orange liqueur - shaken over ice.	
<b>Aperol &amp; Spicy Mango Margarita</b>	<b>£11.50</b>
This is a bold exotic twist on a Margarita, a blend of bitterness from the Aperol with the tropical sweetness from the mango with a Fiery kick. Aperol, tequila, spicy mango syrup, lemon juice, lime juice and orange juice.	

### SPA SOURS

**All our sours are made with Aquafaba – so they are vegan friendly**

<b>Amaretto</b>	<b>£10.00</b>
A smooth and nutty twist on a classic sour. A blend of rich Amaretto, lemon & lime juice with a simple syrup for the perfect balance of sweet & tart.	
<b>Midori</b>	<b>£10.00</b>
A vibrant and refreshing sour – using the bold, fruity flavour of Midori Melon liqueur, balanced with fresh lemon juice and a touch of simple syrup.	
<b>Whisky</b>	<b>£10.00</b>
A smooth classic sour made with rich Whisky, freshly squeezed lemon juice and a touch of simple syrup.	
<b>Vodka</b>	<b>£10.00</b>
This sour combines smooth Vodka with fresh lemon juice & a dash of simple syrup for a bright and zesty sip!	
<b>Raspberry</b>	<b>£10.00</b>
A vibrant & fruity twist on a sour blends smooth Gin, muddled with fresh raspberries & fresh lemon juice. Shaken for a frothy & tart finish, a berry – infused sip!	

### FUSION SIGNATURES

<b>Cheeky Tiki</b>	<b>£11.50</b>
A cheeky twist on a classic tiki cocktail, white rum, spiced rum, coconut syrup, strawberry syrup and pineapple juice all shaken and garnished with pineapple and strawberries.	
<b>Fusion -Tini</b>	<b>£11.50</b>
A sweet blend of Chambord, Smirnoff vodka & pineapple juice.	
<b>Froze Spritz</b>	<b>£11.50</b>
This one's a crowd pleaser! The refreshing slushiness of a froze and the sparkling effervescence of a spritz. A blend of zinfandel rose wine with strawberry syrup and lemon juice topped with lemonade and fresh strawberries.	
<b>Honeycomb Choco Mudslide</b>	<b>£11.50</b>
This one is an indulgent, dessert like cocktail that combines rich, creamy and boozy decadence. A blend of Tia Maria, Baileys, cream, honeycomb syrup topped with whipped cream and chocolate crunchie pieces.	
<b>Limoncello Spritz</b>	<b>£11.50</b>
Limoncello, Prosecco, lemon juice, sugar syrup and soda.	
<b>Strawberry Daquiri</b>	<b>£10.00</b>
This smooth cocktail mixes Captain Morgan's Spiced Caribbean Rum with sweet ripe strawberries, juicy lime, and rich notes of vanilla and rum spice.	
<b>Pink Martini Gordons</b>	<b>£10.00</b>
A fresh favourite made with Gordons Gin, St Germaine elderflower liqueur,finished with apple juice and a squeeze of lime.	

<b>Tangerine Dream</b>	<b>£11.50</b>
A smooth Orange Gin with a tang of tangerine syrup and a splash of zesty lime juice. This citrus cocktail delivers a burst of tropical flavour with a perfectly balanced sweetness & tartness. Making it the ultimate Fusion drink!	
<b>Cosmic Berry</b>	<b>£11.50</b>
A dazzling fusion of berry Vodka, tart lime juice & a vibrant blend of cranberry and pineapple juice. This one is bursting with Cosmic Flavour!	
<b>White Peach &amp; Jasmine Iced Tea</b>	<b>£12.00</b>
A Thai twist on the Long Island iced tea featuring Bacardi, Gin, Tequila, Vodka & Cointreau. Finished with Peach Syrup, fresh lime juice topped with peach jasmine soda.	

### MOCKTAILS

<b>Sweet Sunset</b>	<b>£6.50</b>
Fresh orange and pineapple juice, plenty of ice and a dash of strawberry syrup to set the scene.	
<b>White Peach &amp; Jasmine Iced Tea</b>	<b>£7.00</b>
A delicate fusion of ripe, bright peach, soothing Jasmine Tea, and a hint of citrus - creating a refreshing & aromatic cocktail.	
<b>Rhubarb &amp; Ginger Spritz</b>	<b>£7.00</b>
A lively & invigorating spritz, blending the tartness of Rhubarb with a warmth of Ginger for a bright refreshing lightly effervescent cocktail.	
<b>Raspberry &amp; Rose Soda</b>	<b>£7.00</b>
A delightful fusion of raspberry syrup & fresh lime juice with aromatic Rose, this sparkling soda offers a refreshing & floral twist on a classic.	

### SMOOTHIES

<b>Detox Zing</b>	<b>£7.50</b>
Ginger, Courgette, Banana, Carrot, Apple & Blueberry	
<b>Spinach To Win It</b>	<b>£7.50</b>
Broccoli, Pineapple, Banana, Mango, Spinach, Apple & Cucumber	
<b>Cherry Poppins</b>	<b>£7.50</b>
Strawberries, Sour Cherries, Apple, Mango, Banana, Blackcurrants & Raspberries	
<b>Blueberry Thrill</b>	<b>£7.50</b>
Blueberry, Raspberry, Apple, Banana & Flaxseed	



fusion  
Asian Cuisine



White Wine	175ml	250ml	Bottle
<b>Georges Duboeuf Blanc</b> <i>Vin de Table, France</i> Dry and easy drinking	<b>£7.20</b>	<b>£9.80</b>	<b>£32.00</b>
<b>Kleinkloof Chenin Blanc 2023</b> <i>South Africa</i> Crisp, refreshing palate with lots of tropical fruit	<b>£7.20</b>	<b>£9.80</b>	<b>£32.00</b>
<b>Le Pianure Pinot Grigio 2023</b> <i>IGT Venezia, Italy</i> Dry with a clean crisp finish	<b>£7.80</b>	<b>£10.70</b>	<b>£33.00</b>
<b>Regaleali Bianco Tasca d’Almerita</b> <i>Sicily, Italy</i> Bright straw-coloured wine with enticing aromas of citrus, green apple and white flowers	<b>£8.90</b>	<b>£12.00</b>	<b>£36.00</b>
<b>Morandé Sauvignon Blanc</b> <i>Reserva 2022</i> <i>Chile</i> Citrus with notes of green apple, white peaches & pears	<b>£8.90</b>	<b>£12.00</b>	<b>£37.00</b>
<b>Deakin Estates Viognier 2021</b> <i>Australia</i> Rich, Zingy with Tropical Fruit			<b>£37.00</b>
<b>Joel Gott Chardonnay 2022</b> <i>California, USA</i> Unoaked offering Pear & Melon with floral notes			<b>£43.00</b>
<b>Dog Point Sauvignon Blanc 2023</b> <i>Marlborough, New Zealand</i> Plush notes of passionfruit & citrus			<b>£49.00</b>

Rosé Wine	175ml	250ml	Bottle
<b>Le Pianure Rosato 2024</b> <i>VDT Friuli, Italy</i> Delicate dry rosé with aromas of spring flowers & strawberries	<b>£7.80</b>	<b>£10.70</b>	<b>£33.00</b>
<b>Beringer Zinfandel Rosé 2021</b> <i>California, United States</i> Sweet rosé with ripe red fruit flavours & refreshing acidity	<b>£7.80</b>	<b>£10.70</b>	<b>£33.00</b>
<b>Whispering Angel Rose 2021</b> <i>Cotes de Provence, France</i> A medium bodied and delightfully fresh rose with tart berries and a creamy texture on the finish.			<b>£56.00</b>

**Spritzer:** add £1 per glass for soda or £2 per glass for lemonade.

For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist you. As we use many ingredients and shared equipment, we are unable to guarantee that our food is fully allergen free due to the risk of cross-contact.

**(V) Vegetarian option,**  
**(GF) Available as gluten free option.**  
All prices are inclusive of VAT.



APPETISERS	
<b>Shrimp &amp; Prawn Crackers</b>	<b>£5.50</b>
<b>Roasted Spiced Cashew Nuts (V)</b>	<b>£6.00</b>
<b>Steamed Edamame Beans (V)</b> Dressed in Chilli Oil & Soy Sauce	<b>£6.25</b>
STARTERS	
<b>Chicken Satay</b> with spicy peanut sauce	<b>£9.75</b>
<b>Tempura King Prawns</b> with Wasabi mayo	<b>£10.75</b>
<b>Thai Fishcakes</b> with sweet chilli sauce	<b>£9.75</b>
<b>Crispy Baby Squid</b> with lime & Wasabi mayonnaise	<b>£10.75</b>
<b>Soft Shell Crab</b> with sweet chilli & garlic mayonnaise	<b>£10.25</b>
<b>Honey roasted Pork Ribs</b> with Asian salad, Hoi Sin & ginger sauce	<b>£10.25</b>
<b>Shredded Duck Pancakes</b> with cucumber, spring onion & Hoi Sin	<b>£12.75</b>
<b>Vietnamese Vegetable Spring Rolls</b> with sweet & sour plum sauce	<b>£9.75</b>
<b>Vietnamese Duck Spring Rolls</b> with Nuoc Cham sauce	<b>£10.75</b>
<b>Mixed Steamed Dim Sum</b> with dipping sauces	<b>S £20.00 / M £16.50</b>
<b>Fried Chicken Gyoza</b> with Soy sauce & rice vinegar	<b>S £10.75 / M £16.00</b>

SOUPS	
<b>Sweetcorn Soup</b>	<b>Chicken £9.00 / Crab Meat £10.50</b>
<b>Tom Kha Soup (Thai Coconut soup)</b>	<b>Chicken £9.00 / Prawn £10.50</b>
<b>Hot &amp; Sour Szechuan Soup</b>	<b>Chicken £9.00 / Crab Meat £10.50</b>

NOODLE SOUP	
<b>Japanese Ramen</b> with Spring Onions, Coriander, Bean sprouts & Egg	
<b>Khao Soi Coconut Curry soup</b> with Spring Onion & Bean Sprouts, topped with crispy Noodles	
<b>Choose From: Chicken £18.50 / Char-Sui Pork £19.50</b>	
<b>Seafood £20.50</b>	

SUSHI	
<b>Maki (6 piece)</b> Tuna or Salmon or Mixed	<b>£13.50</b>
<b>Nigiri (6 Piece)</b> Tuna or Salmon or Mixed	<b>£13.50</b>
<b>California Roll (6 piece)</b> Avocado, Crab & Cucumber	<b>£13.50</b>

SALADS	
<b>Bang Bang Chicken Salad</b> lettuce, cucumber & spicy peanut dressing	<b>S £10.50 / M £17.95</b>
<b>Spicy King Prawn &amp; Pork Glass Noodle Salad</b> with lemongrass & cashew nuts	<b>S £10.50 / M £17.95</b>
<b>Duck &amp; Watermelon Salad</b> white cabbage, mint, cashew nuts & Hoi Sin sauce	<b>S £10.50 / M £17.95</b>
<b>Teriyaki Beef Salad</b> Chinese cabbage & sesame	<b>S £10.50 / M £17.95</b>

SIDES	
<b>Spiced Sweet Potato Fries (V) with cumin &amp; mayo</b>	<b>£5.75</b>
<b>Wok Fried Greens (V) with sesame oil &amp; soy dressing</b>	<b>£5.75</b>
<b>Edamame Beans (V) with chilli oil &amp; soy dressing</b>	<b>£5.75</b>
<b>French Fries</b>	<b>£5.75</b>
<b>Fried Rice</b>	
<b>Choose from egg or coconut with Pork £7.00 / Chicken £7.00</b>	
<b>Prawn £8.50</b>	

**MAKE YOUR OWN BENTO**  
Choose any 4 - £27.50  
All served with steamed jasmine rice, egg fried rice or egg fried noodles.  
A maximum of 5 boxes per table maybe ordered at any one time  
Choose from yellow (GF), green or red Thai curry sauce served with chicken, duck leg or aubergine & sweet potato (V)

MAIN MEALS	
<b>Korean BBQ Style Crispy Chicken Burger</b> with Kimchi & Gochujang Mayo serve with Fries & BBQ Dipping sauce	<b>£19.95</b>
<b>Thai Surf &amp; Turf</b> Teriyaki Fillet, Garlic & Ginger King Prawns with wok fried Greens	<b>£39.95</b>
<b>Hot &amp; Spicy Szechuan Braised Beef</b> served with Pak Choi, Bean Sprouts, Spring Onion & Steamed Jasmine Rice	<b>£26.50</b>
<b>White Miso Marinated Cod</b> with wok Fried Vegetables & Steamed Jasmine Rice	<b>£28.50</b>
<b>Steamed Sea Bream</b> with Lemongrass, Fish sauce, Lime, Garlic & Chilli & Chinese Cabbage	<b>£26.50</b>
<b>Roast Duck Breast</b> with Soy & Orange served with Shitake Mushrooms Spring Onions & Ginger	<b>£29.00</b>

FROM THE WOK	
<b>Pad Thai</b> stir fried chicken, tiger prawn, shrimp, bean sprouts, spring onion & rice noodles with tamarind & toasted peanuts	<b>£20.50</b>
<b>Teriyaki Don</b> stir fried peppers, broccoli, spring onion, mushrooms & Pak Choi cooked in rich Teriyaki sauce, served with Jasmine steamed rice	
<b>Choose from: Chicken £20.95 / Salmon £20.95 / King Prawn £21.95</b>	
<b>Beef £21.95</b>	
<b>Honey Chilli Chicken</b> peppers, spring onion with a spicy chilli & honey sauce, served with Jasmine steamed rice	<b>£18.95</b>
<b>Pad Vermicelli Nam Prik Pao (V)</b> stir fried spring onions, Pak Choi, mixed peppers, Thai chilli paste with Vermicelli noodles	<b>£19.50</b>
<b>Pad Kra Poa</b> spicy mince stir fry with chilli & basil topped with a crispy fried egg & served with Jasmine steamed rice	
<b>Choose from: Minced Pork £20.50 / Chicken £20.50 / Beef £20.50</b>	
<b>Cantonese Sweet &amp; Sour</b> stir fried peppers, pineapple, tomato & spring onion	
<b>Choose from: Chicken £21.95/ Beef £23.95 / Prawn £23.95</b>	
<b>Duck £22.50 / Roast Belly Pork £21.50</b>	
<b>Cashew Nut Stir Fry</b> Pepper, spring onion, mushrooms with chilli oil & Thai herbs served with Jasmine steamed rice	
<b>Choose from: Chicken £21.95 / Beef £23.95 / Prawn £23.95</b>	
<b>Duck £22.50 / Roast Belly Pork £21.50</b>	
<b>Singapore Vermicelli Noodles</b> king prawns, Char Sui pork, chicken, bean sprouts, Pak Choi, onions, topped with chilli flakes	<b>£21.50</b>
<b>Black Bean Stir Fry</b> stir fry onions, white mushrooms & peppers in black bean sauce	
<b>Choose from: Chicken £21.95 / Beef £23.95 / Prawn £23.95</b>	
<b>Duck £22.50 / Roast Belly Pork £21.50</b>	
<b>Ginger Stir Fry</b> sticky ginger sauce with spring onions, button mushrooms & peppers	
<b>Choose from: Chicken £21.95/ Beef £23.95 / Prawn £23.95</b>	
<b>Duck £22.50 / Roast Belly Pork £21.50</b>	

**CURRIES** All served with Jasmine Steamed Rice

**Traditional Thai Curry (GF)** Pepper, Aubergine, Courgette & Mushrooms  
**Choose From Red, Green, Yellow Thai Curry Sauces**  
**Panang Curry (GF)** Asian Mushrooms, Courgette, Peppers in an Aromatic Dry Curry with Lime Leaves  
**Massaman (GF)** Curry Pineapple, Sweet Potato, Peppers, Onion & Cashew Nuts  
**Jungle Curry (GF)** Bamboo, Aubergine, Courgette, Fine Bean, Peppers, Mushrooms & Basil  
**Japanese Katsu** Curry Sweet Potato, Onion & Mixed Peppers  
**Choose From: Chicken £20.50 / King Prawn £21.50**  
**Beef £21.50 / Sweet Potato & Aubergine £15.50 / Duck Leg £21.50**

<b>Bang Bang Chicken Salad ( GF)</b>	<b>Prawn with Spicy Mango Salad</b>
<b>Duck Watermelon Salad</b>	<b>Edamame Beans (V)</b>
<b>Teriyaki Beef Salad</b>	<b>Vegetable Spring Roll (V)</b>
<b>Tempura King Prawns</b>	<b>Duck Spring Roll</b>
<b>Thai Fish Cake</b>	<b>Traditional Thai Curry</b>

Red Wine	175ml	250ml	Bottle
<b>Georges Duboeuf Rouge</b> <i>Vin de Table, France</i> Full of cherry & raspberry flavours with vibrant spice aromas	<b>£7.20</b>	<b>£9.80</b>	<b>£32.00</b>
<b>First Fleet Shiraz 2020</b> <i>South East Australia</i> Mulberry and plum fruit flavours mix with spice	<b>£7.20</b>	<b>£9.80</b>	<b>£32.00</b>
<b>Candidato Tempranillo 2022</b> <i>La Mancha, Spain</i> Bursting with Berry Fruits	<b>£7.20</b>	<b>£9.80</b>	<b>£32.00</b>
<b>Santa Alegra Merlot 2022</b> <i>Valle Central, Chile</i> Smooth, juicy Merlot full of ripe plum and red berry fruit, medium weight and slightly spicy on the palate, and with a generous fruit-filled finish	<b>£7.20</b>	<b>£9.80</b>	<b>£32.00</b>
<b>Regaleali Rosso Nero d’Avola</b> <i>Sicily, Italy</i> Notes of cherry, black cherry, vanilla and sage on the nose. Velvety and balanced in the mouth	<b>£8.90</b>	<b>£12.00</b>	<b>£36.00</b>
<b>Masi, Passo Doble Malbec, Corvina 2022</b> <i>Valle de Uco, Argentina</i> Versatile, cherries & spice, very good with strong flavours			<b>£42.00</b>
<b>Joel Gott Zinfandel 2019</b> <i>California, USA</i> Aromas of blackberries, redcurrants & plum. It has with notes of maple & vanilla			<b>£48.00</b>
<b>Langmeil Three Gardens Grenache, Shiraz,</b> <b>Mataro 2021</b> <i>Barossa Valley, Australia</i> Bright & juicy fruit is balanced by pepper & spice			<b>£48.00</b>

Sparkling & Champagne	175ml	Bottle
<b>Extra Dry Prosecco</b> <i>Italy</i> Delicate & fruity with an aromatic bouquet	<b>£8.75</b>	<b>£36.00</b>
<b>Pink Moscato Sweet Sparkling Rosé</b> <i>Italy</i> A very sweet rose sparkling wine created from Moscato Bianco grapes	<b>£7.75</b>	<b>£32.00</b>
<b>Viticoltori Acquesi Rosé Brut</b> <i>Italy</i> A prosecco style Rose. A beautiful pale pink colour with a delicate aroma of spring flowers and orchard fruits	<b>£8.75</b>	<b>£37.00</b>
<b>Tattinger Brut Reserve</b> <i>France</i> A light, delicate and elegant champagne, ideal as an aperitif	<b>£19.00</b>	<b>£79.00</b>
<b>Laurent Perrier Rosé</b> <i>France</i> Smooth, juicy Merlot full of ripe plum and red berry fruit, medium weight and slightly spicy on the palate, and with a generous fruit-filled finish		<b>£123.00</b>