



SALADS

FRESH GARDEN SALAD | 13

Fresh medley of crisp mixed greens tossed in a balsamic truffle vinaigrette

Add Chicken | 8

FUSION SIGNATURE SALAD | 15

Iceberg lettuce, cucumber, cherry tomatoes, and crunchy walnuts topped with feta cheese and our house-made Fusion Garlic Ranch Dressing

Add Shrimp | 10

SOUP

FUSION CARAMELIZED ONION SOUP | 17

Slow-caramelized onions, rich red wine jus, and melted smoked provolone

SOUP OF THE DAY | 12.50

Ask your server for today's soup

APPETIZERS

CRISPY FRIED CALAMARI | 26

Tender calamari and banana peppers in a seasoned golden batter. Served with a zesty lemon aioli

GARLIC BUTTER SHRIMP | 24

Jumbo shrimps baked in a fragrant garlic and butter sauce

MUSSELS | 22

Fresh mussels in a white wine and garlic reduction. Served with garlic toast.

PAN SEARED SCALLOPS | 26

Beautifully seared scallops served over a bed of asparagus, finished with a classic béarnaise sauce and savoury bacon jam

STUFFED AVOCADO | 16

Fresh avocado filled with delicate shredded chicken, house-made mayonnaise, and a hint of lemon

FUSION ROLLS

ACEVICHADO ROLL | 22

Avocado, shrimp, cream cheese, topped with torched salmon and acevichado sauce

CEVICHE ROLL | 20

Avocado, shrimp, cream cheese, topped with salmon ceviche

GUACAMOLE ROLL | 17

Avocado, shrimp, cream cheese, topped with guacamole sauce

LOMO SALTADO ROLL | 23

Avocado, shrimp, cream cheese, topped with lomo saltado

DRAGON ROLL | 16

Avocado, shrimp, cream cheese, topped with eel sauce

BEEF ANTICUCHO ROLL | 25

Avocado, shrimp, cream cheese, topped with anticucho marinated sirloin bites



PASTA

FUSION SIGNATURE PASTA | 29

Bucatini pasta sautéed with tender strips of chicken, zucchini in Fusion's own creamy bell pepper sauce

PASTA HUANCAINA | 42

Bucatini pasta tossed in a velvety Peruvian yellow pepper and feta cream sauce topped with Lomo Saltado

LINGUINI PRIMAVERA | 25

Tender linguini tossed with fresh broccoli and crisp zucchini, infused with sautéed garlic and olive oil

MEDITERRANEAN SHRIMP PASTA | 32

Linguini pasta with baby spinach and jumbo shrimp, tossed in a light olive oil, butter, and fresh garlic sauce, finished with a feta crumble

PASTA VERDE | 42

Linguini pasta with 7oz of tender AAA striploin tossed in a Peruvian style pesto

MAINS

16oz AAA CERTIFIED ANGUS RIB-EYE | 65

Grilled to perfection, served with seasonal vegetables and creamy mashed potatoes

HALF RACK OF LAMB | 50

Half rack of lamb, pan-seared and oven roasted, topped with mushroom sauce, served with mashed potatoes

FUSION QUARTER CHICKEN | 36

Lemon and thyme-rubbed chicken breast, served with buttery mashed potatoes and a red wine jus

PORK BELLY | 38

Tender, slow-roasted pork belly brushed with a rich glaze, paired with steamed rice and crisp seasonal vegetables

ATLANTIC SALMON | 42

Pan-seared Atlantic salmon drizzled with velvety béarnaise sauce, served over creamy spinach

PERUVIAN DISHES

SECO DE CARNE CON FRIJOLES | 30

A traditional cilantro-based beef stew, slow-braised with herbs and vegetables. Served with beans and rice

LOMO SALTADO | 38

A beloved Peruvian stir-fry featuring tender AAA striploin, sautéed red onions and tomatoes. Served with fries and rice

ARROZ CHAUFA | 26

A classic Peruvian-Chinese fusion fried rice prepared with juicy pieces of chicken breast

SIDE DISHES

7oz LOBSTER TAIL | 26

Baked in garlic & butter

TRUFFLE FRIES | 18

Crispy potatoes with truffle oil & parmesan

MASHED POTATOES | 10

PAN-SEARED ASPARAGUS | 12

Finished with bearnaise sauce

SAUTEED MUSHROOMS | 8

Sautéed in a red wine jus

STEAMED RICE | 6