

MENU

COCKTAILS

CLASSICS

- Fusion Fizz** £11.50
Prosecco and lychee liqueur combine to create a sweet signature special.
- Asian Myst** £12.00
Exotic fresh and Myst-erious. Malibu along with Midori, finished with pineapple juice and lime juice.
- Fusion Breeze** £12.00
A striking blend of smooth vodka, vibrant Blue Curacao and a rich blueberry syrup shaken over ice to give you a bold, fruity cocktail with a hint of citrus.
- Mojito** £11.50
White rum, mint leaves, lime juice and sugar syrup.
- Dark 'n' Stormy** £11.95
A bold summer classic featuring dark rum, spicy ginger beer, and a splash of lime juice over ice, garnished with a lime wheel. Sweet, fiery, and refreshingly stormy.
- Espresso Martini** £11.00
A combination of vodka, fresh Ringtons Espresso, vanilla syrup and Tia Maria, shaken with ice served with a coffee bean garnish.
- Passion Fruit Martini** £11.00
A sweet Spa favourite made with Smirnoff vodka and Passoa with passion fruit purée, passion fruit syrup and lime juice.
- Cucumber Collins** £11.95
A crisp, refreshing mix of Tanqueray No.Ten, lemon juice, and cooling cucumber, topped with soda for a light, sparkling finish.
- Strawberry Daquiri** £11.00
This smooth cocktail mixes Captain Morgan's spiced caribbean rum with sweet ripe strawberries, lime juice, and rich notes of vanilla and rum spice.

MARGARITAS

- Classic Margarita** £12.00
This is a timeless fresh and crisp margarita. A smooth blend of Tequila, lime juice and orange liqueur - shaken over ice.
- Hugo Spritz Margarita** £12.00
A Blend of Tequila, elderflower liqueur, lime juice, mint, prosecco and edible glitter. Floral and citrus-bright with a refreshing herbal lift, finished with a delicate sparkle.
- Raspberry and Basil Margarita** £12.00
A refreshing balance of Tequila, lime juice, raspberry purée, basil syrup and orange liqueur. Bright and juicy with a sweet-tart berry finish and a smooth herbal note.
- Pineapple Jalapeno Margarita** £12.00
Tropical sweetness from pineapple syrup with a lively jalapeño kick, brightened by lime juice and orange liqueur, balanced by smooth tequila for a bold yet refreshing sip, garnished with pineapple and jalapeño slices.
- Strawberry Champagne Margarita** £16.95
A Summer harmony of Tequila, strawberry purée, orange liqueur, lime juice and honey syrup, topped with Taittinger. Lush, ripe strawberries and bright citrus meet crisp bubbles for a refreshing, celebratory finish.

SPA SOURS

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

- Amaretto** £11.00
A smooth and nutty twist on a classic sour. A blend of rich Amaretto, lemon and lime juice with a simple syrup for the perfect balance of sweet and tart.
- Midori** £11.00
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.
- Whisky** £11.00
A smooth classic sour made with rich whisky, lemon juice and a touch of simple syrup.
- Vodka** £11.00
This sour combines smooth vodka with lemon juice and a dash of simple syrup for a bright and zesty sip!

FUSION SIGNATURES

- Cheeky Tiki** £12.00
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.
- Fusion -Tini** £12.00
A sweet blend of Chambord, Smirnoff vodka and pineapple juice.
- Sundown Gin Sour** £12.00
A smooth blend of gin, Aperol, tangerine syrup, lemon juice, and honey syrup, garnished with a vibrant tangerine wheel. Bright citrus and soft honeyed sweetness balance the botanical notes of the gin, while Aperol lends a gentle bittersweet glow for a refreshing, sunset-hued finish.
- Lychee Martini** £12.00
A crisp, floral cocktail blending smooth vodka with sweet lychee liqueur and a bright splash of lemon juice for a refreshing, lightly citrusy finish.
- Cookies & Cream Mudslide** £12.50
A rich, indulgent blend of Kahlúa, Baileys, and vanilla vodka with cream and crushed cookies, delivering a smooth, chocolatey dessert cocktail with a sweet, creamy finish.
- Lemon & Blueberry Mojito** £12.00
A blend of lemon juice and blueberries with a refreshing mint and rum base, delivering a fruity and vibrant twist on a classic Mojito.

SPRITZ FAVOURITES

- Mango & Passionfruit Spritz** £12.00
A tropical and vibrant spritz combining juicy mango and tangy passion fruit, with sparkling wine over ice. Fruity, refreshing, and perfect for sunny days.
- Aperol & Grapefruit Spritz** £12.00
Aperol, grapefruit syrup, and sparkling prosecco, finished with a splash of lemonade. Bright and bittersweet, with zesty grapefruit lifting the vibrant herbal notes of Aperol, creating a refreshing, effervescent cocktail perfect for any sunny moment.
- Amaretto Spritz** £12.00
Amaretto, lemon juice, cherry syrup, prosecco and soda, garnished with glacier cherries. Sweet, nutty amaretto meets bright citrus and lively bubbles, finished with a touch of cherry elegance.
- Pina Colada Spritz** £12.00
A smooth mix of Malibu, pineapple juice, coconut syrup, and soda water. Tropical and refreshing, with sweet pineapple and creamy coconut, finished with a light, sparkling fizz.

MOCKTAILS

- Sweet Sunset** £7.00
Fresh orange and pineapple juice, plenty of ice and a dash of strawberry syrup to set the scene.
- Raspberry & Green Tea Iced Tea** £7.00
A bright, fruity and gently earthy iced drink that feels both revitalising and indulgent.
- Bueno Mudslide** £7.00
A rich, indulgent mocktail blending creamy milk with smooth white chocolate and velvety hazelnut syrup, swirled with luscious Kinder Bueno-style sauce. Sweet, nutty, and irresistibly dessert-like in every sip.
- Cherry Blossom Fizz** £7.00
Tart cherry meets velvety vanilla syrup, lifted with sparkling soda. Bright and tangy with a gentle vanilla sweetness, finishing with a light, refreshing sparkle.

SMOOTHIES

- Matcha Made in Heaven** £7.50
Banana, peach, pineapple, spinach, apple and matcha.
- Big 5** £7.50
Pineapple, mango, strawberry and kiwi.
- Cherry Poppins** £7.50
Strawberries, sour cherries, apple, mango, banana, blackcurrants and raspberries.
- Blueberry Thrill** £7.50
Blueberry, raspberry, apple, banana and flaxseed.



fusion
Asian Cuisine

WHITE WINE 175ml 250ml Bottle

- Georges Duboeuf Blanc** £8.75 £11.50 £32.95
Vin de Table, France
Dry & easy drinking.
- Kleinkloof Chenin Blanc 2023** £8.75 £11.75 £33.95
South Africa
Crisp, refreshing palate with lots of tropical fruit.
- Pinot Grigio Terre del Noce 2024** £8.95 £11.95 £34.95
IGT Venezia, Italy
Dry with a clean crisp finish.
- Regaleali Bianco** £9.75 £12.95 £37.95
Tasca d'Almerita
Sicily, Italy
Bright straw-coloured wine with enticing aromas of citrus, green apple & white flowers.
- Morandé Sauvignon Blanc Reserva 2022** £9.95 £13.25 £38.95
Chile
Citrus with notes of green apple, white peaches & pears.
- Deakin Estates Viognier 2021** £38.95
Australia
Rich, Zingy with Tropical Fruit.
- Joel Gott Chardonnay 2022** £44.95
California, USA
Unoaked offering pear & melon with floral notes.
- Dog Point Sauvignon Blanc 2023** £50.95
Marlborough, New Zealand
Plush notes of passion fruit & citrus.

ROSÉ WINE 175ml 250ml Bottle

- Pinot Grigio Terre del Noce 2024** £8.95 £11.95 £34.95
VDT Friuli, Italy
Delicate dry rosé with aromas of spring flowers & strawberries
- Beringer Zinfandel Rosé 2021** £8.95 £11.95 £34.95
California, United States
Sweet rosé with ripe red fruit flavours & refreshing acidity
- Whispering Angel Rose 2021** £57.95
Cotes de Provence, France
A medium bodied and delightfully fresh rose with tart berries & a creamy texture on the finish.

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

- Shrimp & Prawn Crackers** £5.50
- Roasted Spiced Cashew Nuts (V)** £6.00
- Steamed Edamame Beans (V)** Dressed in Chilli Oil & Soy Sauce £6.25

STARTERS

- Chicken Satay** with spicy peanut sauce £9.95
- Tempura King Prawns** with Wasabi mayo £10.95
- Thai Fishcakes** with sweet chilli sauce £9.95
- Crispy Baby Squid** with lime & Wasabi mayonnaise £10.95
- Soft Shell Crab** with sweet chilli & garlic mayonnaise £10.95
- Honey roasted Pork Ribs** with Asian salad, Hoi Sin & ginger sauce £10.50
- Shredded Duck Pancakes** with cucumber, spring onion & Hoi Sin £12.95
- Vietnamese Vegetable Spring Rolls** with sweet & sour plum sauce £9.95
- Vietnamese Duck Spring Rolls** with Nuoc Cham sauce £10.95
- Fried Chicken Gyoza** with Soy sauce & rice vinegar **S £10.75 / M £16.00**
- Mixed Steamed Dim Sum** with dipping sauces **S £11.25 / M £16.50**

SOUPS

- Sweetcorn Soup** **Chicken £9.50 / Crab Meat £10.95**
- Tom Kha Soup (Thai Coconut soup)** **Chicken £9.50 / Prawn £10.95**
- Hot & Sour Szechuan Soup** **Chicken £9.50 / Crab Meat £10.95**

NOODLE SOUP

- Japanese Ramen** with Spring Onions, Coriander, Bean sprouts & Egg
- Khao Soi Coconut Curry soup** with Spring Onion & Bean Sprouts, topped with crispy Noodles
- Choose From: Chicken £18.75 / Char-Sui Pork £19.75**
- Seafood £20.75**

SUSHI

- Maki (6 piece)** Tuna or Salmon or Mixed £13.95
- Nigiri (6 Piece)** Tuna or Salmon or Mixed £13.95
- California Roll (6 piece)** Avocado, Crab & Cucumber £13.95

SALADS

- Bang Bang Chicken Salad** lettuce, cucumber & spicy peanut dressing **S £10.95 / M £17.95**
- Spicy King Prawn & Pork Glass Noodle Salad** with lemongrass & cashew nuts **S £10.95 / M £17.95**
- Duck & Watermelon Salad** white cabbage, mint, cashew nuts & Hoi Sin sauce **S £10.95 / M £17.95**
- Teriyaki Beef Salad** Chinese cabbage & sesame **S £10.95 / M £17.95**

SIDES

- Spiced Sweet Potato Fries (V) with cumin & mayo** £5.75
- Wok Fried Greens (V) with sesame oil & soy dressing** £5.75
- French Fries** £5.75
- Fried Rice**
Choose from egg or coconut with Pork £7.50 / Chicken £7.50
Prawn £8.95

MAIN MEALS

- Korean BBQ Style Crispy Chicken Burger** with Kimchi & Gochujang Mayo serve with Fries & BBQ Dipping sauce £19.95
- Thai Surf & Turf** Teriyaki Fillet, Garlic & Ginger King Prawns with wok fried Greens £39.95
- Hot & Spicy Szechuan Braised Beef** served with Pak Choi, Bean Sprouts, Spring Onion & Steamed Jasmine Rice £26.95
- Blackened Cod** With Miso, Wok Fried Vegetables & Steamed Jasmine Rice £28.95
- Steamed Sea Bream** with Lemongrass, Fish sauce, Lime, Garlic & Chilli & Chinese Cabbage £27.50
- Roast Duck Breast** with Soy & Orange served with Shitake Mushrooms Spring Onions & Ginger £29.50

FROM THE WOK

- Pad Thai** stir fried chicken, tiger prawn, shrimp, bean sprouts, spring onion & rice noodles with tamarind & toasted peanuts £20.75
- Teriyaki Don** stir fried peppers, broccoli, spring onion, mushrooms & Pak Choi cooked in rich Teriyaki sauce, served with Jasmine steamed rice **Choose from: Chicken £20.95 / Salmon £20.95 / King Prawn £21.95** **Beef £21.95**
- Honey Chilli Chicken** peppers, spring onion with a spicy chilli & honey sauce, served with Jasmine steamed rice £19.50
- Pad Vermicelli Nam Prik Pao** stir fried spring onions, Pak Choi, mixed peppers, Thai chilli paste with Vermicelli noodles £19.75
- Pad Kra Poa** spicy mince stir fry with chilli & basil topped with a crispy fried egg & served with Jasmine steamed rice **Choose from: Minced Pork £20.95 / Chicken £20.95 / Beef £20.95**
- Cantonese Sweet & Sour** stir fried peppers, pineapple, tomato & spring onion **Choose from: Chicken £21.95/ Beef £23.95 / Prawn £23.95** **Duck £22.95 / Roast Belly Pork £21.95**
- Cashew Nut Stir Fry** Pepper, spring onion, mushrooms with chilli oil & Thai herbs served with Jasmine steamed rice **Choose from: Chicken £21.95 / Beef £23.95 / Prawn £23.95** **Duck £22.95 / Roast Belly Pork £21.95**
- Singapore Vermicelli Noodles** king prawns, Char Sui pork, chicken, bean sprouts, Pak Choi, onions, topped with chilli flakes £21.95
- Black Bean Stir Fry** stir fry onions, white mushrooms & peppers in black bean sauce **Choose from: Chicken £21.95 / Beef £23.95 / Prawn £23.95** **Duck £22.50 / Roast Belly Pork £21.95**
- Ginger Stir Fry** sticky ginger sauce with spring onions, button mushrooms & peppers **Choose from: Chicken £21.95/ Beef £23.95 / Prawn £23.95** **Duck £22.50 / Roast Belly Pork £21.95**

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 £20.95 / King Prawn £21.95** **Beef £21.95 / Sweet Potato & Aubergine £15.95 / Duck Leg £21.95**

MAKE YOUR OWN BENTO

Choose any 4 - £28.00

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)

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

RED WINE 175ml 250ml Bottle

- Georges Duboeuf Rouge** £8.75 £11.50 £32.95
Vin de Table, France
Full of cherry & raspberry flavours with vibrant spice aromas.
- First Fleet Shiraz 2020** £8.95 £11.95 £34.95
South East Australia
Mulberry & plum fruit flavours mix with spice.
- Candidato Tempranillo 2022** £8.95 £11.95 £34.95
La Mancha, Spain
Bursting with Berry Fruits.
- Santa Alegra Merlot 2022** £8.95 £11.95 £34.95
Valle Central, Chile
Smooth, juicy Merlot full of ripe plum & red berry fruit, medium weight & slightly spicy on the palate, & with a generous fruit-filled finish.
- Regaleali Rosso Nero d'Avola** £9.95 £12.95 £37.95
Sicily, Italy
Notes of cherry, black cherry, vanilla & sage on the nose. Velvety & balanced in the mouth.
- Masi, Passo Doble Malbec, Corvina 2022** £43.95
Valle de Uco, Argentina
Versatile, cherries & spice, very good with strong flavours.
- Joel Gott Zinfandel 2019** £49.95
California, USA
Aromas of blackberries, redcurrants & plum with notes of maple & vanilla.
- Langmeil Three Gardens Grenache, Shiraz, Mataro 2021** £49.95
Barossa Valley, Australia
Bright & juicy fruit is balanced by pepper & spice.

SPARKLING & CHAMPAGNE 175ml Bottle

- Ca'del Console Prosecco Extra Dry** £9.25 £36.00
Italy
Delicate & fruity with an aromatic bouquet.
- Pink Moscato Sweet Sparkling Rosé** £8.95 £34.95
Italy
A very sweet rose sparkling wine created from Moscato Bianco grapes.
- Viticoltori Acquesi Rosé Brut** £9.25 £37.00
Italy
A Prosecco style Rosé. A beautiful pale pink colour with a delicate aroma of spring flowers & orchard fruits.
- Taittinger Brut Reserve** £22.95 £85.00
France
A light, delicate & elegant champagne, ideal as an aperitif.
- Taittinger Brut Rosé** £95.00
France
Vibrantly coloured Rosé Champagne. Notes of raspberries, cherries, and redcurrants.
- Laurent-Perrier Cuvée Rosé** £123.00
France
A captivating bouquet of fresh red berries, including strawberries, raspberries, and cherries, complemented by subtle floral notes and a hint of citrus zest.