



# The Fusion Room

## Menu

We serve stylish but non pretentious food



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## Soups

(All soups come with bread sticks)

- **Roasted tomato and basil soup [veg] -**  
(Slow roasted plum tomatoes and garlic, finished with Italian basil cream)  
` 110
- **Cappuccino of Mushroom [veg] -**  
(Classic mushroom soup, finished with a cheddar cheese foam)  
` 110
- **Vichyssoise soup [veg] -**  
(Potato and leek soup, Plain and traditional, French and American influences)  
` 110
- **Stir-fried Veg and Noodle soup with a Ginger broth with chicken / prawns [N.veg]**  
-  
(Mix Chinese vegetables stir fried with soya sauce, noodles, warm ginger infusion )  
` 120/` 160
- **Corn bisque with cream-**  
(Sweet corn bisque topped with butter and cream)  
` 110
- **Chicken Clear Soup [N.veg] -**  
(Rich chicken and coriander broth finished with crushed black pepper)  
` 120
- **Hot and Sour Soup(Veg / Chicken)-**  
(Classic Chinese favourite)  
` 100 / ` 130
- Lemon and coriander soup(Veg / Chicken)-**  
` 100 / ` 130
- Tom Yam soup (Chicken / Prawns)-**  
(Classic Thai soup)

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## Appetizers

- **Spicy and cheesy potatoes [Veg]-**  
(Baby Potatoes tossed in spicy sauce topped with cheese)  
` 135
  - **Tomato Bruschetta [veg] -**  
(Antipasti, Grilled sliced bread rubbed with garlic and topped with pesto tossed cherry tomato salad, with olives and cheese)  
` 135
  - **London Chips and Cheese [veg]-**  
(Famous French fries , mayo and a sprinkle of generous cheese)  
` 145
  - Chilli Mushrooms on toast-**  
(Sliced Mushrooms tossed in Chilli flakes , served on Toasted Bread)  
` 145
  - **Stir-fried Garlic Mushrooms [veg] -**  
(Cubed button mushrooms stir fried with vegetables and homemade garlic sauce)  
` 145
  - **Falafel ,Humus and tabouli salad platter [Veg] -**  
(Classic Moroccan Falafel with humus dip and traditional salad )  
` 155
  - **Chicken stir fry with Black pepper Sauce [N.veg] -**  
(Slices of chicken stir fried and tossed in homemade Black Pepper sauce)  
` 200
  - Butter Garlic Pepper Prawns [N.veg] -**  
(Prawns pan fried with foaming butter and roasted garlic)  
` 260
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130 / 160

**- Honey & Szechuan Prawns/Chicken  
[N.veg] -**

**(Prawns/ chicken tossed in rich honey and Szechuan  
sauce, finished with chilli oil )**

**250 / 200**

**-Deep fried Calamari Golden Rings (Ask  
for availability)[N.veg]-**

**(Breaded Calamari rings, deep-fried, tossed in salt and  
pepper and green chillies)**

**250**

**- Vietnamese Chicken Satay with Peanut  
chutney -**

**(Chicken stripes marinated in Vietnamese spices and  
grilled to perfection )**

**250**

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## **The Great Indian Appetizers**

**Veg Seekh Kebab   `160**

**Paneer Chilli   `165**

**Paneer Banjara   `165**

**Paneer Tikka   `195**

**Chicken Chilli   `190**

**Chicken Banjara   `240**

**Chicken Seekh Kebab   `220**

**Chicken Tandoori (Half / Full)   `190 / `380**

**Chicken Achari Tikka   `220**

**Chicken Malai Tikka   `220**

**Fusion Special Kebab   `290**

**Surmai Tawa   `220**

**Mutton Sukha   `270**

**Fish Tikka(only on weekends)   `300**

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## Pasta

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<b>- Choice of pasta -</b>	<b>- Choice of Sauce -</b>	<b>- Choice of Ingredients -</b>
Farfelle	White sauce	Vegetables ` 210
Penne	Lime and chilli	Chicken ` 230
Spaghetti	Red sauce	Prawns ` 280
Fettuccine	Stir fried Veg and cheese	

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## Fusion mains

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**- Thai Curry (Red / Green) and Star Anise  
Rice [veg / chicken / prawns] -**  
(Succulent curry straight from the streets of Thailand)  
`200/ `240 / `290

**- Classic Chicken Brown stew with mushrooms  
and Garlic bread -**  
(Pan Roasted chicken finished slowly in a rich brown  
broth with onion and mushrooms)  
` 210

**- Kerlan Prawns Curry with steam rice-**  
(Tiger prawns marinated with local Kerlan spices tossed  
with a tadka of curry leaves)  
` 300

**- Classic Lamb stew with Garlic Bread OR  
Rice-**  
(Chunks of tender lamb in a garlic and onion stew)  
` 300

**- Smoked Paprika Vegetable/Chicken  
Stroganoff with Garlic bread -**  
(Vegetable/ Chicken marinated in Spanish smoked  
paprika and finished with a classic Russian touch)  
`200 / `240

**- Falafel and Sesame roll with Humus and  
tabouli salad -**  
(Moroccan Falafel wrapped in a homemade Sesame  
bread, served with tabouli salad )  
` 210

**- Pan Asian One Pot (Veg / Chicken / Prawns)-**  
(Inspired from the streets of Singapore, this one pot  
wonder has stir-fried veg, noodles and is served with  
toasted bread)  
` 180 / ` 220 / ` 280

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## The Great Indian Mains

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<b>Veg Tawa</b> `140	<b>Chicken Maratha</b> `200
<b>Veg Kadhai</b> `140	<b>Chicken Lasuni</b> `245
<b>Veg Kolhapuri</b> `140	<b>Chicken Banjara</b> `225
<b>Veg Jalfrezi</b> `150	<b>Chicken Do Pyaza</b> `225
<b>Veg Diwani Handi</b> `160	<b>Chicken Peshawari</b> `225
<b>Paneer Lahori</b> `190	<b>Chicken Sakhoti</b> `225
<b>Paneer Amritsari</b> `190	<b>Chicken Lahori</b> `225
<b>Paneer Jalfrezi</b> `190	<b>Chicken Handi</b> `220
<b>Paneer Butter Masala</b> `190	<b>Chicken Masala</b> `200
<b>Paneer Lazeez</b> 190	<b>Chicken Rara Masala</b> `210
<b>Mushroom and Babycorn Masala</b> `175	<b>Fusion Special Chicken (Green &amp; Red)</b> `310
<b>Paneer Kadhai</b> `190	<b>Butter chicken (half / full)</b> `220 / `400
<b>Paneer Kasturi</b> `190	<b>Mutton Raito tomato</b> `280
	<b>Mutton Rogan josh</b> `280
	<b>Goan fish curry (fish/ prawns)</b> `280 / `320
	<b>Fish Amritsari</b> `230

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## The Grill

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**- Cottage Cheese Steak with Cajun spice and Bell Pepper Sauce -**

(Fresh dairy paneer marinated with coriander and green chilli cream, with red bell pepper sauce )

` 180

**- Cottage Cheese Steak with Coriander and Chilli and Bell Pepper Sauce -**

(Fresh dairy paneer marinated with coriander and green chilli cream, with red bell pepper sauce )

` 180

**- Char Grilled Ras el Hanout Spiced Chicken Drumsticks(4 pcs) -**

(Moroccan Spiced chicken drumsticks with mint yogurt)

` 200

**- Barbecue Chicken Wings(8 pcs) with Potato Wedges -**

(Classic BBQ wings grilled to perfection)

` 200

**- Classic Grilled Rustic Chicken Thighs -**

(Herb marinated grilled chicken thighs with Roast potatoes and Mushroom & onion or peppercorn sauce)

` 250

**- Thai grilled Chicken with Lemongrass and Kafir Lime Sauce -**

(Chicken marinated in lemon grass, ginger and holy basil, served with Asian slaw)

` 250

**- Peri - Peri Grilled Chicken with Garlic Mayonnaise -**

(Portuguese spiced chicken grilled served with garlic mayonnaise and Ribbon Salad)

` 250

**- Grilled Pomfret with herb marinade -**

(Pomfret marinated with Indian herbs and spices, served with herb cream)

( Cost As per size)

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Roti & Parathas	Rice Preparation	Dal Preparation
Wheat Roti ` 25	Steam Rice `60	Plain Dal `90
Butter Roti ` 30	Jeera Rice `90	Dal Tadka ` 110
Naan `35	Veg Biryani `150	Dal Fry `140
Butter Naan `40	Murg Biryani `220	
Garlic Naan `45	Mutton Biryani `300	
Kulcha `40		
Butter Kulcha `45		
Garlic Kulcha `50		
Onion Kulcha `45		



Laccha Paratha `45		
Paneer Paratha `80		
Aloo Paratha `60		

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### Sides

French Fries ` 60

Potato wedges ` 70

Spiced Potato wedges ` 80

Pita and humus ` 80

Garlic bread (with or without cheese) ` 80 / `  
100

### Deserts

Crème Caramel `140

Cup Cake with chocolate cream and a choice  
of ice-cream `130

Tiramisu `160

Warm chocolate brownie with a choice of ice  
cream `140

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