



**FOOD**

## SAVOURY EATS

- FUZE Assorted Satay (Half Dozen)** 🍗 🥥 RM28  
Grilled turmeric marinated beef or chicken, served with signature peanut sauce, Cameron Highlands cucumber salad, pandan flavored rice cakes
- Kaffir Lime & Basil Infused Fish Cakes** RM30  
Served with house-made calamansi dip
- Tiger Prawn Top Hats** RM35  
Crispy pie tee filled with corn salad, topped with tiger prawns, kizami nori
- Steamed Gyoza with Duck Liver Pate** 🍗 RM35  
Australian wagyu beef, house duck liver pate, Szechuan vinegar, ginger strips
- Deep-Fried Seafood Dumplings** 🥥 RM30  
Served with crunchy water chestnuts, curry vinaigrette, Vietnamese mint leaves
- Crispy Fried Chicken Wings** RM30  
Mustard, black pepper & onion marinated, served with Seremban farmed salted duck egg yolk "Beurre Blanc"
- Rendang Beef Balls** 🍗 RM30  
Rendang infused meatballs on mashed potatoes, balado sauce
- Chicken Arancini** RM28  
Deep-fried chicken rice balls stuffed with crispy silver anchovies, served with chili, calamansi & mayo dip
- Chef Mun's Lo Mai Gai** RM32  
Sticky glutinous rice with chicken, shiitake mushrooms, grilled portobello mushroom

## ZESTY & CRUNCHY

- Indonesian Soft-Shell Crab** RM39  
Tempura soft shell crab with Asian slaw, pomegranate, Sekinchan coconut oil vinaigrette
- This dish is also available as vegetarian option with Tempeh & Avocado 🌱 RM30
- Gravlax Poke Bowls** 🌶️ RM39  
Gravlax, Genting garden green leaf lettuce, cucumber, avocado, local farm mango, sriracha mayo



## STELLAR MAINS

- Soy-Ginger Marinated Australian Rib Eye Steak** 🍖 **RM112**  
Premium Angus Beef Rib Eye (250g)  
Sautéed garden fresh seasonal vegetables, buckwheat soba noodles, toasted sesame seeds and spring onion
- One-Pan Calamansi Soy-Glazed Salmon Fillet** **RM72**  
Grilled local farm vegetables & Malaysian cilantro brown rice
- Australian Stanbroke Rendang Beef Short Ribs** 🍖 **RM61**  
48-hour marinated and slow cooked in a creamy, sweet, and spicy coconut sauce
- Pan Seared "Lumut" Barramundi** **RM34**  
Marinated with mild tamarind chili sauce, avocado & tomato with ginger flower salsa, cinnamon & pineapple chutney
- Oven Baked Asian-Herbs Crusted Lamb Chops** **RM61**  
Kaffir lime leaves & lemongrass crusted, lamb jus enhanced with hand harvested "Gua Musang" honey, mashed purple sweet potatoes
- Crispy Coconut Free Range Chicken** **RM43**  
Chicken escalope crusted with coconut panko breadcrumbs, Asian slaw, pea flower rice and Sarawak pineapple chili sauce
- FUZE Knife Burger (220g)** 🍔 **RM41**  
Austrian chilled beef patty, house baked sun-dried tomato bun, percik sauce, achar and steak fries  
Our signature burger is also available as 100% plant-based option

## CRISPY & FLUFFY

- Beef Pepperoni "Selasih"** **RM45**
- Sarawak Pineapple Chicken Pizza** **RM41**
- Asian Garden Harvest** **RM38**
- Malaysian Spice-Marinated Satay, Chicken or Beef** **RM41**
- "Garam Masala" Lamb** **RM41**
- Keema Cheese Naan** **RM30**  
Naan flavored with garlic butter, topped with lamb tandoori, melted mozzarella cheese



All prices are in (RM) Ringgit Malaysia and are inclusive of 6% SST.

## WICKED TREATS

### Sago Chia Seed Pudding

Served with "malacca" palm sugar, coconut milk and fresh jackfruit

RM26

### Flat-Leaved Vanilla Lemongrass Crème Brulee

Asian inspired egg custard infused with fragrant lemongrass

RM30

### Signature Panna Cotta

Coconut-pandan panna cotta with mango and passion fruit

RM30

### House Baked Chocolate Brownies

Local grown cocoa pods from "Hulu Gali" served with coconut ice cream

RM32

### Roti Prata

Nutella, banana, served with vanilla ice cream

RM16

## SET MENU

### Asia Adventure

#### 3 Course Set Menu

RM85.00 net per person

#### APPETIZER

##### Seafood Dumpling with Curry Vinaigrette

served with crunchy water chestnuts, curry vinaigrette, Vietnamese mint leaves

#### MAIN COURSE

##### Rendang Braised Short Ribs

48-hour marinated and slow cooked in a creamy, sweet, and spicy coconut sauce

#### DESSERT

##### Lemon Grass Cream Brulee

Asian inspired egg custard infused with fragrant lemongrass

### Asia Exotica

#### 5 Course Set Menu

RM133.00 net per person

#### COLD HORS D'OEUVRES

##### Tiger Prawns "Top Hats"

Crispy pie tee filled with sweet corn salad, topped with tiger prawns, Kizami nori

#### HOT APPETIZER

##### Steamed Gyoza with Duck Liver Pate

Australian wagyu beef, house duck liver pate, Szechuan vinegar, ginger strips

#### SALAD

##### Indonesian soft-shell crab

Tempura soft shell crab with Asian slaw, pomegranate, Sekinchan coconut oil vinaigrette

#### MAIN COURSE

##### One-Pan Calamansi Soy-Glazed Salmon Fillet

Grilled Local Farm Vegetables & Malaysian Cilantro Brown Rice

#### DESSERT

##### Chocolate Brownies

Local grown cocoa pods from "Hulu Gali" served with coconut ice cream



# BEVERAGE

## CLASSIC COCKTAIL TWIST

<b>Deluxe Margarita</b> Tequila, Triple Sec, Lime juice and Tahitian Lime Syrup	<b>RM37</b>
<b>Pina Colada</b> Rum, Malibu Coconut Rum, Pineapple juice, Fresh milk and Coconut syrup	<b>RM43</b>
<b>Ultimate Mojito</b> White Rum, Lime wedges (muddle) with Brown sugar, Mint leaves	<b>RM43</b>
<b>Old Fashioned</b> Bourbon, Angostura Bitter, Manuka Honey syrup and Orange peel zest	<b>RM48</b>
<b>Singapore Sling</b> Gin, Cherry Brandy liqueur, Pineapple juice, Lemon juice, Angostura Bitters and Grenadine	<b>RM48</b>
<b>Long Island Iced Tea</b> Gin, Vodka, White Rum, Tequila, Triple Sec, Lime juice, Lemon and Tahitian Lime syrup	<b>RM48</b>
<b>Cosmopolitan</b> Vodka, Lime Juice, Triple Sec, Cranberry Juice	<b>RM48</b>
<b>Caipirinha</b> Cachaça Rum *Lime wedges (muddle) with Brown sugar and fill up with crush ice on top	<b>RM48</b>
<b>Caipiroska</b> Vodka, Lime wedges (muddle) with Brown sugar and fill up with crush ice on top	<b>RM48</b>
<b>Sex On The Beach</b> Vodka, Peach liqueur, Midori Melon liqueur, Orange juice, Cranberry, Juice Lime syrup	<b>RM48</b>

## FUZE SIGNATURE COCKTAILS

<b>Hanli</b> Vodka, black tea, lemongrass syrup, lemon juice	<b>RM38</b>
<b>Utt</b> Coffee infused vermouth rosso, campari, gin, aperol	<b>RM38</b>
<b>Nadya</b> Tequila blanco, lemon juice, coriander syrup, agave syrup	<b>RM38</b>
<b>Sonia</b> Pandan infused gin, lemon juice, pandan syrup	<b>RM43</b>
<b>Jasmine</b> Gin, jasmine tea, jasmine syrup, lemon juice, cucumber juice	<b>RM43</b>

## MOCKTAILS

### Kopi Kaffir

Cold brew, lemon juice, kaffir lime syrup

**RM30**

### Min Tea

Fresh Lemongrass, coriander leaves, lime juice, peppermint syrup, coconut water

**RM30**

### Litchi Zero

Lychee purée, yuzu pure, mint leaves, soda

**RM30**

## FROSE

### Ceri Ceri

Nordes gin, rose wine, elderflower liquor, black cherries syrup

**RM48**

### Coconut Pandan

Rose wine, coconut water, rum, pandan leaves

**RM38**

## ICE CREAM POTONG + PROSECCO

**RM53**

Choose your Ice Potong flavour, it will be served dipped in Prosecco

### Lychee

Lychee puree, lychee juice, lychee

### Asam Boi Calamansi

Calamansi juice, asam boi

### Strawberry Mint

Mint syrup, strawberry puree, mint leaves





## HOUSE POURING

GLASS

BOTTLE

### WHITE WINE

*Luis Felipe Edwards sauvignon blanc*

RM33

RM147

*Bodega Norton Chardonnay*

RM35

RM157

*McWilliams Markview, Chardonnay*

RM41

RM179

*Ruffino Lumina, Pinot Grigio*

RM43

RM189

*Philippe Drescheler Riesling*

RM43

RM189

*Mud House Sauvignon Blanc*

RM47

RM209

### RED WINE

*Luis Felipe Edwards Cab sauvignon*

RM33

RM147

*Bodega Norton Malbec*

RM35

RM157

*Carmen Insigne Merlot*

RM41

RM179

*Ruffino Sangiovese Chianti*

RM43

RM189

*Benchmark Grant Burge Cab Sauvignon*

RM43

RM189

*Mud House Pinot Noir*

RM47

RM210

## CHAMPAGNE & SPARKLING WINE

GLASS

BOTTLE

### CHAMPAGNE

*Veuve Clicquot Brut Yellow Label*

RM95

RM444

*Moët & Chandon Brut NV*

RM62

RM472

*Moët & Chandon Rosé Impérial*

RM62

RM653

*Dom Pérignon*

RM139

RM1395

### SPARKLING WINE

*Prosecco DOC Treviso Brut Extra Dry*

RM62

RM273

### FRESH JUICES

Orange	RM16
Apple	RM16
Watermelon	RM16

### SOFT DRINKS

Coke	RM16
Coke Zero	RM16
Sprite	RM16
Ginger Ale	RM16
Red Bull	RM19

### SPECIALTY TEA

English Breakfast	RM13
Earl Grey	RM13
Chamomile	RM13
Jasmine Green Tea	RM13
Ice Lemon Tea	RM13

### AURORA COFFEE

Single Espresso	RM16
Double Espresso	RM20
Cappuccino	RM16
Café Latte	RM16
Café Mocha	RM16
Hot Chocolate	RM16
Ice Coffee	RM16
Ice Cappuccino	RM16
Ice Latte	RM16

### MINERAL WATER

Evian (330ml)	RM16
Evian (750ml)	RM22
Badoit (330ml)	RM16
Badoit (750ml)	RM22

## VODKA

Smirnoff Red  
Grey Goose Original  
Belvedere Pure

## GLASS

RM25  
RM34  
RM34

## BOTTLE

RM420  
RM578  
RM578

## GIN

Tanqueray  
Beefeater London Dry  
Bombay Sapphire  
Roku Suntory  
Tanqueray #10  
Botanist Islay  
Marconi 46 Dry Gin  
Citadelle  
Gin Mare  
Nordes Gin  
Hendricks  
Monkey 47 (500ml)  
Poor Tom's Sydney Dry Gin

## GLASS

RM25  
RM27  
RM27  
RM32  
RM32  
RM32  
RM32  
RM32  
RM32  
RM34  
RM34  
RM34  
RM34  
RM34

## BOTTLE

RM420  
RM451  
RM451  
RM557  
RM557  
RM557  
RM557  
RM557  
RM578  
RM578  
RM578  
RM578  
RM578  
RM598

## RUM

Bacardi Blanca  
Captain Morgan  
Matusalem Anejo  
Sailor Jerry  
Plantation Dark Original  
Diplomatico Reserva Exclusiva  
Ron Zacapa

## GLASS

RM25  
RM25  
RM25  
RM32  
RM32  
RM34  
RM34

## BOTTLE

RM420  
RM420  
RM420  
RM557  
RM557  
RM578  
RM578

## TEQUILA

Jose Cuervo Especial Reposado  
Don Julio Reposado  
Patron XO  
Ocho Blanco  
Ocho Reposado  
Patron Silver

## GLASS

RM22  
RM25  
RM25  
RM25  
RM25  
RM32

## BOTTLE

RM356  
RM420  
RM420  
RM420  
RM420  
RM557

## SINGLE MALT

Glenfiddich 12 years  
 Glenlivet 12 years  
 Singleton 12 years  
 Glenmorangie 10 years  
 Macallan Double Cask  
 Macallan Fine Oak  
 Glenmorangie Lasanta  
 Glenfiddich 18 years

## GLASS

RM32  
 RM34  
 RM36  
 RM36  
 RM42  
 RM42

## BOTTLE

RM557  
 RM578  
 RM619  
 RM620  
 RM729  
 RM729  
 RM725  
 RM935

## BLEND & OTHERS WHISKEY

Jim Beam (White)  
 Jack Daniel  
 John Jameson  
 Chivas 12 years  
 JW Black Label  
 Monkey Shoulder  
 Makers Mark  
 Nikka Black  
 JW Gold  
 Chivas Royal Salute  
 JW Blue Label

## GLASS

RM25  
 RM27  
 RM32  
 RM32  
 RM32  
 RM32  
 RM32  
 RM32  
 RM36  
 RM42

## BOTTLE

RM420  
 RM457  
 RM557  
 RM560  
 RM560  
 RM560  
 RM560  
 RM560  
 RM623  
 RM725  
 RM1260  
 RM1365

## COGNAC

Hennessy VSOP  
 Martell Noblige  
 Cordon Blue  
 Hennessy XO

## GLASS

RM34

## BOTTLE

RM578  
 RM726  
 RM1252  
 RM1356

## APRETIF & DIGESTIF

Aperol  
 Campari  
 Martini Bianco  
 Martini Extra Dry  
 Antica Formula  
 Montenengro Amaro  
 Sambucca  
 Jagermeister

## GLASS

RM24  
 RM24  
 RM24  
 RM24  
 RM24  
 RM24  
 RM27  
 RM27

## BEER DROUGHT

Tiger  
Heineken  
Guinness

## Glass

RM27  
RM30  
RM30

## BEER BOTTLE

Tiger  
Tiger Crystal  
Carlsberg  
Carlsberg Smooth Draught  
Heineken  
Asahi Super Dry  
Budweiser  
Hoegaarden  
Kronenbourg  
Corona Extra

## Bottle

RM30  
RM30  
RM30  
RM30  
RM32  
RM32  
RM32  
RM32  
RM32  
RM32  
RM38

## CIDER

Somersby Apple  
Somersby Sparkling White  
Strongbow Gold

RM27  
RM27  
RM30