



FUSIONMAIA
da nang

All Day Dining

10:30 - 22:30



English



SNACKS

Fries & Crisps (V)	85.000
With fresh lime, salt, black pepper, grilled lime aioli and your choice of two of the following: French fries OR polenta and parmesan fries Lotus root crisps, sweet potato crisps OR beetroot crisps	
Spring Rolls	
Fresh with pork, egg, shrimp and fresh herbs	140.000
Crispy spring rolls with carrot, tofu and mushroom (V)	120.000
Crispy spring rolls with pork and shrimp	140.000
Fusion fresh springrolls with asparagus, quinoa, citrus miso dressing (V)	170.000
Hummus Bowl (V)	130.000
Served with rice crackers and fresh vegetable crudité	
Crispy Bites	
Crispy shrimp with ginger chilli sauce	65.000
Crispy chicken nuggets with garlic aioli	65.000
Crispy beetroot, chickpea sesame bites with tahini	65.000

SOUPS

Chinese Chicken Soup	105.000
Mixed mushroom, sweet corn, sesame cracker	
Pumpkin Soup (V)	120.000
Drizzled with avocado oil, toasted pumpkin seeds	
Kimchi Soup (V)	110.000
Mushroom, kimchi, broccoli, spring onions, black sesame	



SANDWICHES

Vietnamese BanhMi	
Local baguette, fresh salad greens, lotus root crisps and your choice of filling: Omelet and pickled vegetables (V) 120.000 Char siu pork, pate and pickled vegetables 150.000 Steamed lobster and spring onion aioli 350.000	
Fresh Club Sandwich	260.000
Chicken breast, bacon, cheese, lettuce, onions, fried egg. Served on rye bread with french fries	
Burgers	
Sesame or gluten-free bun with french fries or salad and your choice of: Classic homemade beef patty 120g 260.000 Beetroot falafel, herbs and chickpea patty (V) 195.000	

SALADS

Fusion Fresh Garden Salad (V)	130.000
Fresh mix of salad and herbs from our garden with sprouts, toasted seeds, a lemon, olive oil dressing:	
Add ons:	
Grilled chicken	65.000
Bacon	30.000
Grilled prawn	80.000
Crispy vegetable spring roll	55.000
Burratta cheese	140.000
Vietnamese Pomelo and Prawn Salad	190.000
Pomelo, mint, onions, crispy shallots, grilled prawns served with chilli, lime dressing	



MAINS

Vegetable Beauty Bowl	230.000
Warm quinoa and lentils topped with broccoli, coconut roast pumpkin, sautéed cherry tomatoes, bean sprouts and sprinkled with matcha salt	
Cha Ca	260.000
Turmeric fried grouper fish with chilled bun noodles, fresh dill and toasted peanuts	
Coconut Chicken Curry	280.000
Pumpkin and chicken in a light Vietnamese coconut curry sauce with steamed rice	
The Grill	
Served with steamed rice or creamy mashed potato and wok fried vegetables with your choice of: Chicken breast fillet 340.000 Red snapper fillet 360.000 Australian beef tenderloin 550.000	

NOODLES

Wok Fried Egg Noodles	
Egg noodles, stir fried vegetables, oyster sauce and your choice of: Lemongrass tofu 195.000 Garlic shrimps, squid, clams 280.000 Sesame beef 240.000	
Vietnamese Pho	180.000
Anise scented broth, flat rice noodles with fresh bean sprouts, local herbs and choice of: Beef Chicken Vegetarian	



PIZZA

Margarita (V)	200.000
Cherry tomato, sundried tomato, mozzarella and Vietnamese herb basil pesto	
Sweet and Sour Shrimp	260.000
Shrimps, fresh coriander, tomato, mozzarella and sweet and sour pineapple relish	

PASTA

Choose from spaghetti, linguine or healthy zucchini noodles

Tomato Sauce	185.000
Homemade tomato sauce, garlic, fresh herbs (V)	
Classic Bolognese	190.000
Ground beef, tomato, fresh parmesan, basil pesto	
Seafood	240.000
Sautéed shrimps, clams, fish, light tomato sauce	

DESSERTS

Sliced Fresh Local Fruit	95.000
Seasonal fruits with lemongrass and star anise syrup	
Raw Iced Mango Coconut Cheesecake	150.000
A nut and date base, creamy coconut topping, cashew filling served chilled with fresh mango	
Pomelo and Thyme Tartlet	150.000
Pastry base filled with vanilla and thyme custard topped with fresh pomelo and glazed with palm sugar	
Chocolate Mud Cake	125.000
Served with vanilla bean ice cream	





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Breakfast in Bed

06:00-22:30

All dishes are served with the following:

Whole fruit, pastry selection, homemade yoghurt, granola sprinkle, mindful mangoes, Dalat camembert on sesame rice crackers, homemade jam, coconut- lime butter

Continental Breakfast

Selection of sliced honey glazed ham, salami, chorizo, emmental cheese, mini croissants and fresh fruit salad

Organic Congee (V)

Brown rice soup with shitake mushroom, bokchoy, water spinach, ginger, toasted peanuts, garlic flakes

Vietnamese Pho

Anise scented broth, flat rice noodles, bean sprouts, fresh herbs choice of beef or chicken

English Breakfast

Choice of eggs, grilled bacon, pork sausage, tomato, sautéed mushroom, served with toast

Salmon Ciabatta

Scrambled egg, home smoked salmon, mustard cress and fresh red radish salsa

Caring Pancake (V)

Gluten free, served with home-made ricotta cheese, fresh mango salsa, drizzled with maple and kumquat syrup

Tropical Smoothie Bowl (V)

Pineapple, mango, turmeric, coconut smoothie topped with sliced banana, bee pollen & toasted coconut

Beverages

Select one: orange, carrot, pineapple, smoothie of the day
Select one: plunger, vietnamese coffee, english breakfast, earl grey, fancy sencha, jasmine gold green tea

Late Night Breakfast

22:30 – 06:00

Continental Breakfast

Selection of sliced honey glazed ham, salami, chorizo, emmental cheese, mini croissants and fresh fruit salad

Vietnamese Pho

Anise scented broth, flat rice noodles with fresh bean sprouts and local herbs and your choice beef or chicken



Destination Dining

Private Pop up

A selection of private pop up events specially created for you to enjoy in your villa....

Available between: 14:00 - 18:00

Afternoon tea - relaxed tea and treats

350.000/ per person

Fresh Mojito Bar – pop up barman with tropical mojito selection

532.000/ per person

Chocolate & Coffee Tasting – Marou chocolate and Trung Nguyen Vietnamese coffee selection

250.000/ per person

Floating Romance - tapas tray with bubbles to float in pool for two

1.500.000/ per tray

Private Dinner

Intimate dinners with decorations to be enjoyed in room or on the beach and your choice of menu option from below;

Available between: 18:30 - 22:00

Western BBQ

2.023.500/ per person

Vietnamese BBQ

2.023.500/ per person

Western Set Menu

1.597.500/ per person

Vietnamese Set Menu

1.597.500/ per person



Cooking Class

Available between 13:00 – 16:00

Cooking classes with our kitchen stars and a visit to our organic garden from a selection of choices below;

Introduction with spring roll selection and Vietnamese pancake

532.000/ per person

Master Class with your choice of menu items selected with Chef

1.284.500/ per person

Fusion Healthy choices with a selection of our healthy treats

532.000/ per person

24 hour notice preferred to create your special experiences or bookings by 6pm for next day.

Please contact your Fusionista on ext. 809 if you wish to customize any of these experiences or In Room Dining on ext. 830 to reserve.

All Night Dining

22:30 – 06:00

Fries & Crisps (V)

Classic French fries and sweet potato crisps served with fresh lime, salt, black pepper, grilled lime aioli and ketchup

85.000

Spring Rolls

Fresh with pork, egg, shrimp and fresh herbs
Crispy spring rolls with pork and shrimp

140.000

140.000

Fusion Fresh Garden Salad (V)

Fresh mix of salad and herbs from our garden with sprouts, toasted seeds, a lemon, olive oil dressing and with your choice of:

130.000

Grilled chicken

65.000

Bacon

30.000

Crispy vegetable spring roll

55.000

Fresh Club Sandwich

Chicken breast, bacon, cheese, lettuce, onions, fried egg served on rye bread with french fries

260.000

Classic Beef Burgers

Sesame bun with french fries or salad

260.000

Pasta (Spaghetti or Linguine)

Homemade Tomato Sauce, garlic, fresh herbs (V)
Classic Beef Bolognese, parmesan, basil pesto

185.000

190.000

Wok Fried Egg Noodles

Egg noodles, stir fried vegetables, oyster sauce and choice of:

Garlic shrimps, squid and clams

280.000

Sesame beef

240.000

Vietnamese Pho

Anise scented broth, flat rice noodles, fresh bean sprouts, local herbs and your choice vegetarian, beef or chicken

180.000

DESSERT

Sliced Fresh Local Fruit

Seasonal fruits with lemongrass and star anise syrup

95.000

Chocolate Mud Cake

Served with vanilla bean ice cream

125.000

