

fu.shi
fusion cuisine

BoMa
terrace

Chef's bar

April 2008 Newsletter

Dear Subscribers,
Welcome to our April 2008 Newsletter.



fu.shi spreads chocolate cheer

Easter at fu.shi fusion cuisine was all about chocolates in their abundance. Creamy Lindt chocolate truffles were given away, Lindt's 70% dark chocolate was also an ingredient of the Easter set

Lindt 
MASTER SWISS CHOCOLATIER
SINCE 1845

menu's decadent dessert of Poached pear trifle with 70% Lindt dar chocolate sorbet and to top it all off, 3 fabulous Lindt life size chocolate bunnies were given away to lucky patrons, one of which was local couple the da Fonseca's as well as Capetonians Clare Phillips and Hermie Steenkamp. Both Clare and Hermie couldn't get enough of fu.shi's desserts and kept returning to plead with Executive Chef Vanie to divulge her recipes. WE THANK LINDT FOR THEIR WONDERFUL GENEROSITY

Nompumelelo Educare Centre



Executive Chef Vanie made time in her busy schedule to bake a host of lovely goodies for the children from **NOMPUMELELO EDUCARE CENTRE** in Kwanokuthula. Noelle Bolton visited the crèche to hand over the yummy goodies (the packets were decorated by both Vanie and Noelle) to the tiny tots who awarded her with a song and a great cheer under the direction of their principal Thelma and her team of committed teachers.

The power of fu.shi



Not only do we ensure that our restaurant is fully functional during power outages, but we also provide a hot spot for business folk who often while away hours at their laptops whilst enjoying a business lunch. Don't be left in the dark, let fu.shi empower you!

GREAT ENTERTAINMENT TO LOOK FORWARD TO...



Catch extraordinary entertainer & musician **PAUL ZEMAN** live at fu.shi on Saturday 26

fu.shi wishes our Jewish patrons a blessed Pesach as you celebrate with your loved ones

Chef's bar Ladies Nite!

Join us at Chef's bar every Thursday night for Ladies nite to get Three cocktails for the price of Two! ... and boy do we have a great selection of cocktails to choose from; our Mojitos have been voted by some as the best in the country! Cosmopolitans are always a firm favourite and what would life be like without a Bellini? Ladies, come and join us and meet our new bar manager from 8pm every Thursday.



Mother-in-Law night at fu.shi!

In case you have not heard Tuesdays at fu.shi have been declared Mother-in-Law night. This is the night when every mother-in-Law treated to a fu.shi dinner will receive a complimentary glass of wine. What a great opportunity to score some brownie points!

OTHER CURRENT PROMOTIONS:-

fu.shi Curry Evenings with a set menu & wine every Monday night

BoMa brunch Sundays 10am-2pm

BoMa French champagne by the glass promotion (from R69 p/glass) every day

fu.shi Set Menus (Colonial & Imperial) offering excellent value for money

Chef's bar Super 14 action & menu

Contact us at 044 533 6497 for more info!

April. Book Now to
avoid disappointment!

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We look forward to welcoming you to fu.shi fusion cuisine, BoMa terrace and Chef's bar.

With warmest regards,
Linda Smith
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