

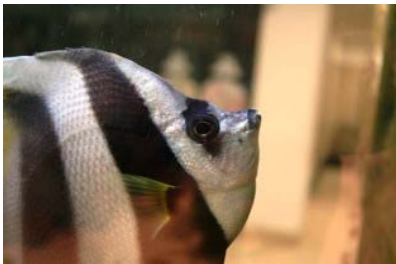
**fu.shi**  
fusion cuisine

**BoMa**  
terrace

*Chef's bar*

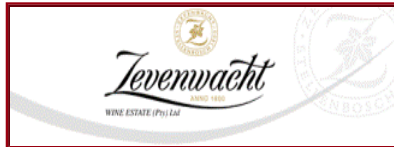
**August 2008 Newsletter**

**Dear Subscribers,  
Welcome to our August 2008 Newsletter.**



**Expect to be enthralled...**

**fu.shi at the Top of the Times**



*Wine pairing evening*

*Wednesday 13th August at 7pm*

**Pan fried quail breast with pickled fig  
& crisp vegetable salad  
accompanied by a glass of  
360° Sauvignon Blanc 2007**

**Rooibos tea poached salmon with lemon  
& fennel fritter, prawn butter  
accompanied by a glass of  
Sauvignon Blanc 2007**

**Coffee smoked tuna loin with wok fried greens,  
sweet potato wafer & berry compote  
accompanied by a glass of Cabernet Sauvignon 2006**

**Duck tagine with almond couscous  
accompanied by a glass of Syrah 2004**

**Trio of tropical cocktail  
Apricot cobbler, pavlova with  
pineapple sorbet & pear chutney**



Chantal Dartnall (Restaurant Mosaic), Arnold Tanzer (Food on the Move), Noelle Bolton (owner fu.shi fusion cuisine), Andrew Atkinson (Michelangelo Hotel), Vanie Padayachee (fu.shi), Carl Tichart (Cape Colony Mt Nelson)

The prestigious **Sunday Times Chef of the Year** featured fu.shi fusion cuisine's Executive Chef Vanie Padayachee as one of its 5 finalists. Selected because of their innovative menus, each competitor had to submit a six-course degustation menu with wines and non-alcoholic beverages to complement each dish. The cook-off happened on Saturday 5 July and culminated in a gala event with BBC Celebrity chefs Reza Mahammad, Ching-He Huang and Italian Chef Gino D'Acampo in attendance. "We are so excited and really proud of Vanie, it's like having a child participate in a competition at school", said Noelle who cheered Vanie on like any 'mother'

accompanied by a glass of Semillon 2006

**R195 per person**  
**Bookings are essential**



### **ZEVENWACHT...**

Situated on the Stellenbosch Wine Route, Zevenwacht has viticultural roots which penetrate deep into the historic past of South Africa.

Literally meaning **Seven Expectations**, Zevenwacht wines are distinguished by their classic style and finely crafted elegance.

Winemaker Jacques Viljoen honours century-old wine-making traditions, yet is boldly innovative, welcoming the contribution that modern technology makes to the vinification of premier wines.

Zevenwacht is strongly characterized by good quality, varied soils and the vineyards have been selectively planted with red and white noble varietals.

Join Jacques at fu.shi as we challenge him to meet our expectations in what promises to be a great evening of food and wine.

Book your table at 044 533 6489/6497 or e mail [reservations@fushi.co.za](mailto:reservations@fushi.co.za)

### **A SHORTAGE OF FUEL?**



Not at fu.shi! where one of SA's Top DJ's **DEAN FUEL** came to have his 'batteries' re-charged. *"Amazing! Love the saki! Very cool!"*

*"I love your restaurant!"* says renowned SA fashion designer **ERROL ARENDZ** who also recently dined at fu.shi fusion cuisine.



*"The lemongrass wafted up into my nose on arrival and I felt like I was in a scene from 'Perfume' as the appreciation set in. It tasted splendid too..."* writes Thamar Houlston in her article *Fine Dining at fu.shi* Wed 16 July - [iafrica.com](http://iafrica.com)

**You can leave your hat on!**

would. The Sunday Times' Neil Pendock complimented Vanie: *"Your butter chicken rocks!"* fu.shi congratulates Arnold Tanzer on winning this fantastic accolade.



fu.shi fusion cuisine Exec Chef Vanie with BBC Celebrity Chef Reza Mahammad

### **WHAT'S HAPPENING AT FU.SHI THIS AUGUST?**

**FRI 8 & SAT 9 AUG 7PM**

**A WOMAN AMONGST WOMEN! BEAUTIFUL BESHARA IS BACK! ESPECIALLY FOR WOMAN'S DAY! R50 COVER CHARGE**



**WED 13 AUGUST 7PM**  
**ZEVENWACHT WINE PAIRING**

**FRI 15 AUGUST - FU.SHI IS CLOSED FOR WITTEDRIFT HIGH SCHOOL MATRIC FAREWELL**

**FRI 5 SEPTEMBER**  
**HAIMAN FRANCOIS LE ROUX IS BACK DUE TO POPULAR DEMAND WITH HIS ELECTRIFYING HIGH ENERGY IMPROVISED CELLO PERFORMANCE! NOT TO BE MISSED!**



**Seating is Limited**  
**Prior Reservation Essential!**

**Phone 044 533 6489**  
**reservations@fushi.co.za**

### **Knysna Oyster Festival**

fu.shi participated in this year's Knysna Oyster festival with its **GLITZY OYSTER IN A SALMON PASHMINA** a.k.a oyster wrapped in salmon with Bramon sparkling wine drizzle.



Vanie with David Dix (fu.shi restaurant manager)



**The ladies of The Red Hat Society enjoy the beautiful weather on the terrace during their luncheon at fu.shi**



***YOU'VE GOT MAIL!***  
*"just a note to let you know that soon there are going to be thrilling new happenings at THE OLD POST OFFICE!"*

fu.shi fusion cuisine, BoMa terrace, Chef's bar  
The Upper Deck lifestyle centre  
3 Strand Street, Plettenberg bay  
Tel: 044 533 6489/6497



The fu.shi stand at the Knysna Oyster Festival

**\* NEW \* NEW \* NEW\***  
**SWOONING GEISHA AND ANGRY SAMURAI? COME TASTE EXCITING NEW ADDITIONS TO OUR MENU!**

E-mail: [reservations@fushi.co.za](mailto:reservations@fushi.co.za)  
Website: <http://www.fushi.co.za>

*"The real secret of success is enthusiasm. You can do anything if you have enthusiasm. Enthusiasm is the yeast that makes your hope rise to the stars. Enthusiasm is the sparkle in your eye, it is the swing in your gait, the grip of your hand, the irresistible surge of your will and your energy to execute ideas. Enthusiasts are fighters. They have fortitude, they have staying qualities. Enthusiasm is at the bottom of all progress. With it there is accomplishment. Without it there are only alibis."* **Walter Chrysler**