

fu.shi
fusion cuisine

BoMa
terrace

Chef's bar

February 2008 Newsletter

Dear Subscribers,

Welcome to our February 2008 Newsletter.

It's February and love is all around!

fu.shi
fusion cuisine

valentine's day affair

"Valentines is not only a time for lovers but a time to celebrate the art of love itself."

Join us at fu.shi fusion cuisine and share the occasion with family, a group of friends and those dearest to you."

For those who are enjoying the single life why not join us at the sushi table - who knows you may find love on Valentines?

We have a set menu
Entertainment with Beshara Ornellas

Champagne sponsor (Moët)
Chocolate sponsor (Lindt)

One couple will win a fantastic prize - Dinner Bed & Breakfast and a boutique voucher at The Plettenberg Hotel

R225 per person - Reservations Essential - Credit Card no. required for confirmation
Tel: +27.44.533.6497 E-mail: reservations@fushi.co.za

BoMa
terrace



FOUNDED EN 1745
MOËT & CHANDON
CHAMPAGNE

Lindt
MASTER SWISS CHOCOLATIER
SINCE 1845



SEATING IS LIMITED, PLEASE CONTACT LINDA AT 044 533 4440 OR linda@upper-deck.co.za FOR A COPY OF OUR FABULOUS VALENTINE'S SET MENU AND TO RESERVE YOUR SEAT.

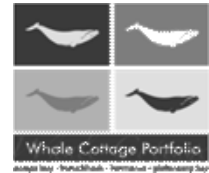


The sparkle of champagne, eyes and diamonds!

- Only R69 per glass of French champagne
- Only for the month of February
- Only at BoMa terrace!

With it being the month of love and a leap year too, a lot of wedding proposals are anticipated. We invite you to wine and dine your loved one at fu.shi to make your Leap year proposal to the sounds of Tigger Reunert who will provide live entertainment.

The most inventive proposal WINS an accommodation voucher for two at the new WHALE COTTAGE PLETTENBERG BAY plus a fu.shi fusion cuisine dinner voucher for two.



TAKE THE LEAP!

Book your table at fu.shi now for Friday 29 February.

Looking for the perfect wedding venue?

So, he's popped the question, you're parading the ring and the date has been set, now you just need the perfect venue? Relax, you're not alone! fu.shi and BoMa terrace have already been approached by several brides as an ideal venue for wedding ceremonies later this year. With its weather proof al fresco location encompassing breathtaking views and the ability to conform in size to suit every need from an informal



setting to a seated banquet,

it will do justice to any special occasion. Contact Linda 044 ... for more information.

A Feast with Friends



The tables were turned as Noelle Bolton donned her chef hat to prepare a feast for special friends - Penny Smythe and husband Charles Rathbone, Stirling and Vanessa Wilson, Paul and Rosie Deans as well as Paul and Claire Oosthuizen. Fu.shi Chef Vanie was also a guest.

The January edition of Food & Home provided a sneak peak into the home life of Ara and Noelle who've been together for 13 years and regularly commute between their houses in Johannesburg and Plettenberg bay (the latter is the location of the photo shoot for the article entitled **House of the rising sun**).

Pan-fried Calamari salad, Lemon and ginger Gurnard as well as Chocolate tart with nutty foam were on the menu. *"I'm not the braaiing type. I love platters of food, roast chicken or stuffed yellowtail."* says Noelle. Both Ara and Noelle are excellent hosts and love entertaining friends who share their appreciation of fine food, but they never really intended being in the restaurant business. As Ara explains: *"It's not something you open to make money. You do it because you have a passion for it and to have fun"*. It was a visit to Singapore that ignited the spark of inspiration to start an Asian fusion restaurant and so fu.shi was conceived.

Picture courtesy of Food & Home Entertaining (article Kim Maxwell and photography Warren Heath)

SASSI

The Food & Home article refers to the SASSI (SA Sustainable Seafood Initiative) standard which is a guideline for fish consumers and a criterion that fu.shi fusion cuisine and BoMa terrace are proud to comply with, as stated on their menus:

"We support the SA Sustainable Seafood Initiative objectives and guidelines in terms of seafood usage"

SASSI has condensed the research on the impact of fishing on fish stocks into guidelines available in a handy pocket card as well as on cell phone. It shows colour-coded status of local seafood species, much like a traffic light. Species marked with a green fish can generally be eaten with gusto because their population numbers are healthy. Orange means they're legal to sell, but if you have a choice you should opt for one of the green-coded species. Species marked in red are illegal to buy or sell in South Africa. Visit <http://www.panda.org.za/sassi/> for more info.

The Hunt is on at Upper Deck Gallery

maureen quin



You are invited to an exhibition of sculptures in bronze by Maureen Quin

Maureen Quin was born in 1934 in the Bloemfontein district. She achieved a Diploma in Fine Arts with distinction, majoring in sculpture, from Durban Art School. As the winner of an Emma Smith Bursary she then furthered her studies at Goldsmith College, London.

Maureen has exhibited widely in solo and group exhibitions and is very well known for her bronze commissions such as the bust of Nelson Mandela for Rhodes University, the Read Memorial at St Johns College and various life size renditions of both humans and animals.

The Hunt is a series of bronze sculptures created over a period of eight years 1991-1999. Maureen describes the work as follows: "I do not want to prescribe to the viewer what to see or experience, but I have tried to express the horror I feel for man's inhumanity to his fellow men, compounded with the wanton destruction of our environment in the name of development, greed, power and self gratification"

Friday 29 February 6pm
Exhibition cocktail opening
Wine will be served



Upper Deck Gallery, corner of Plettenberg St and Marine Way, Plettenberg Bay, Postnet Suite 90, Private Bag X1006, Plettenberg Bay 6600
Tel: +27 (0)44 533 6914, info@upperdeckgallery.co.za www.upperdeckgallery.co.za

Please do join us for this astounding exhibition on Friday 29 February at 6pm!

Coming up in March:

Our next newsletter will fill you in on everything happening in March and around Easter. Make your plans now, as there is no better place to be than Plett with its weather at its best this time of the year!

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

With warmest regards,

Linda Smith www.fushi.co.za www.upperdeckgallery.co.za Tel: 044 533 4440 (office) 044 533 6489/6497 (restaurant) 044 533 6914 (gallery)