

**fu.shi**  
fusion cuisine

**BoMa**  
terrace

*Chef's bar*

## June 2008 Newsletter

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



### The vikings are coming!

**Join us on Wednesday 4 June at 7pm for  
a wine pairing evening with**

### fu.shi Feel's Funny

Top SA comedian  
**MARK SAMPSON**  
recently turned 40.  
Come & laugh at his  
mid-life crisis in his





## MENU

Home cured salmon carpaccio with pear,  
walnut & mustard lettuce salad and  
spiced lime atchar dressing  
accompanied by a glass of  
Iona Sauvignon Blanc 2007

Oven roasted kingklip with fennel & potato bake,  
wilted Chinese cabbage & lemon beurre blanc  
accompanied by a glass of Iona Chardonnay 2007

or

Duck confit with fried pakchoi,  
mushroom risotto & 5 spiced jus  
accompanied by a glass of Iona "The Gunnar"  
2005 Cabernet Sauvignon/Merlot/Petit Verdot

Apricot panna cotta with apple sorbet  
& honey comb dust  
accompanied by a glass of Noble Iona 2007  
Late Harvest Sauvignon blanc

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



Andrew Gunn & family acquired a beautiful, but run-down apple farm in 1997 and renamed it "IONA" after the remote, spiritual island off Scotland's west coast. The Gunns can trace their ancestry to the Vikings that landed in Scotland in the 900s. Since its first release in 2001 Iona wine have made a name as being among the world's finest. The cool climate ensures long, slow ripening of the grapes under ideal growing conditions. The sugar, pH, acid and flavour compounds balance to produce elegant, refined wines.

## Don't forget Father's Day 15 June

It's The Day of The Dad on  
Sunday 15 June!  
And instead of going fishing you can go  
fu.shi!

brand new show! **MARK SAMPSON FEELS FUNNY** is a comic exploration of the ups and downs of life, featuring a giant game of Snakes and Ladders and a metre-wide inflatable dice. "This isn't stand-up as you've ever seen it before" says Sampson "It's more like a scratch-n-sniff interactive pop-up-book for grown-ups!" **ONE NIGHT ONLY, R50 COVER FEE, 7PM SATURDAY 14 JUNE. RESERVATIONS @ 044 533 6489/6497 or [reservations@fushi.co.za](mailto:reservations@fushi.co.za)**

## The Good Food & Wine Show

fu.shi fusion cuisine was very well received as one of The Garden Route representatives at The Good Food & Wine Show. "Your contribution added great value to our show and allowed our visitors a glimpse into your wonderful kitchen and restaurant" says Christine Cashmore.



Exec Chef Vanie displays her skills during one of the cooking demos



Spoil dad with lunch or dinner at fu.shi on Sunday 15 June and he will receive a complimentary miniature bottle of wine!

**Also remember we have the perfect way to celebrate the public holiday on Monday 16 June**

Our special Asian curry set menu, 4 courses with a glass of wine at only R137 per person!

**BOOK YOUR TABLE AT  
044 533 6489**

or [reservations@fushi.co.za](mailto:reservations@fushi.co.za)



### **Dad of the year ?**

This boogie boarder is none other than Britain's Conservative leader David Cameron who was merrily riding the waves at Plett earlier this year. Father to three children aged between two and five, this would-be Prime Minister enjoyed the surf, read a book and in true fatherly fashion, didn't hesitate to change a nappy!



**Everybody wants a taste!**



**Vanie with Candice Moodley (Eastern Mosaic)**

### **DON'T CRY FOR ME ARGENTINA...**

These local youngsters are dreaming big. They are the Wittedrift High School First Rugby Team and they are embarking on a once-in-a-lifetime rugby tour to Argentina. Of course a lot of funding is required for such an undertaking and *Chef's bar* is giving them our full support - so should you! For a mere R60 you can enjoy a lipsmacking meal and beer and watch the action between the BOKKE VS WALES. Join us on Saturday 7 June at *Chef's bar*. Get your tickets for a worthy cause! Ph Linda 044 533 4440 or Quentin 044 533 6497/6489.



**Wittedrift High School's First Rugby Team**

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

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