

fu.shi
fusion cuisine

BoMa
terrace

Chef's bar

May 2008 Newsletter

Dear Subscribers,
Welcome to our May 2008 Newsletter.



fu.shi is one of the Garden Route's Top Ten

fu.shi was awarded one of the Top 10 restaurants on the Garden Route. The Gastro Nomix Seidelberg CX Press Top 10 Restaurant Award is in its fifth year and is the only award on the

Plett is already welcoming the Whales!

Garden Route to recognise restaurants for their significant contribution towards service excellence and great food.

"Each year it gets more difficult to settle upon the Garden Route's Top Ten restaurants, and this time was no exception" says Gastro Nomix whose motto is *"eating is all about good food and wine"*.



fu.shi co-owner Ara here chats to Marc Wierzba (Seidelberg) and commented that: *"At fu.shi we continually strive to offer top class service and quality by providing only the finest in fusion cuisine. Whilst this award reiterates that we are achieving just that, we endeavour to persist in raising the level of standards as we grow from strength to strength."*

fu.shi Executive Chef Vanie Padayachee accepted the award from Petro Beukes and said that:



"It's great being rewarded this way. We are thrilled to be Plett's only restaurant to be honoured with this accolade!"

Gastro Nomix is the pseudonym of a renowned food critic who writes a regular column for the CX Press, the Garden Route newspaper.

Will you marry me?...



The unexpected red lights of vehicle's coming to a breaknek halt, slow distracted driving, cars parked haphazardly all over pavements ... it doesn't mean locals or visitors to Plett are losing their minds, they are merely losing themselves in awe of the magnificent sights of majestic whales frolicking in the bay. This gorgeous picture is courtesy of Ocean Blue Adventures, Plett's award winning marine encounter company who confirmed that there are plenty of Brydes whales in the bay due to the vast amount of plankton which attract bait fish. Four Southern Right whales have also made their presence known. The sightings are expected to continue for the next few months. Should you not have 'water legs' remember that BoMa terrace is the perfect spot from which to watch the breaching, lobtailing and blowing of the whales.



Mothers-in-Law are appreciated at fu.shi!



Our April promotion *'Tuesday night is Mother-in-Law night'* started out as a tongue-in-cheek take on this line in the movie *Must Love Dogs*, but soon mothers-in-Law were brought in to be wined and dined with a complimentary glass of wine & Lindt truffles. Motivations for top mother-in-Law were: *'she is one of the nicest people I know, which not many people can say of their mom-in-Law!'; 'she doesn't interfere in my marriage'; 'she produced such a beautiful daughter' & 'I know how my wife will look at 65'* by Karl Brenner son-in-Law of JUNE MCLEOD who will receive a fu.shi dinner voucher for two!

With such a great response we had no option but to keep the promotion going with every first Tuesday of the Month now being Mother-in-Law night. So no need to curb your appetite! Book your table at fu.shi! Phone

044 533 6489/6497.

Gourmet SA Good Food & Wine Festival Restaurant week 9 - 18 May





There is no better way to impress your loved one than by popping the BIG question at a top class establishment such as fu.shi! And this is exactly what Fanie Joubert did to much enthusiasm! Belinda Gibson is the elated bride-to-be and fu.shi (the house of happiness) wishes you both much love, prosperity and happiness!!

**DON'T FORGET
Mother's day
Sunday 11 May**

Join us at fu.shi this Mother's day, Sunday the 11th of May for a great menu selection & extra treats to thoroughly spoil your mother! You could even treat her to Sunday brunch on the terrace!
Reservations essential!
Ph 044 533 6489 / 6497

fu.shi / BoMa / Chef's bar
THE UPPER DECK 3 Strand St
Plettenberg bay 6600
Tel: (044) 533 6489

**fu.shi
is participating in this
year's Gourmet festival
with a fantastic set menu offer for lunch & dinner**

**Join us at fu.shi
from 9-18 May**

**FINE DINING
LUNCH MENU**

Tandoori spiced Chicken
Supreme with coriander,
sweet corn risotto
& masala cream sauce
•
Dark Chocolate tart with
vanilla bean infused
crème fraiche

served with a glass of
Thelema Rhine Riesling
R95 per person

**GOURMET
DINNER MENU**

Slow roasted ratatouille
salad with Asian greens
•
Duck confit with spinach &
leek mash, crispy bacon
& 5 spiced jus
•
Chili chocolate crème brulee

served with a glass of
Porcupine Ridge Syrah
R165 per person

Reservations essential

Something old, something new !

The Old Post Office at

The Upper Deck Lifestyle centre has been revived serving pastries, coffees and light snacks. It's also introduced lunch in the form of a Harvest Table! It is such a treasure trove of interesting items such as art & furniture & other artefacts found locally.
Open Mon-Fri 9am-5pm
Saturdays 9am-3pm

Noelle Bolton (right) & friends at the launch

E-mail: reservations@fushi.co.za
Website: <http://www.fushi.co.za> or <http://www.bomaterrace.co.za>