

**fu.shi**  
fusion cuisine

**BoMa**  
terrace

*Chef's bar*

**November 2008 Newsletter**

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



**Savour the passion...**

**Join us on Wednesday 12 November  
at 7pm for an evening of  
food and wine with a passion**

**RAATS**



**FAMILY WINES  
M • E • N • U**

Pan seared salmon with pineapple & fennel  
crisp wonton stack, apple  
mousse & lime vinaigrette  
**Raats Original Chenin Blanc 2008**

Dukkha crusted lamb rack with leek &  
orange salad, rocket pesto tossed  
sautéed potatoes & red berry salsa  
**Raats Original Cabernet Sauvignon 2006**

Duck tagine with cherry & cashew nut  
couscous, radish, onion, cucumber & olive  
salad with dark chocolate dressing  
**Raats Cabernet Franc 2007**

Spiced fruit fool with butterscotch ice  
cream & star anise biscotti

**XMAS & NEW YEAR**

Look out for our separate e mailer with  
our exciting Christmas and New Years  
menus. Expect to be thoroughly spoilt.  
Reservations can be made with fu.shi  
at [reservations@fushi.co.za](mailto:reservations@fushi.co.za).

**Woolworths Cook Off**

## Raats Chenin Blanc 2007

R195 per person  
Reservations essential  
Contact 044 533 6489

fu.shi and Raats both share a passion for excellence. The mission of the Raats family, who specialize in crafting exceptional South African wines, is to consistently produce Chenin Blanc and Cabernet Franc of outstanding quality and to establish these wines as international benchmarks. **Leading Swedish wine reviewer Ulrika Karlsson is a firm enthusiast** who highly rates the approach of winemaker Bruwer Raats on interpreting the grapes in a uniquely local style. **International party planner to the stars Colin Cowie last year selected the Raats Original on his insert for the CBS News' Holiday Gift Guide.** Cowie reckoned that this bottle is a classy and affordable gift to your favourite host or hostess.



The Raats Family Wine Estate

**HURRY! HURRY!**  
You have until the end of November to still enjoy our fabulous Monday night CURRY evenings comprising a 3 course set menu with sambals and 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)

**That's a wrap folks!...**

Moonlighting Productions held their wrap party at fu.shi after completing the filming of the movie CRUSOE.



Plettonians and holidaymakers gathered at the Woolworths Cook Off on a balmy Saturday morning. Chef Vanie and her colleagues delighted all with their impromptu three course creations prepared from a surprise bag of ingredients. Now that's cooking under pressure!!

**Why are they smiling?**



Andre, Jillie, Peter, Noelle, Vanessa & Ian

**They are feasting on Chef Vanie's fab DINNER CREATIONS**  
A la carte menu with a selection of mouthwatering items such as:



Truffle infused butter bean ravioli with crisp apple & burnt sage butter R38  
Pan fried prawn salad with creamed avocado & celery salt dressing R42  
Basil roasted chicken supreme with sautéed potatoes, orange salad & port jus R49  
Blackened sirloin with potato & fennel salad, crunchy leeks & red wine jus R63  
Fig & cashew nut tart with Amarula ice cream R36 ...  
& MORE!

**Every Friday & Saturday  
(November only) from 7pm  
@ THE OLD POST OFFICE  
CONTACT NO: 076 9536 888**

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