

## Diverse Menu

### TOP 14 — FUSION APPETIZERS

#### 1. Seared Tuna Wonton Tacos

Crisp wonton shells filled with seared tuna, sweet chili, and house-pickled vegetables.

#### 2. Crispy Trio-Cheese Egg Rolls (optional: short rib, chicken, or pork)

Mozzarella, fontina, and smoked cheddar with roasted red pepper sauce.

#### 3. Cajun Lobster Arancini

Lobster-filled risotto balls with Cajun spices, parmesan, and citrus aioli.

#### 4. Jerk Chicken Flatbread

Caribbean-spiced chicken, roasted peppers, mozzarella, basil crema, and mango drizzle.

#### 5. Mediterranean Lamb Bao Buns

Soft bao with spiced lamb, tzatziki crema, pickled onions, and herb oil.

#### 6. Sweet Plantain & Burrata Crostini

Crispy plantains with burrata, basil-mint chimichurri, and smoked honey.

#### 7. Korean BBQ Short Rib Sliders

Braised short rib with kimchi slaw, scallion aioli, and toasted brioche.

#### 8. Tandoori Shrimp on Crostini

Tandoori-spiced shrimp over garlic-herb crostini with lemon yogurt.

#### 9. Crispy Mojo Pork Ravioli

Mojo-braised pork in crispy ravioli with cilantro-lime crema.

#### 10. Spicy Crab & Coconut Fried Grit Patties

Golden coconut-grit patties topped with spicy crab and citrus sweet-pepper glaze.

11. Truffle Parmesan Yucca Fries

Crispy yucca tossed in truffle oil, parmesan, and smoked paprika aioli.

12. Sweet Chili Calamari with Basil & Lemon

Lightly fried calamari tossed in sweet chili, basil, and toasted sesame.

13. Caribbean Citrus Salad

Mixed greens, mango, roasted peppers, toasted almonds, citrus-ginger vinaigrette.

14. Mediterranean Herb & Halloumi Salad

Baby greens, grilled halloumi, cucumber, olives, roasted tomatoes, lemon-oregano dressing.

Fusion Appetizers:

15. Crispy Polenta Tostones with Basil-Pesto Crema

Golden polenta rounds flash-fried and topped with basil-pesto crema, roasted tomato, and parmesan.

16. Cajun Shrimp Rangoon with Citrus-Herb Drizzle

Crispy wontons filled with Cajun-spiced shrimp and cream cheese, finished with a bright citrus-herb drizzle.

17. Short Rib Gyoza with Chili-Lime Soy

Pan-seared dumplings stuffed with braised short rib, scallion, and ginger, served with a chili-lime soy glaze.

18. Nashville Hot Chicken Spring Rolls with Pickled Slaw

Crispy spring rolls filled with spicy buttermilk chicken and cabbage slaw, served with cool herb ranch drizzle.

19. Tempura Artichokes with Roasted Pepper Sauce

Light, crisp tempura artichoke hearts served with warm roasted red pepper dipping sauce.

20. Jamaican Curry Vegetable Samosas

Flaky pastries filled with curried vegetables, served with mango-cilantro yogurt.

21. Crab & Chorizo Street Corn Dip

Warm dip of crab, beef chorizo, roasted corn, cotija-style cheese, and citrus crema, served with garlic-herb bread.

22. Charred Corn, Avocado & Feta Salad

Fire-roasted corn, avocado, feta, cherry tomatoes, and herbs tossed in smoked chili-lemon vinaigrette.

23. Crispy Eggplant Bao with Lemon-Feta Slaw

Fried eggplant tucked into soft bao with lemon-feta slaw and za'atar oil.

24. Korean Spiced Fried Chicken Bites with Smoked Maple Soy

Crispy chicken bites tossed in Korean spices with smoked maple-soy glaze.

25. Lobster & Spinach Quesadillas with White Truffle Crema

Crispy tortillas filled with lobster, spinach, and smoked cheese, served with white truffle crema.

26. Cajun Crab Butter Crostini

Toasted crostini topped with Cajun crab butter, blistered peppers, and chives.

27. Caribbean Jerk Meatballs with Pineapple Pepper Jam

Savory jerk-seasoned meatballs glazed in pineapple pepper jam.

28. Sweet Potato Gnocchi Bites with Coconut Curry Cream

Pan-seared sweet potato gnocchi tossed in coconut curry cream with fried sage.

29. Southern Shrimp & Avocado Cornbread Bites

Mini cornbread rounds topped with citrus garlic shrimp, whipped avocado, and scallion-lime crema.

30. Parmesan Chicken Lumpia with Basil-Vinegar Dip

Crispy lumpia filled with parmesan chicken and herbs, served with a basil-laced vinegar dip.

31. Plantain & Goat Cheese Empanadas

Golden empanadas stuffed with sweet plantain and goat cheese, served with cilantro-lime crema.

32. Mediterranean Roasted Veggie Dip with Herb Naan

Warm roasted eggplant, peppers, and tomatoes blended with herbs and olive oil, served with toasted naan.

33. Spicy Mahi-Mahi Fritters with Jalapeño Citrus Aioli

Caribbean-style fritters with mahi, fresh herbs, and jalapeño–citrus aioli.

34. Crispy Parmesan Ramen Cakes with Smoked Chili Butter

Pan-fried ramen nests crisped with parmesan, served with smoked chili butter.

35. Italian-Asian Fusion Meatballs with Sweet Soy Pomodoro

Beef meatballs glazed in sweet soy pomodoro, finished with parmesan crumble and scallions.

36. Charred Broccolini & Burrata Crostini with Chili Honey

Toasted crostini topped with burrata, charred broccolini, and chili honey.

37. Blackened Salmon Bites with Lemon-Garlic Yogurt

Spice-blackened salmon bites served with lemon-garlic yogurt and fresh herbs.

38. Citrus Pickled Vegetable Salad

Thin-sliced seasonal vegetables lightly pickled in citrus, herbs, and spices, finished with crunchy seeds.

39. Tandoori Chicken Flatbread with Cilantro Crema

Warm flatbread topped with tandoori-spiced chicken, roasted peppers, pickled onion, and cilantro crema.

Main Course Fusion:

## TOP 12 — FUSION MAIN COURSES

### 1. Citrus Roasted Mahi-Mahi with Coconut Curry Butter & Charred Vegetables

Pan-roasted mahi with Caribbean–Asian citrus curry butter, paired with charred seasonal vegetables and fresh herbs.

### 2. Short Rib & Cheesy Ravioli in Sweet Soy Pomodoro

Tender braised short rib served over cheesy ravioli, tossed in a sweet-soy tomato cream with fresh sage.

### 3. Korean Cajun Salmon with Herb Pappardelle

Crispy or seared salmon glazed in Korean chili butter over Cajun-seasoned herb pappardelle and blistered tomatoes.

### 4. Tandoori Chicken Alfredo with Basil Masala Cream

Tandoori-spiced chicken breast over fettuccine in basil-masala white wine cream.

### 5. Caribbean Jerk Sea Bass with Saffron Butter Couscous

Seared sea bass over saffron couscous with Caribbean jerk citrus glaze and roasted peppers.

### 6. Crispy (or Seared) Chicken with Chili-Honey Soy & Citrus Herb Pasta

Golden chicken breast or thigh glazed in chili-honey soy, paired with citrus herb pasta and charred scallions.

### 7. Mediterranean Lamb Shoulder with Lemon-Garlic Coconut Cream

Slow-braised lamb shoulder finished in lemon garlic coconut cream with roasted vegetables.

8. Crispy Chicken with Sweet Chili Fettuccine & Pickled Herbs

Crispy or seared chicken breast over sweet chili fettuccine with pickled herbs and toasted sesame.

9. Sautéed Broccolini with Ginger-Garlic Butter & Chili Crunch

Asian-seasoned sautéed broccolini finished with ginger-garlic butter, chili crunch, and citrus zest.

10. White Wine Shrimp with Couscous & Roasted Tomato Chili Butter

Shrimp simmered in white wine and citrus chili butter, served over herb-couscous with roasted tomato.

11. Blackened Salmon with Sweet Coconut Mascarpone & Charred Greens

Seared salmon topped with coconut-mascarpone cream, paired with charred greens and basil oil.

12. Smoked Gouda & Cheddar Risotto with Pan-Seared Ribeye Medallions

Creamy smoked gouda–cheddar risotto topped with pan-seared ribeye slices, herb oil, and roasted vegetables.

Main Course Cont.:

FUSION MAIN COURSES (13–37)

SEAFOOD

13. Crispy Parmesan Salmon with Coconut–Lemon Cream & Herbed Couscous

Crispy or pan-seared salmon finished in coconut–lemon cream over herbed couscous with charred broccolini.

14. White Wine Sea Bass with Smoked Gouda–Cheddar Risotto

Seared sea bass glazed in white wine butter over smoked gouda–cheddar risotto and roasted asparagus.

15. Charred Mahi-Mahi with Tomato Basil Coconut Curry

Mahi-mahi finished in tomato basil coconut curry with sautéed peppers and wilted spinach.

16. Asian Chili–Garlic Cod with Sesame Herb Couscous

Cod roasted in chili-garlic butter over sesame couscous with scallion oil.

17. Cajun Shrimp with Basil-Lime Alfredo Pappardelle

Cajun-spiced shrimp tossed in basil-lime Alfredo with fire-roasted tomatoes.

18. Sweet Chili Sea Bass over Sundried Tomato Farro

Sea bass seared crisp and glazed in sweet chili, served with sundried tomato farro and basil oil.

19. Jerk Salmon with Brown Butter Pappardelle

Salmon finished in jerk spices over brown-butter pappardelle and charred asparagus.

## BEEF

20. Red Wine Braised Short Rib with Creamy Sun-Dried Tomato Pappardelle

Slow-braised short rib over sun-dried tomato pappardelle in parmesan cream with fresh sage.

21. Sirloin Steak with Roasted Garlic Mascarpone Cream

Seared sirloin topped with roasted garlic–mascarpone cream, charred broccolini, and blistered tomatoes.

22. Coconut Chimichurri Sirloin with Lemon-Herb Couscous

Sirloin finished in coconut chimichurri over lemon-herb couscous.

23. Brandy Peppercorn Sirloin with Parmesan Pappardelle

Sirloin in brandy peppercorn cream with parmesan pappardelle and roasted spinach.

## CHICKEN

24. Citrus–Ginger Chicken Breast with Garlic Herb Couscous

Pan-seared chicken breast glazed with citrus-ginger butter over garlic herb couscous and roasted vegetables.

25. Mediterranean Herb Chicken with Lemon Butter Farro

Herb-rubbed chicken breast over lemon butter farro with roasted peppers.

26. Pan-Seared Chicken with Garlic Herb Mascarpone Cream

Chicken breast in mascarpone-garlic cream with charred vegetables.

27. Cajun Alfredo Chicken with Sundried Tomato Pappardelle

Cajun-spiced chicken breast tossed with sun-dried tomato pappardelle in Alfredo cream.

28. Sesame Teriyaki Chicken with Coconut Jasmine Rice

Charred chicken glazed in sesame-teriyaki sauce with coconut jasmine rice and stir-fried vegetables.

PORK (BONLESS PORK CHOPS)

29. Citrus Herb Pork Chop with Chardonnay Cream Farro

Pork chop finished with Chardonnay cream over herb farro and roasted spinach.

30. Smoked Paprika Pork Chop with Basil-Tomato Cream Rigatoni

Seared pork chop with basil-tomato cream rigatoni and charred broccolini.

31. Crispy Pork Chop with Honey-Gochujang Butter & Pappardelle

Crispy pork chop glazed in honey-gochujang butter over buttered pappardelle.

32. Coconut Curry Pork Chop with Lemon Herb Couscous

Pork chop simmered lightly in coconut curry with lemon-herb couscous and roasted peppers.

VEGETARIAN (3 DISHES)

33. Broccolini Stir-Fry with Toasted Sesame & Chili Oil

Sautéed broccolini in chili oil with sesame, crispy shallots, cilantro, and lime.

34. Crispy Couscous Cake with Charred Pepper Cream

Golden couscous cake with charred pepper cream, basil, and lemon oil.

35. Spinach & Burrata Ravioli with Basil-Coconut Cream

Ravioli tossed in basil-coconut cream with wilted spinach and roasted tomatoes.

ADDITIONAL FUSION FEATURES

36. Butter Curry Salmon with Roasted Vegetable Orzo



Salmon finished in mild butter curry over roasted vegetable orzo.

37. Honey-Habanero Chicken Breast with Parmesan Farro

Chicken breast glazed with honey-habanero butter over parmesan farro with asparagus.

Dessert Fusion:

1. Vanilla Bean Olive Oil Cheesecake with Honey–Citrus Glaze

Silky vanilla bean cheesecake enriched with Mediterranean olive oil, finished with honey–citrus glaze, candied orange zest, and a buttery shortbread crust.

2. Yuzu Mango Tart

Bright yuzu–mango curd in a crisp tart shell, topped with torched meringue and citrus sugar.

3. Bourbon Guava Bread Pudding

Warm bread pudding infused with guava and bourbon caramel, finished with toasted pecans.

4. Cardamom Caramel Apple Tart

Buttery tart shell filled with caramel-coated apples infused with cardamom, topped with toasted pistachios and warm spice syrup.