



RESTAURANT HOURS

BREAKFAST

MONDAY – FRIDAY

6.30 A.M. – 10.00 A.M

SATURDAY – SUNDAY

6.30 A.M. – 11.00 A.M.

LUNCH

MONDAY – SUNDAY

11.00 A..M - 2.00 P.M.

DINNER

MONDAY – SATURDAY

5.00 P.M. – 10.00 P.M.

SUNDAY

RESTAURANT CLOSED FOR DINNER

LOUNGE OPEN WITH A LIMITED PUB MENU

5.00 P.M. – 10.00 P.M.

**ALL PRICES ARE SUBJECT TO CHANGES – DO NOT INCLUDE 7 % NJ SALES TAX
ADDITIONAL 18 % SERVICE CHARGE PLUS \$2.00 DELIVERY FOR ALL ROOM SERVICE ORDERS**



BREAKFAST BUFFET MENU

(SERVED IN THE RESTAURANT)

RADISSON ECLECTIC BUFFET

Eggs Cooked To Order, Crispy Bacon, Sausage, Potatoes, Home Made French Toast, Fresh Fruit, Yogurt, Hot And Cold Cereals, Assorted Breads And Pastries.

\$ 11.95

CONTINENTAL BREAKFAST

Bagels , Muffins, Fresh Fruit, Yogurt, Hot And Cold Cereals, Assorted Bread And Pastries

\$ 7.95

BOTH BREAKFAST CHOICES INCLUDE COFFEE, TEA, JUICE OR HOT CHOCOLATE – SERVED IN FUSION RESTAURANT FROM 6.30 A.M. TO 10.00 A.M. EVERY DAY



BREAKFAST MADE TO ORDER MENU

(SERVED IN THE RESTAURANT)

WESTERN OMELET

Three Eggs, Ham , Peppers And Onions, Served With Potatoes And Toast

\$ 10.95

MEDITERRANEAN OMELET

Three Eggs, Spinach , Diced Tomatoes, Swiss Cheese, Onions & Garlic Served With Sausage Or Bacon, Potatoes And Toast

\$ 10.95

EGG BENEDICT

Traditional Style English Muffin, Ham, Cheese And Hollandaise Sauce

\$ 11.95

ASIAN OMELET

Three Eggs, Mushrooms, Green Onion, Shredded Carrots, Seasoned With A Touch Of Soy Sauce Served With Sausage Or Bacon, Potatoes And Toast

\$ 10.95





BREAKFAST MADE TO ORDER MENU

CONTINUED

PANCAKES

Made with sour cream, served with fresh strawberries, bananas and fruit syrup

\$ 6.95

WAFFLES

Served with homemade syrup

\$ 6.95

FRESH HOMEMADE CINNAMON FRENCH TOAST

Served with your desired topping

\$ 6.95

LUNCH MENU

SOUP SELECTIONS

Pasta Fagioli

\$ 3.75

Vegetable Soup

\$ 3.75

SALAD SELECTION

Tri Color Garden Salad

\$ 5.75

Caesar Salad

\$ 6.75

Caesar Salad With Grilled Chicken

\$ 7.75

Caesar Salad With Crab Meat

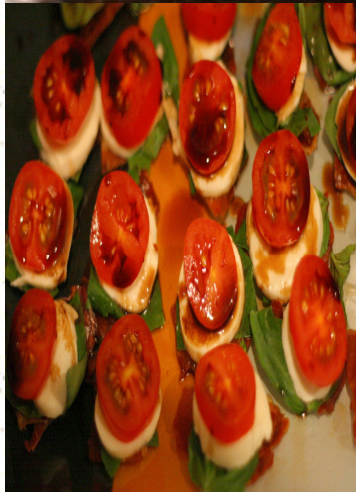
\$ 10.25

Greek Salad

\$ 7.75

Guacamole Salad

\$ 8.50



APPETIZERS & SNACKS

Knights Curry Shrimp Kabob

\$ 11.25

Piscataway Custom Wings

\$ 9.25

Classic Fried Calamari

\$ 9.75

Scarlet Beef Kabobs

\$ 10.25

Japanese Chicken Kabobs

\$ 9.00

Hummus With Pita Wedges

\$ 8.25

SANDWICHES & ENTREES

(ALL SANDWICHES SERVED WITH FRENCH FRIES AND SALAD)

Blackened Chicken Sandwich

\$ 10.25

Turkey Club Sandwich

\$ 9.25

Angus Burger

\$ 8.25

Veggie Sandwich

\$ 8.25

Veal Parmesan Sandwich

\$ 10.25

Chicken Parmesan Sandwich

\$ 10.25

Barbecue Beef Sandwich

\$ 10.25

Maryland Crab Cake Sandwich

\$ 11.25

Shrimp Ala Ash Sandwich

\$ 10.50

Rigatoni Ala Vodka

\$ 10.25

Penne Casserole

\$ 10.25



DINNER MENU

APPETIZERS

Shrimp Sautéed With Macadamia Nuts In A Delicate Pina Colada Reduction
\$11.00

Mushroom Ala Mode Stuffed With Ricotta Cheese, Spinach & Champagne Cream Sauce
\$ 9.00

Mozzarella Caprese With Tomato And Open Fire Roasted Pepper, Basil & Extra Virgin Olive Oil
\$ 9.00

Vegetable Rolls Drizzled With Fresh Ginger Soy Sauce
\$ 8.00

Garlic Hummus With Pita Wedges
\$ 8.25

Fried Calamari Served Traditional Style
\$ 10.00



SOUP & SALAD SELECTION

Pasta Fagioli Traditional Italian Bean Soup With Prosciutto And Pasta
\$ 6.00

Vegetable Soup With Fresh Vegetable In Light Tomato Broth
\$ 6.00

Traditional Ceasar Salad With Herbed Croutons
\$ 8.00

Fusion House Salad With Our Home Made Vinaigrette
\$ 7.00

Mango Crab Salad with Lump Crab, Spinach & Fresh Mango Dressing
\$ 9.00

Insalate Dimare Chilled Calamari, Shrimp And Sea Scallops
\$ 10.00





PASTA & VEGETARIAN SELECTION

**Rigatoni Served With Pink Vodka Sauce, Sundried Tomato
And Shiitake Mushroom**

\$ 13.00

**Capellini served with shrimps, scallops, crabmeat and
spinach in a pink clam sauce**

\$17.00

**Ravioli Infused With Roasted Vegetables And Served With
Basil Plum Tomato Sauce**

\$14.00

**Shanghai Noodles Served With Black Tiger Shrimp
(Thai Style)**

\$ 17.00

Penne Baked With Meat Sauce Topped With Four Cheeses

\$13.00

**Linguine Gently Simmered In A Red Or
White Wine Clam Sauce**

\$17.00



MAIN COURSE SELECTION

**Veal Scaloppini Layered With Fresh Mozzarella, Roasted
Peppers & Spinach In A Pesto Sauce Cream Sauce**

\$ 17.00

**Kingsbridge Veal Pan Seared With Prosciutto, Pine Nuts,
Chopped Spinach In A Cognac Cream Sauce**

\$ 17.00

**Breast Of Chicken With Asparagus, Wild Mushroom And
Diced Tomato In A Pinot Sauce**

\$ 16.00

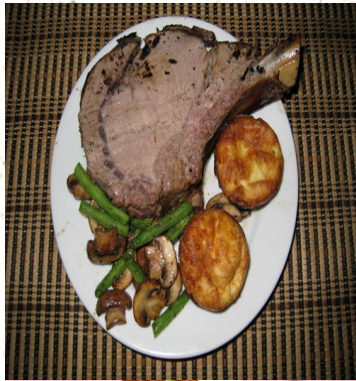
**Chicken Tikka Masala Prepared With A Hint Of Indian
Spice And Plum Tomato Sauce**

\$16.00

**Beef Tenderloin Pounded, Marinated And Grilled With
Fresh Herbs Served With Portobello Mushroom And A Deli-
cate White Truffle Demi Glace Sauce**

\$ 19.00





MAIN COURSE SELECTION

(CONTINUED)

**Braciole Tenderloin Of Beef Stuffed With Spinach, Garlic,
Sundried Tomato And Provolone With A Rosemary Sherry
Demi Glaze
\$ 22.00**

**Lamb Shank Cacciatore Style Served Over Fettuccini
\$18.00**



**Shrimp Stuffed With Lump Crabmeat Served Over Greens
In A Lobster Sauce
\$19.00**

**Filet Of Tilapia Marechiaros With Fresh Clams Served With
Pasta And Topped With Red Clam Sauce
\$ 18.00**

**Norwegian Salmon Grilled With Unique Wasabi Slaw
\$ 17.00**



**Banella Paella, A Combination Of Sea Foods And Chorizo
Sausage Served In Hollow Banella Bread
\$22.00**

BAR MENU

IN-ROOM WINE AND MARTINI MENU

ALL WINES FOR \$30.00 EACH

Sterling Cabernet

Dynamite Cabernet

Beaulieu Vineyard Cabernet

CK Mondavi Merlot

Fetzer Valley Oaks Merlot

Cycles Gladiator Syrah

Laforet Pinot Noir

Concannon Pinot Noir

Yellowtail Shiraz

Bolla Chianti

Ruffino Chianti

Coppola Presents Chardonnay

Geyser Peak Sauv Blanc

Jacobs Creek Riesling

Ruffino Pinot Grigio

Le Rime Pinot Grigio/Chardonnay

Yellowtail Moscato





WINE BY THE GLASS

Glass 8.00 Bottle 25.00

Cup Cake

Cabernet Sauvignon
Chardonnay
Merlot Pinot Grigio
Zinfandel
White Zinfandel

BAR MENU

CLASSIC FUSION MARTINIS

Scarlet Dirty Martini 9.00

Bombay Sapphire, Dry Vermouth, Olive Juice, Olive.

Bone Dry Martinin 9.00

Tanqueray Very Chilled, Three Jumbo Olives.

Classic Cosmopolitan 9.00

Absolute, Cranberry Juice, Lime Juice, Triple Sec, Ginger Splash.

Cognac Martini 9.00

Couvisour, Tanqueray, Lemon Twist.

Lemon Drop 9.00

Absolute, Splash of Sour Mix.

SIGNATURE FUSION MARTINIS

“Fusions” Fantasy Martini 9.00

Absolut Mandrin, Apple Pucker, Blue Curacao, Sprite, Sour Mix.

Berry Dingle Martini 9.00

Absolut Raspberry, Sweet Vermouth, Sprite splash, Grenadine, Cherry.

Island Tropic Martini 9.00

Absolut Mandrin, Malibu, Midori Melon, Peachtree Schnapps, Cranberry.

Mexcataway Martini 9.00

Cuervo 1800, Cointreau, Triple Sec, Sour and lime juice Splash.

Chocolate Fusion Martini 9.00

Chocolate Drizzled Glass, Absolut, Crème de Cacao.