



FUME

BAR & LOUNGE



ENTER THE
"Other World"

Our menu is thoughtfully curated, to let you explore the elements (Air, Water, Fire & Earth) more closely.

We welcome you to experience elevated gastronomy, eccentric mixology sure to transport you our the mystical world!

Angel or Devil, get ready to discover what side of you
The Fume brings out!





Water

Float along the delectable curations as you dive into
flavours for an unforgettable experience





Treasure Island \$17

Dive into this seafood parcel to explore the flavourful treasures of the mediterranean

Island Breeze Salad \$18

Experience the crisp beachy breeze with this refreshing combination of the lobster mix, iceberg lettuce, mangoes, and red onion with the perfect amount of dill dressing

H2O Tacos \$18

Surf on the waves of flavours that come together in layers of tortilla, shrimp, pico de gallo, and guacamole

Ocean Jewels \$19

Calamari lightly dusted with seasoned flour, deep-fried to a golden brown, and served with citrus aioli

Fume S & B \$19

Three large shrimps immersed in our exclusive homemade spices served along with candied jaggery bacon and perfected to taste with our special JBQ sauce (Jaggery-Barbeque Sauce)

One In A Melon \$20

An incredibly gratifying combination of fruit and fat, presenting you with charred watermelon served with pork belly marinated in Asian spices

Fin-tastic & Aloo \$20

Freshly battered and deep-fried haddock united with tartar sauce and served with our duo of fries

Surf and Turf \$21

East meets west in this chicken and shrimp penne pasta with balanced flavours of South Asian spices and western tomato sauce

Dishes may contain Allergens. If you have any dietary requirements, please speak to a member of Staff. Vegetarian and Vegan options are available.
Taxes extra



Earth

Preparations curated using ingredients rooted
in the ground, to uplift the soul





Grilled Abstract Flower

\$17

Grilled cauliflower unexpectedly relish into these flavors together with Feta cheese and a pinch of jaggery, finished with balsamic glaze

Green Earth Crostini

\$17

Brushed with extra virgin olive oil, this freshly made crostini refreshingly brings together avocado, mushrooms, parm cheese and cherry tomatoes

Ground Up Duo

\$17

An exhibition of the four elements, this dish flaunts two types of potatoes- sweet potato and Yukon Gold potatoes which are served with four types of dipping sauces- airy whipped barbecue dip, earthly goat cheese dip, watery cucumber dill dip, and fiery chipotle dip

Down To Earth

\$18

A perfect fusion of earthly flavours in this flatbread drenched in goat cheese sauce and covered with mushrooms, arugula & sundried tomatoes

Add on: Protein - Chicken, Lamb, Beef or Shrimp - \$6

Broc 'n' Roll Patty

\$19

As wonderful as rock and roll party but with Broccoli! For the health-conscious and vegetarians- who can enjoy a fusion like no other with Broccoli and Quinoa as the star

Above & Below

\$19

The earth meets the sky in this salad to harmoniously bring together a balsamic dressing with a variety of Greens, Beets topped with Goat cheese

Salade De Burrata

\$22

Tear the outside of the burrata and let the creamy inside flow into this salad with cherry tomatoes, pesto, pickled onions, finished with cucumber and herb sauce

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Taxes extra



Fire

Blazing blend of flavours sure to
sizzle up your palate





Fuming Wings \$17

Deep-fried and tossed in exclusive Fume sauce, these chicken wings with salacious, spicy piquancy are sure to explode into your mouth like fireworks!

TNT Cheese Sticks \$18

Jump into a unique experience with these one of a kind cheese sticks made with Mozzarella, Pepperjack, Cheddar, Goat cheese and a blend of homemade spices

#C.P.D \$18

Immerse yourself in the marriage of classic #CPD (Chicken-Potato-Drumstick) with chef's homemade spice mix fumed with flavors from the east

Extra Drumstick - \$6

Diablo Pasta \$18

Taste the explosive flavours in this heated penne pasta prepared in spicy, lava-like arrabbiata sauce and finished with parm cheese

Add on: Protein - Chicken, Lamb, Beef or Shrimp - \$6

Fire Pit Nacho \$19

Plate full of nachos served with cheese, peppers, tomatoes, green onions, guac, sour cream, topped with our special pulled tandoori chicken

Vegetarian option available

The Laal Maas Burger \$19

Bite into this juicy, freshly ground lamb infused with fiery flavours of East-Asia served with slaw mix and fries

Match Stick on the Rocks \$19

Fiery, piquant, aromatic rice pulao accompanied by chicken shawarma and a drizzle of creamy dill sauce

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Taxes extra



Fire

Blazing blend of flavours sure to
sizzle up your palate





Lava Flatbread

\$20

Flatbread baked in a spicy tomato sauce with mozzarella cheese, sundried tomatoes, fresh basil, and fresh tomato topped with chilli oil

Add on: Protein - Chicken, Lamb, Beef or Shrimp - \$6

Waffle-Tikka

\$21

India meets Belgium in this exquisite combination of Belgian waffle and chicken tikka immersed in special homemade jaggery-Bailey's sauce and served with a side of slaw mix

Blazing Loin

\$22

Sink your teeth into this flame-broiled pork tenderloin marinated in oriental spices and infused with guava glaze

Dynamite Shrimp Bowl

\$22

From sweet, spicy, and creamy sauce to the perfectly cooked rice, the dynamite bowl explodes into the ferocious heat to ensure an enjoyable hot & piquant food experience with crispy shrimp

Replace with any Protein- Chicken, Lamb or Beef (Vegetarian option available)

Match Sticks

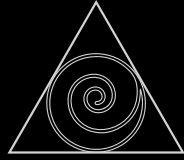
\$25

Bringing together a perfect ring of fire with this chef's special that includes four types of proteins with four levels of heat!

Extra Match Stick - \$6

Dishes may contain Allergens. If you have any dietary requirements, please speak to a member of Staff. Vegetarian and Vegan options are available.

Taxes extra



Air

The force of wind to take you on
a sweet & sinful high





So-So-Not fried Ice cream \$11

Ice-cream crusted with gram cracker, sponge cake and cracker crumbs. This homemade dessert is plated with Crème Anglaise on the bottom and drizzled with jaggery-bailey's sauce

YYZ Shakes: Berry Cloud \$13

Creamiest of shakes prepared with fresh, softly ripen berries, topped with strawberry wafers, berry coulis and garnished with cotton candy to soothe your soul!

YYZ Shakes: Choco-sphere \$13

Fly into the world of everything chocolate with this lip smacking shake topped with Aero chocolate bar, whipped cream, and choco-lot chips and sprinkles!

YYZ Shakes: Vanilla Sky \$13

Jump into this white cloud of wonder topped with vanilla wafer, caramel popcorn, garnished with homemade crumpled jaggery sprinkle, and topped with caramel sauce

Floating Island \$15

A clouds of softly poached meringue served on a bed of smooth crème anglaise drizzled with jaggery caramel sauce

Sweet Earth \$16

An earthly pecan crust, feathery whipped cream cheese, fiery chocolate pudding, and finally aquaeous and moist vanilla pudding, this dessert is bound to bring you one with the four elements and leave you satisfied!

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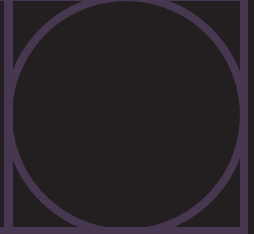
ADD ONS

(Pair it up with dishes from any section)

Extra Sauce	\$3
Guacamole	\$4
Fries	\$5
Rice	\$5
Slaw Mix	\$5
Sweet Potato Wedges	\$7
Tater Tots	\$7

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