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PHILA FUSION

54 Phila Street Saratoga Springs • 518-226-0400 • www.philafusion.com

Phila Fusion is a stylish and modern Asian restaurant located in the heart of downtown Saratoga Springs. With a spacious interior and clean design, this new generation Asian restaurant combines contemporary-style with classic appeal.

Phila Fusion offers exquisite Thai, Japanese, Korean, Chinese, and Vietnamese dishes. Traditional recipes brought from their homeland are prepared with the freshest and finest quality ingredients. There are plenty of dishes to choose from including a fairly extensive sushi selection with over twenty-five rolls to choose from. The appetizers are inventive and brilliant. As the food begins issuing from the kitchen, it quickly becomes apparent that we are in for a veritable feast.

The first item we sampled was the Siam roll, a fusion dish with blue crab, shrimp tempura, cucumber, masago, and sesame seed topped with torched white fish and served with Thai sweet chili sauce. We then tasted the Phila Fusion tower—a Japanese dish with layers of mixed tuna and crab stick, guacamole, spicy mayo, sushi rice and crispy tortillas, served with an eel sauce and wontons. Our next sampling was the jalapeno hamachi. Also Japanese, it consisted of thinly sliced yellow tail with ponzu sauce and sliced jalapeno. Bring on the sparkling ice water.

After we finished our cold appetizers we tasted a Vietnamese pancake—a golden rice-flour crepe stuffed with shrimp, sliced pork, and bean sprouts. Each dish was unique, bursting with flavor, and most enjoyable.



We sat back for only a moment before our entrée sampling began. Our first taste, was a traditional Korean dish called bi bimbab. The owners, Lily and Sam, joined us at our table and Lily showed us how to prepare and serve this new delicacy. The dish comes in a large heated clay pot filled with rice, sliced beef and steamed vegetables, topped with

a poached egg. Lily broke up the egg and gently tossed the ingredients in the simmering pot. She then served us, with great expertise and care, family style. It was both incredibly tasty and fun to eat. I love interactive eating, and this was a new experience I was thrilled to try. We continued our dinner with a traditional Chinese entrée of General Tao's chicken. This crispy chicken sautéed and served with red peppers and the house special sauce did not disappoint. Our final dish was the Hawaiian shrimp, one of my personal favorites. The dish—delicately stir fried shrimp with pineapple, onions, mushrooms, bell peppers, carrots, scallions and cashew nuts in prik pow sauce—was outstanding. Served in a half pineapple shell, the presentation was every bit as wonderful as the flavor.

The food at Phila Fusion has aroused an insatiable desire to experience our return visit for their grand opening. Sam and Lily own Sushi Thai Garden next door to Phila Fusion as well as Sushi Thai at the Park in Clifton Park, and Sushi Thai Garden in Williamstown, Massachusetts. We have visited and reviewed all of their restaurants, and all are truly excellent. Phila Fusion is a welcomed addition to their repertoire of successful eateries. From food quality to service, Phila Fusion is a class act.