



*The Masquerade
New Years Eve Party
2010 / 2011*

VERMILION RESTAURANT & CINNABAR

New Years Eve Gala Dinner at Vermilion Restaurant

**Dine in luxury, at one of Manchester's most
opulent restaurants.**

Vermilion has firmly established itself as the most exquisite destination venue in the North West, providing first class service in serving a majestic selection of Thai and Indian cuisine. Vermilion is not just another restaurant and bar; it's an Experience.

Vermilion & Cinnabar are very proud to announce their 2010 / 2011 New Years Eve brochure, which promises Manchester's most A-list evening of decadent cuisine, electrifying atmosphere, delicious cocktails and first class service.

An eight course dinner accompanied with champagne with complimentary access to the second floor, cocktail bar, disco & Cinnabar for the New Years Eve Utopia party.

Cheshire Life

"Dash, Decadence and delicious - Believe me, there's a 'wow' factor to the decor of Vermilion and the food is quite something too."

Wallpaper

"Vermilion Cinnabar is drawing the design conscious to Manchester"

Tatlet

"Wags have a new lunch spot in Manchester"

The Guardian

"Extravagantly outfitted"

Arena Magazine

"Exquisitely Designed"

BMW Magazine

"The Ultra-Modern Magazine"

PLEASE SEE THE
FOLLOWING PAGES
FOR OUR MENUS.



The Vermilion New Year's Eve Set Menu 2010

Appetizer

Caviar Heart Kisses

Rare and delicate Sévruga Caviar served with toast, sour cream and cucumbers

Accompanied by a Glass of Veuve Cliquot Yellow Label Champagne

Starter

Ocean Treasure A combination of Pan-Fried Scallops and Grilled Diced

Salmon Fillet and Vermilion's Signature Ocean Tiger Prawns

Served with Vegetables Ratatouille and Lemon Butter Sauce

Salad

Chicken Chaat *

Cubes of Chicken slowly cooked in a clay oven with herbs tossed with tangy dressing

The Vermilion Luxury Champagne Sorbet

Middle Course

Aux Huitres * Steamed Fresh Oyster with Lemon and Garlic Chili Sauce

Main Course (served to share)

Entrecote Kra- Praow * Spicy Pan-fried sirloin steak with Kra-proaw Sauce

Rock Lobster * Stir fried with black pepper sauce, perfumed with truffle oil.

A very unique and delicate combination

Fish Batonnets Steamed Sea bass, Cod and Dover Sole fillet with ginger, spring onion and shitake mushroom in soya sauce

Deshi Lamb Curry *

Small pieces of fresh British lamb, slowly cooked in delicate rich spices and fresh herbs

Mixed Vegetables

Stir Fried Mixed Season Vegetables in Aromatic Soy Sauce

Steamed Fragrant Jasmine Rice

Desert

Fresh Thai Fruits Salad

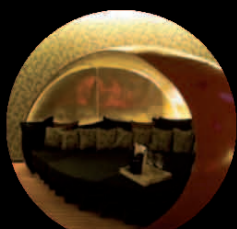
Tossed with Home Made Mangoes Coulis, Buche de Noel and White

Chocolate Ice Cream

Tea or Coffee

8 Course Menu @ £89 per person

A discretionary 10% service charge will be added to your bill



The Vermilion New Year's Eve Vegetarian Set Menu 2010

Appetizer

Vermilion Triple

Raisins, cashew nut and tofu on a bed of julienne vegetables

Accompanied by a Glass of Veuve Cliquot Yellow Label Champagne

Starter

Grilled Mushroom Skewer of button mushroom, onion and capsicum with soya sauce

Vegetables Spring Roll Deep fried stuffed rice paper with vegetables

Vegetarian Punjabi Samosa *

Mixed vegetables sizzled with cumin, chillies and spices filled into a homemade triangle pastry and deep fried till crispy

Salad - Seasonal Salad

Mixed vegetables salad with olive oil and balsamic vinaigrette

The Vermilion Luxury Champagne Sorbet

Main Course (served to share)

Tofu Sam Rod Stir Fried Tofu with Sweet Chili Sauce

Dal Tarka * A combination of lentils sizzled with freshly chopped garlic and dried chilli

Kheang Keiaw Waan Jay **

Vegetables Thai green curry, with tofu, bamboo shoot and sweet basil leaves

Mixed Vegetables Stir Fried Mixed Season Vegetables in Aromatic Soy Sauce

Steamed Fragrant Jasmine Rice

Dessert

Christmas Pudding and an assortment of fresh Thai Fruits

Tea or Coffee

7 Course Menu @ £59 per person

* = Mild ** = Medium *** = Hot (N) = Contains Nut

A discretionary 10% service charge will be added to your bill



New Year's Eve Party at Cinnabar

Jack in the box DJ & Utopia DJs from 9pm till 3am, playing the best
of Funky House & Disco music
Masquerade Theme

Entertainment and an Extensive Wine and Spirit list

30 Different Cocktails including Classics to Vermilion Signatures
£25 - entry, **Complimentary Champagne** on Arrival between 9.00 - 10.30pm

Note: Entry of guest names on the guest list is compulsory : tickets will only
be sold at the door on the night. For guest list please contact
0161 202 0055 / reservations@vermilioncinnabar.com

Dress Code - Masks, chic dress to impress

VIP

A. VIP Section, canapes, welcome Champagne on Arrival, price of £50
and no queuing for entry

B. Exclusive Cocoon Beds / Booths (minimum spend £500): holds up to
15 people, includes your own bed, your own cocktail waiter, reduced ticket
price of £20 and no queuing for entry

C. Table Service: (minimum spend £200) max 4 people, includes your own
cocktail waiter, complimentary tickets, reduced ticket price of £20 and no
queuing for entry

For more information regarding tables, cocoon beds and the VIP section please
contact Dikendra on 0161 202 0055 / 07525006677 / events@vermilioncinnabar.com

For reservations, guest list or more information please contact
us on 0161 202 0055 or reservations@vermilioncinnabar.com



HULME HALL LANE / LORD NORTH STREET
MILES PLATTING, MANCHESTER
M40 8AD

T: 0161 202 0055

E: RESERVATIONS@VERMILIONCINNABAR.COM