



## The Vermilion Valentine Menu 2011

### Appetizer

#### **Welcome Canapé**

“Chor-Muang” Traditional flower shaped Thai dumpling with minced chicken and herbs

*Accompanied by a glass of Moët et Chandon Rose Champagne  
& a Rose for the Lady*

### Starters

(All served to share)

#### **Murgh Tangdi Kebab\*\***

Tender chicken breast marinated with Indian spices, cooked in a traditional clay oven and served with a tangy mint sauce

#### **Seafood Parcel**

Golden fried parcels of Atlantic scallops, prawns and crabmeat and Shitake mushrooms served with a sweet and sour sauce

#### **Pink Skewer**

Norwegian salmon marinated with Thai spices in a skewer grilled over slow fire

### *The Vermilion Valentine Champagne Sorbet*

### Main Course

(All served to share)

#### **Gosht Achari\*\***

Succulent dices of Welsh lamb, slowly cooked with pickled ginger, garlic, spices and a generous sprinkle of fresh coriander.

#### **Pa-Neang Kai\*\***

Authentic Thai red curry of chicken supreme cooked in coconut milk and sweet basil leaves

#### **Seabass Chettinad\***

Rolled Seabass fillet cooked with onion, coriander, ginger, garlic and mint flavored with Indian spices

#### **Rock Lobster\***

Rock Lobster, specially imported and stir fried with fresh herbs and gentle spices to create a perfect combination

#### **Pad Pak Ruam Mit**

Stir fried seasonal green vegetables with aromatic sauce

### **Accompaniments**

Jasmine Rice or Whole Wheat Nan

### Dessert

#### **Dark Chocolate Mousse**

OR

#### **Raspberry Pink Syllabub**

Both served with Champagne Strawberry sauce and white chocolate ice cream

5 Course Menu @ £59 per person

Available: Fri 11, Sat 12, Sun 13 & Mon 14 February 2011

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

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



# The Vermilion Luxury Valentine Menu 2011

## Appetizer

### **Caviar Heart Kisses**

Rare and delicate Sévruga Caviar served with toast, sour cream and cucumbers  
Accompanied with Noisettes de Saumon

*Accompanied by a Glass of Veuve Cliquot Yellow Label Champagne & a Rose for the Lady*

## Starter

### **Vermilion's Exclusive Ocean Tiger Prawn\***

One of its kinds, giant King Prawn, caught by our own fishing trawlers in the Indian Ocean (Bay of Bengal), the mother of black tiger prawns, gently cooked in a Traditional clay oven served with a mango and red apple salad

## Second Starter

### **St Jacques aux Meuniere**

Grilled Atlantic Queen Scallops with herbs and garlic lemon butter sauce  
OR

### **Aux Huitres \***

Steamed Fresh Oyster with Lemon and Garlic Chili Sauce

### *The Vermilion Valentine Champagne Sorbet*

## Middle Course

### **The Supreme Salmon**

Pan seared salmon fish fillet with fresh Thai herbs and fine spices served with tomatoes and green salad tossed with garlic vinaigrette

## Second Main Course

(All served to share)

### **Rock Lobster**

Stir fried Rock Lobster with well balanced fresh herbs and fine spices in Vermilion's Aromatic Sauce

### **Nua Phad Phrik\*\*\***

Stir fried Sliced Tenderloin of beef with fresh red chili, Thai aubergine, capsicum enhance with sweet basil leaves.

### **Pla Neung Khing**

Twin combination of Sea Bass fillet and Dover Sole steamed with julienne vegetables and shitake mushroom in soya sauce flavored with ginger

### **Phad Mee\*\***

Stir fried egg noodles in a spicy mix of fresh vegetables and king prawns

### **Wok Fried Asparagus**

Fresh green asparagus with Shitake mushrooms in abalone sauce

### **Khao – Soi**

Steamed Jasmine Rice

## Dessert

### **Dark Chocolate Mousse**

OR

### **Home Made Tiramisu**

Both served with Champagne Strawberry sauce and white chocolate ice cream

7 Course Menu @ £79 per person

Available: Fri 11, Sat 12, Sun 13 & Mon 14 February 2011

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## The Vermilion Valentine Vegetarian Menu 2011

### **Appetizer**

A welcome canapé creation from our Master Chef

*Accompanied by a glass of Moët & Chandon Rose Champagne*

### **Starters**

(All served to share)

#### **Oriental Salad**

A treat from the Orient – selected fresh vegetables served with a cashew nut cream dressing

#### **Tofu parcels**

Golden fried parcels of bean curd, minced vegetables and glass vermicelli served with soy sauce

#### **Subz medley**

Grilled skewer of finely marinated mushroom, capsicum, onion and tomatoes with fresh herbs and exotic spices

#### **Golden fried bean curd**

Diced bean curd gently marinated with fine spices and deep fried until golden served with a garlic chili sauce

### *The Vermilion Valentine Champagne Sorbet*

### **Main Course**

(All served to share)

#### **Thai Green Vegetable Curry**

Authentic Thai Green Curry with vegetables and bean curd cooked in coconut milk and flavored with sweet basil leaves

#### **Sweet and spicy bean curd**

Dices of bean curd stir fried with green peppers, fresh herbs and tossed in a sweet and spicy sauce

#### **Subz Kadhai**

Traditional Indian vegetables pan fried with pungent spices and fresh herbs

#### **Phad Mee**

Stir fried rice vermicelli with Japanese soy sauce and green vegetables

#### **Thai Fragrant**

Jasmine Rice or Whole Wheat Nan

### **Dessert**

#### **Vermilion Special Panna Cotta**

served with Champagne strawberry sauce and white chocolate ice cream

**5 Course Menu @ £44 per person**

Available: Fri 11, Sat 12, Sun 13 & Mon 14 February 2011

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