



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*

Fresh British lamb cooked in a traditional curry rich in spices and flavor

Mixed Vegetables

Stir Fried Mixed Season Vegetables in Aromatic Soy Sauce

Fragrant Jasmine Rice

Steamed Jasmine Rice

Dessert

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

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

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