



Welcome to Vermilion

Our menu presents an array of Authentic Royal Thai cuisine and Majestic Indian cuisine dishes.

Vermilion guests will savour delicate flavours imparted through our use of exotic, fresh and specially selected ingredients and spices. Each dish is freshly prepared in our state-of-the-art designer kitchen.

Daily supplies of foods and ingredients are strictly monitored by our Quality Control Team. Local fresh vegetables and herbs are purchased locally by our Chefs, ensuring quality and freshness.

The more exotic ones are imported and flown directly from Thailand and other parts of Asia by air freight. Fisheries and seafood products such as our Ocean Tiger Prawns come from source, caught by our deep sea shrimp trawlers in the Bay of Bengal and freshly frozen preserving their delicate taste.

We work hard to ensure that you enjoy your dining experience with us and we hope that you always have a memorable time whenever you visit Vermilion Restaurant.

We always endeavour to improve our service and we welcome your suggestions and comments.

Vermilion & Cinnabar would also like to welcome you to hold your special events at Vermilion.

For more information, please contact:

Events department on 0161 202 0055

email: events@vermilioncinnabar.com

or ask any of our Vermilion staff for information.

Thank you for coming and we look forward to serving you again soon.

Salads

Vermilion Signatures

Yam Woon Sen Ta-Lay ** Mixed seafood and vermicelli salad in lime dressing. Zingy, refreshing with a deep chilli flavour £9.50

Som Tam Gai Yang*• The most popular salad in Thailand. Grated green papaya salad served together with slices of roast chicken, healthy and refreshing £8.50

Yam Nue ** Spicy beef sirloin salad served with fresh grapes, chilli and mint leaves £8.50

Vermilion Poppadum Platter * V Thin, crispy Indian appetizer served with a variety of chopped onions, chutney and mint sauce £4.95

Pla Khoong** Spicy grilled tiger prawn salad with homemade roast chilli paste and fresh Thai herbs £7.90

Laab Gai ** Minced chicken salad and roasted herbs, served with chicory petal, lime juice and mint leaves making for an exotic and splendid combination. A classic Thai salad £6.90

Aloo Chana Kuchmur ** V A refreshing mix of chopped onions, tomato and cucumber, served with potatoes, chick peas and poppadoms £5.90

Som Tam Jay *• V The most popular salad in Thailand. A spicy and sour salad made from shredded green papaya served with cherry tomatoes, and yardlong beans, healthy and refreshing £7.25

* = Mild ** = Medium *** = Hot • = Contains Nut V = Vegetarian

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

Starters

Vermilion Signatures

Grilled Ocean Tiger Prawns*• VERMILION'S MOST FAMOUS DISH. Very rare giant tiger prawns caught by Vermilion's parent company Seamark with its own deep sea trawlers in the Bay of Bengal and then flown direct to your plate and accompanied with a spicy grated green papaya salad ... an absolute must for seafood lovers	£17.95
Grilled Queen's Scallops with herbs, garlic butter and fresh coriander and accompanied with micro salad	£10.90
Nue Ping Chaing Mai Grilled marinated beef sirloin skewers with lemongrass and spices	£7.90
Salmon Tikka tender pieces of fresh salmon marinated with Indian spices and slowly cooked in clay oven	£12.90
The Vermilion Mixed Platter • chicken spring rolls, chicken satay, tempura prawns, seafood skewer, papaya salad	£9.50 per person
The Royal Vermilion Mixed Platter • malai king prawns, lamb chops, achari chicken tikka, salmon tikka, chicken satay, tempura prawns	£19.95 per person
Satay Kai • Grilled marinated chicken skewers with herb, served with toast and cashewnut sauce	£7.25
Por Pia Thod Crispy spring rolls stuffed with cubed chicken and spring vegetables with sweet and sour sauce	£6.90
Thai Fish Cake * Minced fish with red curry paste enhanced with kaffir lime leaves and accompanied with cucumber sauce	£7.25
Pla Muk Tord Lightly battered Squid Fritter served with Home made sweet chilli sauce	£6.50
Malai King Prawn Succulent king prawns grilled to perfection in the clay oven and served with virgin oil and basil leaves	£12.90
Malai Chicken Tikka A sumptuous appetizer of marinated chicken grilled in a clay oven and served with seasonal salad and a spicy mint sauce	£8.50
Lamb Sheek Kebabs ** finely minced fresh British lamb nicely marinated with ginger garlic, chopped onions and delicate spices, then cooked in clay oven and served with mint and yoghurt sauce	£8.50
Pudine Ke Chops* Freshly marinated lamb chops with lime juice and fine spices grilled to perfection in a clay oven, served with mint yoghurt sauce	£14.95
Achari Chicken Tikka ** Achar marinated diced chicken cooked in clay oven and served with mixed salad. Perfect for spicy food fanatics	£8.50
Tempura Prawns ** Crispy prawn fritter served with home made sweet chilli sauce in a light almost architectural batter	£7.50
Vegetarian Punjabi Samosa * V Mixed vegetables sizzled with cumin, chillies and spices. Then filled into a homemade triangle pastry and deep fried. One of India's most popular appetizer	£5.90
Por Pia Phak V Crispy spring roll stuffed with spring vegetables, served with sweet and sour sauce	£5.90
Aloo Tikki * V Pan fried mashed potatoes with Indian spices and served with a mint and tamarind sauce. The distinctive taste is a must for all vegetarians	£5.90

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Sushi

Vermilion Signature Sushi Rolls

Green Samurai lettuce, cucumber, pickled turnip, carrot (4 pieces)	£6.50
Golden Dragon tempura prawns, cucumber, avocado, pickled turnip, carrot (4 pieces)	£8.50
The Geisha smoked salmon, avocado, seaweed, mayonnaise (4 pieces)	£7.50
Gundam crab stick, avocado, cucumber, mackerel, seaweed (4 pieces)	£7.25

Salmon avocado roll - 4 pieces £6.50

California Roll - 4 pieces £7.90

Tiger Prawn Sushi - 2 pieces £3.90

Smoked Salmon Sushi - 2 pieces £3.90

Prawn Avocado Roll - 4 pieces £6.90

Vegetable Roll V - 4 pieces £5.50

The Vermilion Selection prawn, smoked salmon, mackerel, vegetable and California rolls - 10 pieces £13.50

The Golden Platter A delicious array of Vermilion's signature sushi rolls, all designed by our Master Chef using only authentic Japanese ingredients. An absolute must for all sushi lovers. This includes Golden dragon, Green Samurai, The Geisha, Gundam - 10 pieces £16.50

Soup

Tom Yam Khoong ** A classic spicy clear soup with river King Prawns, fresh Thai herbs, mushrooms, roasted chilli paste and lime juice, giving a distinct hot and sour flavour. Listed as No.8 on the world's 50 most delicious food, compiled by CNN in 2011 £7.95

Tom Kha Kai a rich creamy chicken coconut soup with mushroom flavoured with lemongrass, galangal and coriander £6.95

Tom Kha Pla Salmon This salmon soup includes coconut milk and flakes of galangal that enhances the salmon taste while the lemongrass provides a delightful balance. £6.95

Tom Kha Jay *V Coconut milk soup with vegetables, mushroom, tofu and kaffir lime leaves and coriander £5.75

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Fish and Shellfish

Vermilion Signatures

Whole Grilled Lobster The Vermilion Delicacy; prepared with lemon butter and fresh herbs. Served together with tomatoes, green salad and aromatic herb baby potatoes	Seasonal; Please ask your waiter
Dover Sole Kraprow ** Pan-fried Dover Sole fillet combined with aromatic soy sauce and holy basil. Topped with chilli and garlic and served with crab fried rice; adding contrasting substance and delivering unparralled flavours	£21.50
Tandoori Seafood Platter * Cod, Rock lobster, King prawns marinated with delicate spices, then grilled in our clay oven and served on a 'sizzling' plate with a medium curry sauce	£19.95
Goong Kratiem Butterfly Freshwater King Prawns with pepper and garlic marinated with light seasoning. A favourite among the main courses. An easy to eat dish	£16.90
Rock Lobster * Stir fried with black pepper sauce, perfumed with truffle oil. A very unique and delicate combination	£19.50
Grilled Nile Perch with Thai pepper sauce* A healthy combination of freshwater fish from Victoria Lake, topped with Thai pepper sauce, accompanied by butter rice and seasonal vegetables; providing outstanding taste and texture	£19.50
Prawn Yellow Curry * Black tiger prawn cooked with jackfruit, coconut milk, cherry tomatoes and pineapple	£14.90
Chu Chi Khoong * Perfect display of Thai aromatic ingredients, succulent Tiger prawns prepared with a divine red curry sauce, sweet basil and kaffir lime leaves	£14.90
Jungle Curry ** Spicy diced red snapper curry with mixed vegetables and flavoured with thai herbs, unlike any other Thai curry; only for the chilli lovers!	£13.50
Prawn Bhoona * A king prawn Indian curry cooked with garlic ginger and fresh green chillies in a traditional method providing a distinctive flavour with beautiful aroma	£12.90
Karai Fish ** The most popular sub continent dish, pieces of Cod traditionally spiced and cooked with tomatoes, onions, garlic, ginger and garnished with coriander	£11.90
Grilled Supreme Scottish Salmon Salmon steak arinated with Thai herbs and slowly griled, served on a bed of vegetables in aromatic sauce	£16.00
Pla Rad Prik ** Crispy fried tilapia fillet topped with sweet and sour chilli sauce and garnished with basil leaves	£12.90
Pla Nung Manow ** Sea Bass fillet steamed in a hot pot with lemongrass, kaffir lime leaves topped with freshly chopped garlic and chilli fresh lime dressing. Light and refreshing	£16.00
Aromatic Spicy Scallop* A mouth-watering combination of stir fried fresh Atlantic scallops with black peppercorn and green asparagus	£19.50
Phad Thai Khoong Sod ● Stir fried rice noodles and Tiger prawns with tamarind sauce, chives and bean curd, garnished with crushed peanuts, coriander and lime. Listed as No.5 on the world's 50 most delicious food, compiled by CNN in 2011	£10.50
Phad Horapa Ta-Lay ** Stir fried mixed seafood (prawns, squids, scallop, mussel and fish) with roasted chilli and sweet basil leaves	£14.50

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Meat and Poultry

Vermilion Signatures

Kang Keiaw Kai ** The most popular Thai dish. Chicken green curry, together with eggplants, bamboo shoots and sweet basil leaves. The best Green Curry you can get outside Thailand; guaranteed	£12.90
Deshi Lamb Curry ** Small succulent pieces of fresh British lamb, slowly cooked in delicate rich spices and fresh herbs	£13.95
Ped Nam Makam Grilled marinated Barbary duck breast, served with green vegetables, topped with sweet tamarind sauce, dried chillies and crispy shallots	£13.50
Chicken Pasanda ● Tender chicken breast marinated in yoghurt and spices, cooked in clay oven serve in a rich curry with almonds ... A Chef's specials favourite	£13.50
Tandoori Mixed Grills A tandoori feast, malai chicken, chicken tikka, lamb tikka and sheek kebabs, served on a 'sizzler' together with onions and a medium curry sauce	£17.50
Panang Nue ** Spicy sliced beef striploin in a panang curry sauce, flavoured with kaffir lime leaves	£12.90
Lamb Massaman *● A classic Thai dish originating from the south slowly braised diced lamb in a medium spicy rich gentle sauce. Master Chef's and many footballer's personal favourite	£14.50
Khaeng Phed Ped Yang ** Roasted duck cooked in red curry and coconut milk with pineapple, cherry tomatoes, grapes, longan flavoured with sweet basil leaves	£13.90
Tawa Lamb** marinated lamb, slowly cooked in Indian spices and fresh herbs	£13.90
Murgh Handi Lazeez** Diced chicken curry cooked in spices with onions, tomatoes, peppers, garlic, ginger and garnished with coriander and a touch of cream	£10.90
Nue Phad Phrik** Stir fried sliced beef with chilli, rhizone and green peppercorn in aromatic Chef's special sauce	£13.90
Nue Phad Nam Man Hoy Stir fried sliced beef sirloin with aromatic oyster sauce, mushroom and spring onion. Light and delicious	£13.50
Kae Kraprow** Marinated lamb chops grilled in a traditional clay oven served with steamed jasmine rice	£15.90
Caramelised Chicken Supreme flavoured with garlic, ginger balsamic reduction and coriander leaves. A familiar caramelised sauce that is sweet and savoury	£11.90

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Vegetarian

Tofu Rad Prik** V Crispy Tofu topped with sweet and sour chilli sauce, garnished with basil leaves	£8.50
Karahi Paneer* V Dices of paneer spiced and cooked traditionally with tomatoes, onions, garlic, green peppers and chillies	£7.90
Phad Pieaw Wan Jay V Stir fried crunchy vegetables with tofu, sweet and sour sauce and pineapples	£8.50
Kheang Keiaw Waan Jay ** V Vegetable Thai green curry, with tofu, bamboo shoot and sweet basil leaves	£8.50
Phad Thai Jay ● V Stir fried rice noodles with tofu, tamarind sauce and chive (contains egg)	£8.50
Dal Tarka * V A combination of lentils sizzled with freshly chopped garlic and dried chilli	£7.90
Saag Matar** V Fresh spinach and green peas cooked with Indian spices and herbs	£7.90
Aloo Gobi * V Cauliflower cooked with potatoes in a medium curry sauce, garnished with fresh slice of ginger and coriander	£7.90
Bhindi Bhaji**V Fresh okra chopped and cooked with fresh onions, garlic, ginger and tomatoes; highly recommended	£7.90

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Rice and Noodles

Khao Ob Sapparod Stir fried mixed fried rice with prawns, chicken, pineapple, raisins and cashewnut served in pineapple shell	£9.50
Phad Mee Wok fried egg noodles with vegetables and soy sauce	£7.25
Khao Phad Poo Stir fried jasmine rice with crab meat and seasonings, perfect accompaniment for meat curry dishes	£7.90
Khao Phad Jay (V) Stir fried jasmine rice with green peas, carrots, baby corn and soy sauce	£6.90

Side Dishes

Wok fried plain rice noodles	£3.90
Egg fried rice with spring onion	£3.90
Steamed Jasmine rice	£3.70
Aromatic herbs baby potatoes	£3.90
Wok fried mixed vegetables with soy sauce	£3.90
Jeera pilau (selected Basmati rice cooked with aromatic flavours)	£3.90
Plain Nan	£2.50
Chilli basil Nan **	£3.90
Cheese and garlic Nan	£3.90
Keema Nan stuffed with minced lamb, spices and fresh herbs	£4.50
Peshawari Nan ● (sweet) Lightly sweet nan topped with almonds, grated coconut and sultanas	£3.90
Tandoori roti	£2.50

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Desserts

Sweet sticky rice steamed with coconut milk and served with ripe mango (seasonal)	£8.90
Vermilion chocolate mousse served with white chocolate ice cream	£6.90
Young coconut custard served with raspberry sauce	£6.90
Vermilion fruit salad served with wild honey and raspberry sauce	£6.90
Vermilion surprise (Gently mixed ice cream and fresh fruits for your special occasion) Minimum 2 persons	£9.90
Warm Chocolate tart served with vanilla ice cream, a heavenly mix of warm and cold	£8.90
Warm Gulab jamun - delicious Indian dumplings of cottage cheese served with vanilla ice cream	£7.90
Assorted Fruit Fresh and exotic Thai fruit platter (seasonal)	£9.50
Mini Profiterole Tower - mini profiteroles filled with vanilla cream and combined with chocolate fudge on a shortbread biscuit	£7.90
White Chocolate Cheesecake - a creamy cheesecake blended with luxurious white chocolate set on a biscuit base with a dark chocolate glaze and chocolate garnish	£9.00
Pearl of Vermilion (for 2pp) - a mixed platter of Mini Brulee, Chocolate Truffle, Blackberry Cheesecake, Lemon Cheesecake, Raspberry Torte, and Reversed Cheesecake	£19.50

Sorbet

Mango & Passionfruit	£5.00
Lemon	£5.00

Movenpick Ice Cream

Strawberry /Vanilla	£5.00
White Chocolate	£6.00

Ben & Jerry's Ice Cream

Cookie Dough	£6.50
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The Vermilion Vegetarian Set Menu

Starters

(served to share)

Crispy Vegetarian Punjabi Samosa * mixed vegetables sizzled with cumin, chillies and spices, then filled in a homemade triangle pastry and deep fried till crispy

Mexican Spicy Avocado Vegetarian Salad **

Vegetable Sushi Roll

Aloo Tikki * Deep fried mashed potatoes combined with Indian spices

Main Course

(served to share)

Phad Thai Jay • V Stir fried rice noodles with tofu, tamarind sauce and chive (contains egg)

Kheang Keiaw Jay ** Assorted Thai and seasonal vegetables in green curry and sweet basil leaves

Aloo Gobi * V Cauliflower cooked with potatoes in a medium curry sauce, garnished with fresh ginger and coriander

Karahi Paneer * V Diced paneer spiced and cooked with tomatoes, onions, garlic, green pepper and chillies

Accompaniment

Steamed Rice or Plain Nan

Dessert

Mixed exotic fresh fruit salad with wild honey and raspberry sauce

**Price £20 per person
minimum serve from 2 people**

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The Vermilion Bangkok Set Menu

Starters

(Served to share)

“The Vermilion Platter”

Vegetarian Somosa *V

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

Por Pia Gai

Crispy Rice Rolls Stuffed with Chicken and Vegetables

Goong Thod

Crispy Prawn with Sweet Chilli Sauce

Lamb Sheek Kebab

Finely minced fresh British lamb nicely marinated with ginger, garlic, chopped onions and delicate spices, then cooked in clay oven

Main Courses

(Served to share)

Pla Sam Rod *

Crispy fried tilapia fillet topped with sweet and sour chili sauce and garnished with basil leaves

Chicken Bhuna

Supreme chicken breast cooked with cumin, coriander, turmeric and green peppers

Nue Kra-Praow **

Bangkok street style, spicy stir fried sliced beef with garlic, chili, green peppercorn and wild basil leaves

Accompaniments

(Served to share)

Seasonal Vegetables

Steamed Jasmine Rice

Dessert

Fresh Fruits Salad with Vanilla Ice Cream

Price £20 per person
minimum serve from 2 people

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Available Sunday - Wednesday ONLY

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The Vermilion Asian Fusion Cuisine

Set Menu

Starters

(served to share)

Chicken Satay ● Grilled marinated skewers with herb, served with cashew nut sauce and cucumber dip

Malai King Prawn Grilled in clay oven, served with seasonal virgin oil and basil leaves

Vermilion Spring Rolls Crispy spring rolls stuffed with cubed chicken and spring vegetables, served with sweet and sour sauce

Lamb Sheek Kebabs ** Grilled in clay oven, served with seasonal salad and mint yogurt dressing

Main Course

(served to share)

Chu Chi Khoong * Tiger Prawns prepared with a red curry sauce, sweet basil and kaffir leaves

Chicken Cashewnut Stir fried sliced chicken breast with cashew nut and exotic soy sauce

Tawa Lamb ** Marinated Lamb, slowly cooked with spinach, spice and fresh herbs

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

Accompaniment

Steamed Jasmine Rice and Nan

Dessert

Warm Gulab jam served with vanilla ice cream and dark chocolate sauce

Price £25 per person
minimum serve from 2pp

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The Vermilion Indian Set Menu

Starters

(served to share)

Pudine Ke Chops* Freshly marinated lamb chops with lime juice and fine spices grilled in a clay oven and served with bhoona sauce

Salmon Tikka fresh salmon marinated with Indian spices and slowly cooked in clay oven

Achari Chicken Tikka ** Achar marinated diced chicken cooked in clay oven and served with mixed salad

Vegetarian Punjabi Samosa * V Mixed vegetables sizzled with cumin, chillies and spices. Then filled into a homemade triangle pastry and deep fried till crispy

Main Course

(served to share)

Kashmiri Gosht ** Traditional lamb curry cooked in original kashmiri style famous for its authentic spices

Karai Fish ** The most popular sub continent dish of cod spiced and cooked with tomatoes, onions ,garlic, ginger

Saag Jhinga * Fresh spinach nicely chopped and cooked with king prawn , garlic,ginger and fresh green chillies

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

Accompaniment

Garlic Nan or Jeera rice

Dessert

Warm Gulab jam served with vanilla ice cream and dark chocolate sauce

Price £25 per person
minimum serve from 2 people

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The Vermilion Authentic Royal Thai Himmaphan Set Menu

Starters

(served to share)

Som Tam *● Grated green papaya salad with cherry tomatoes

Nue Ping Chaing Mai grilled marinated beef sirloin skewers with lemongrass and spices, served with spicy sauce

Por Pia Thod Crispy spring roll stuffed with grilled chicken and spring vegetables

Thod Man Plaa * Thai fish cake with red curry paste and long beans, enhanced with kaffir lime leaves

Soup

Tom Yam Khoong ** A classic soup with river King prawns, fresh Thai herbs, mushrooms, roasted chilli paste and lime juice

Main Course

(served to share)

Pla Nung Manow ** Sea bass fillet steamed with lemongrass, kaffir lime leaves, garlic, chilli and fresh lime

Nue Phad Yee Laa *** Stir fried spicy sliced beef sirloin with garlic, chilli, green peppercorns and wild basil leaves

Kang Keiaw Kai ** The most popular Thai chicken green curry, with eggplants, bamboo shoots and sweet basil leaves

Ped Nam Makam Grilled marinated Barbary duck breast, served with green vegetables, topped with a sweet tamarind sauce, dried chillies and crispy shallots

Accompaniment

Jasmine Rice

Dessert

Seasonal Thai Fruits Salad Topped with Home made Thai Banana Cake and Vanilla Ice Cream

**Price £25 per person and
£30 with soup per person
minimum serve from 2 people**

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The Vermilion Royal Thai

"Benjarong Set Menu"

Starters

(served to share)

Nue Ping Chaing Mai Grilled marinated beef sirloin skewers with lemongrass and spices serve with spicy sauce

Pla Khoong ** Spicy Tiger Prawn salad with roasted chilli served with mixed cress

Chicken Satay • Grilled marinated chicken skewers with herb, serve with cashew nut sauce

Vermilion Spring Rolls Crispy rolls stuffed with cubed chicken and spring vegetables, served with sweet and sour sauce

Som Tam *• V Grated green papaya salad with cherry tomatoes

Soup

Tom Yam Talay** A classic soup with seafood, fresh Thai herbs, mushrooms, roasted chilli paste and lime juice

Main Course

(served to share)

Lamb Massaman * • Slowly Braised Diced Lamb in a medium spicy rich gentle sauce

Nue Phad Nam Man Hoy Stir fried sliced beef sirloin with aromatic oyster sauce, mushroom and spring onion

Pla Rad Prik ** Crispy fried tilapia fillet topped with sweet and sour chilli sauce and garnished with basil leaves

Gai Kratiem * Stir fried sliced chicken breasts with black pepper and garlic

Seasonal Mixed Vegetables with aromatic soy sauce

Accompaniment

Jasmine Rice

Seasonal Thai Fruits Salad Topped with Home made Thai Banana Cake and Vanilla Ice Cream

Price £32 per person
minimum serve from 2 people

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The Maharaja Table Special Menu

Starter

Grilled Ocean Tiger Prawns Caught by our own fishing trawlers in the Indian Ocean, the mother of black tiger prawns and one of its kind, gently cooked in a Traditional clay oven, served with aromatic herb baby potato

Salad

Grilled Barbary Duck Breast Salad * with Thai herbs and crispy shallot

OR

Soup

Tom Kha Hoy Shell ** A classic Thai coconut milk soup with scallop, galangal, young coconut and lime juice

Lemon sorbet

Main Course

(served to share)

Deshi Lamb Curry ** Small pieces of British lamb, slowly cooked in delicate spices and fresh herbs

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

Chicken Pasanda ● Tender chicken breast marinated in yoghurt and spices cooked in clay oven served in a rich curry with almonds

Wok Fried Fresh Rice Noodles with Japanese soy sauce and vegetables

Stir Fried Asparagus and Shitake Mushroom with olive oil and chopped garlic

Accompaniments

Selections of Rice and Nan

Dessert

Home made warm chocolate tart served with vanilla ice cream and assortments of fresh Thai fruits

**Exclusively price £39 per person
minimum serve from 2 people**

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The Maharaja Table Luxury Menu

Appetiser

Caviar Heart Kisses Rare and delicate Sevruga Caviar served with toast, sour cream and cucumbers

Accompanied by a Glass of Veuve Cliquot Yellow Label Champagne

Starter

“Vermilion’s Exclusive Ocean Tiger Prawn”*

Caught by our own fishing trawlers in the Indian Ocean, the mother of black tiger prawns and one of its kind, gently cooked in a Traditional clay oven served with papaya salad

The Vermilion Champagne Sorbet

First Main Course

“Pacific Rock Oysters” *

Fresh Pacific Oysters, gently steamed and served with a classic lime and garlic sauce

Second Main Course

(served to share)

“Grilled Norwegian Salmon”

Marinated with fresh Thai herbs, slowly grilled and served on a bed of papaya and carrot salad with three vegetable sauce

“Rock Lobster with black truffle sauce”

Rock Lobster with well balanced fresh herbs and fine spices and black truffle sauce, freshly prepared with sweet basil oil

“Roast Duckling Noodle”**

Stir fried egg noodles in a spicy mix of fresh vegetables and roast duckling

“Wok Fried Asparagus”

Fresh green asparagus with Shitake mushrooms in abalone sauce

Accompaniments

Selection of Steamed Jasmine Rice and Nan

Dessert

Tiramisu

served with a Champagne strawberry sauce, Strawberry tart and white chocolate ice cream

Exclusively price £59 per person
minimum 48 hrs prior notice required
minimum serve from 2 people

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