



The Vermilion 'Taste of the Sea' Menu

Served with a glass of Moët & Chandon Brut Champagne

Starters

(All served to share)

Seafood Platter

Seafood skewer gently grilled to perfection, marinated pieces of cod cooked in a traditional clay oven, authentic Thai fish cakes and Crisp tempura prawns

Soup

Tom Kha Pla Salmon

A rich creamy coconut soup with fresh salmon and mushrooms flavoured with lemon grass, galangal and coriander

Or

Tom Yam Talay

A classic soup with mixed seafood, fresh Thai herbs, mushrooms, roasted chilli and lime juice

Main Course

(All served to share)

Karahi Jhinga

The most popular sub continent dish prepared with giant king prawns, traditionally spiced and cooked with tomatoes, onions and garlic and garnished with coriander

Or

Black Tiger Prawns Jalfrezi

A traditional medium spicy curry prepared with black tiger prawns tossed with capsicum, rich spices, fresh herbs, onion and garlic

Gintara Sam Rod

Seabass fillet with green and red peppers topped with a tangy sweet chilli sauce

Or

Pla Prieu Waan

Seabass fillet in a sweet and sour sauce

Koong Pad Prig Sod

Norwegian cold water scampi and fresh babycorn in oyster sauce

Mussels Nam Prig Praow

New Zealand mussels stir fried with fresh Thai herbs, green peppercorn and basil leaves

Accompaniments

Stir fried seasonal vegetables, egg fried rice and Nan bread

Dessert

Home made Panna Cotta served with galangal and raspberry

Or

Fresh fruit salad served with strawberry ice cream

4 Course Menu @ £29 per person

Available: Every Thursday Evenings

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

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

Vermilion Restaurant & Cinnabar, Lord North Street/Hulme Hall Lane, Manchester, M40 8AD

Tel: 0161 202 0055 Fax: 0161 205 8222, email: reservations@vermilioncinnabar.com



The Vermilion 'Taste of the Sea' Luxury Menu

Served with a glass of Moët & Chandon Brut Champagne

Starter

Vermilion's Exclusive Ocean Tiger Prawn*

One of its kinds, a 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 **Steamed Fresh Oysters** in Lemon - Garlic Chili Sauce

The Vermilion Moët & Chandon Champagne Sorbet

Main Course

(All served to share)

Black Cod a la Vermilion

Rare and exotic black cod marinated with Thai herbs, slowly grilled to perfection, served on a bed of papaya and carrot salad with three vegetable sauce

Or

Rock Lobster

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

Atlantic Scallops

Fresh Atlantic scallops stir fried with julienne vegetables and shitake mushroom 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

Home Made Tiramisu

Served with Champagne Strawberry sauce and white chocolate ice cream

4 Course Menu @ £49 per person

Available: Every Thursday Evenings

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

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