



The Vermilion Valentine Menu 2010

Appetizer

Welcome Canapé creation from our Master Chef

Accompanied by a glass of Moët & Chandon Rose Champagne

Starters

(served to share)

“Always Together”

Tender Chicken Breast filled with a spinach and cheese stuffing and cooked in a Traditional clay oven served with a tangy mint sauce

“Seafood Parcel”

Golden fried parcels of salmon fillet, minced prawns and crabmeat, shitake mushrooms and spring onion served with a sweet and sour sauce

“Pink Skewer”

Norwegian Salmon marinated with Thai spices grilled with fresh herbs in a skewer over slow fire

The Vermilion Valentine Champagne Sorbet

Main Courses

(served to share)

“Tawa Lamb” **

Succulent dices of Welsh lamb, slowly cooked with green peppers, ginger, garlic, spices and yoghurt with a generous sprinkle of fresh coriander served in a hot tawa(pan).

Kheang Ped Yang**

Authentic Thai red curry of roast duckling cooked in coconut milk with pink lychee and sweet basil leaves

“Two of Us”

Twin combination of crispy Sea Bass fillet and baked Salmon fillet with cubed vegetables accompanied by a sweet and sour sauce

Rock Lobster*

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

“Just for You”

Stir fried egg noodles with soy sauce and green vegetables

Thai Fragrant

Jasmine Rice or Whole Wheat Nan

Desserts:

Strawberry Gateaux

served with Champagne Strawberry sauce and white chocolate ice cream

5 Course Menu @ £54 per person

* = 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