



The Vermilion Luxury Valentine Menu 2010

Appetizer

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 (Bay of Bengal), the mother of black tiger prawns and one of its kind, gently cooked in a Traditional clay oven served with a mango and strawberry salad

Second Starter

“A la poêle Foie Gras de Canard”

The French Classic with a Thai twist – seared French Goose Liver with an authentic Thai tamarind sauce

OR

“Le four de Agneau” **

Succulent Welsh Lamb Chops marinated with Fresh herbs, exotic spices and grilled to perfection

The Vermilion Valentine Champagne Sorbet

First Main Course

“Rock Lobster with black truffle sauce”

Oven grilled Rock Lobster with well balanced fresh herbs and fine spices served with rice pasta, black truffle sauce and freshly prepared sweet basil oil

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

“Pacific Rock Oysters” *

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

“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

Dessert

Tiramisu

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

7 Course Menu @ £74 per person

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

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