



## The Vermilion Valentine Vegetarian Menu 2010

### Appetizer

**Welcome Canapé** creation from our Master Chef

**Accompanied by a glass of Moët & Chandon Rose Champagne**

### Starters

(served to share)

#### **Oriental Salad**

A treat from the Orient – selected fresh vegetables served with a cashew nut cream dressing

#### **Tofu parcels**

Golden fried parcels of bean curd, minced vegetables and glass vermicelli served with soy sauce

#### **Subz medley**

Grilled skewer of finely marinated mushroom, capsicum, onion and tomatoes with fresh herbs and exotic spices

#### **Golden fried bean curd**

Diced bean curd gently marinated with fine spices and deep fried until golden served with a garlic chili sauce

### The Vermilion Valentine Champagne Sorbet

### Main Courses

(served to share)

#### **Thai Green Vegetable Curry**

Authentic Thai Green Curry with vegetables and bean curd cooked in coconut milk and flavored with sweet basil leaves

#### **Sweet and spicy bean curd**

Dices of bean curd stir fried with green peppers, fresh herbs and tossed in a sweet and spicy sauce

#### **Subz Kadhai**

Traditional Indian vegetables pan fried with pungent spices and fresh herbs

#### **Phad Mee**

Stir fried rice vermicelli with Japanese soy sauce and green vegetables

#### **Thai Fragrant**

Jasmine Rice or Whole Wheat Nan

### Dessert

#### **Vermilion Special Panna Cotta**

served with Champagne strawberry sauce and white chocolate ice cream

5 Course Menu @ £44 per person

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

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