



# VERMILION

*Restaurant and Cinnabar*

## GROUP BOOKINGS

Vermilion is the perfect combination of spectacular design, luxury atmosphere and equally lavish Thai, Indian & Fusion cuisine



# OUR PAN-ASIAN Set Menus

Enhance your group dining experience with our specially curated Pan-Asian set menus, perfect for small parties and gatherings. Designed to showcase the best of Thai, Indian and Fusion cuisine, our set menu offers a delightful journey through vibrant flavours and textures.

Ideal for group bookings, this menu ensures a seamless dining experience, allowing you and your guests to relax and enjoy a carefully crafted selection of dishes. Whether it's a celebration or a corporate event, our set menu brings the essence of Thai, Indian & fusion cuisine to your table, creating a memorable feast for everyone.

# WEEKDAY GROUP MENU

£39.50 per person

Our Thai, Indian & Fusion set menu, designed for sharing, is available for groups of six or more and includes four starters, three mains, one dessert, along with rice and naan for a complete dining experience.

This menu is excluded on Saturdays. Should you need it on a Saturday, the cost will be £44 per person.

## STARTERS

### **Butter Chicken Tikka Kofta** M, E, G, MU

Crispy panko coated croquettes with butter chicken and cheddar filling, turmeric tempered mayonnaise.

### **Tibetan Momo Dumpling** TN, G, SO

Fried pastry parcels with vegetable filling tossed in tangy soy based sauce.

### **Channa Hummus Masala** V, SE, G \*

Modern Indian take on channa masala served with hummus, papdi and pickled onions

### **Butterfly King Prawn** C, G, E \*

Golden fried king prawns served with sweet chilli sauce.

## MAIN COURSE

### **Butter Chicken** M, MU, TN

Chicken tikka pieces cooked in a rich sweet creamy and buttery sauce and mildly spiced.

### **Mixed Vegetable Karahi** V\*\*

A delicious spicy curry cooked with sweet peppers, tomatoes, and onions in a traditional karahi wok.

### **Thai Lamb Massaman** TN, C

South Thai dish, with coconut milk, potatoes and Thai mixed herbs.

### **Jasmine Rice & Naan Bread** G, M

## DESSERTS

### **Chocolate Brownie** G, M, E, TN

A chocolate baked confection, that's cakey, fudgy and gooey.

# MENU A

£44 per person

## APPERTISER

### **Miso Soup** SO, F

Japanese soup with a vegetable broth, tofu, wakame seaweed and spring onion

## STARTERS

### **Chicken Satay Wontons** MU, M, G, SO, T, E, SE, F, C

Dumplings are filled with a blend of chicken and prawns of seasonings, served with spicy peanut sauce, extra chilli oil, roasted peanuts, chopped spring onion, and sesame seeds.

### **Prawns on Toast Baos** SE, SO, G, E, C, M, F, MU

Crispy bao bun with sesame studded prawn appetisers are a bao version of the classic golden-fried prawn toasts. Serve with a crispy chilli spicy sauce.

### **Momo Dumpling** G, SO, VE

Crispy pastry parcels with vegetable filling tossed in a tangy soy based sauce.

### **Lamb Chops** MU, M \*

Tender lamb chops marinated in spiced yogurt, clay oven-roasted to perfection

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## MAIN COURSE

### **Chicken Korma/Chicken Tikka Masala** M, TN, MU\*

Rich and creamy tomato based gravy cooked with tender chicken cubes and finished with butter.

### **Vegetable Jalfrezi** V, MU, M, TN

A vibrant, spicy, and tangy Indian stir-fry dish made with a colorful medley of mixed vegetables in a Onion tomato gravy.

### **Thai Beef Masaman Curry** G, SO, F, C, E

South Thai curry, with succulent Beef, coconut milk, potatoes and Thai herbs. .

### **Bangkok Fried Rice** SO, E

Popular BKK Fried Rice, Egg, Vegetables, Soy sauce

### **Pistachio Naan Bread** G, E, M, TN

### **Wok Broccoli Stem/Soy Sauce** SO

## DESSERTS

### **Warm Chocolate Fondant** M, E, P, TN, G

Decadent chocolate fondant served with a scoop of smooth Thai milk tea ice cream

# MENU B

£64 per person  
*Requires 1 week notice*

## APPERTISERS

### **Crispy Thai Wontons** G, E, MU

Crispy fried wonton strips served with sweet and sour sauce, bang bang sauce

## STARTERS

### **Dragon Sushi Rolls** G, E, SE, SO, F, C, MU

The roll is wrapped in seasoned Japanese rice with sesame. Filled with crispy prawn tempura, avocado, sweet radish pickle and topped with tobiko fish roe

### **BBQ Lamb Ribs** MU, M\*

Braised lamb ribs grilled and drizzled with BBQ sauce.

### **Southern Thai Fried Chicken Bao** G, M, SO, F, E, MU

Steamed bao bun with fried chicken topped with fresh red radish slice, carrots sliced, crispy fried shallots and bang bang sauce

### **Beef Massaman Wontons** G, SO, F, C, E, MU

Crispy pastry parcels with beef massaman filling, served with fresh onions, coriander and crispy chilli, spicy sauce and chilli oil on the side.

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## MAIN COURSE

### **Paneer Makhanwala** M, MU, TN\*

Soft paneer cubes tossed in rich, creamy tomato based sauce with blend of aromatic spices.

### **Allepey Fish Curry** MU, F\*

A spiced coconut Sea Bass curry originated from South India. An explosion of colour and flavour.

### **Chicken Drunken Noodles** SO, F, MO

Wok fried chicken, fine beans, baby corn, green peppercorn, kafir lime leaves, in a spicy sauce enhanced with sweet basil.

### **Tom Yam Fried Rice** SO, F, C

Hot & Spicy fried rice, chilli paste, mushroom, coriander, cherry tomato

### **Lamb Biryani** G, M\*\*

Lamb slow-cooked with a blend of aromatic spices and layered with fragrant basmati rice.

### **Truffle Nan Bread/ Butter Nan** G, M

### **Wok Broccoli Stem/Soy Sauce** SO

## DESSERTS

### **Sticky Toffee Pudding**

#### **with Vanilla Ice Cream** G, M

Rich date sponge cake drenched in warm toffee sauce, served with vanilla ice cream

### **Selection of Japanese Mochi** G, TN, M

Bite size treat made chewy rice dough served with an ice cream filling

# MENU C

£98 per person  
*Requires 1 week notice*

## APPERTISER

### **Crispy Thai Wontons** G, E, MU

Crispy fried wonton strips served with sweet and sour sauce, bang bang sauce

## STARTERS

### **Honey Chilli Lamb Chops** M, MU\*

Succulent and juicy lamb chops marinated with Indian spices and yoghurt. Cooked in a clay oven and finished with honey chilli sauce.

### **Chicken Satay Wontons** G, SO, TN, E, SE, F, C

Delicate dumplings filled with chicken and prawns blend of seasonings, wrapped in a wonton. Served with spicy peanut sauce, chilli oil, roasted peanuts, spring onions and sesame seeds.

### **Sushi Platter / Torpedo Prawns / Smoked Salmon/**

#### **Avocado** G, E, SE, SO, F, C, MU

Mix sushi platter with crispy prawn torpedo maki, smoked salmon maki, mango maki. The sauce traditionally served with Thai style.

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## MAIN COURSE

### **Duck Leg Confit with Salan Sauce** MU, SE, P

Slow cooked duck leg served with rich, tangy curry sauce.

### **Lamb Bhuna** M

Tender lamb served in rich, spicy sauce with aromatic Indian herbs and spices

### **Pad Thai Khoong** E, P, C, F, SO, TN, G

Rice sticks, Egg, Prawns, Tofu, Red onions, Sweet radish, Bean sprouts, spring onion, carrot, In homemade tamarind sauce.

### **Prawns Korma** M, C, TN

Succulent prawns tossed in smooth creamy gravy made with nuts, onion, tomatoes and mild indian spices.

### **Lamb Biryani** G, M\*\*

A deeply flavourful and tender dish with succulent lamb slow-cooked with a blend of aromatic spices and layered with fragrant basmati rice.

### **Wok Broccoli Stem/Soy Sauce** SO

Soy sauce

### **Pistachio Nan Bread/ Butter Nan** G,M

## DESSERTS

### **Chocolate Fondont & Vanilla Ice Cream** G,M

A rich, molten chocolate cake paired with smooth vanilla ice cream.

### **Selection of Japanese Mochi** G, TN, M

Bite size treat made chewy rice dough served with an ice cream filling.

# CANAPÉS

£5 per person

Delight your guests with our exquisite canapé selection, featuring a perfect balance of 2 non-vegetarian and 2 vegetarian options, crafted to suit every palate. Ideal for any occasion, our canapés are designed to impress with bold flavours and elegant presentation.

Looking to add more variety? Enhance your menu with an additional canapé item for just £1 per person.

## THE PAN – ASIAN SELECTION

Spiced Prawn Kofta  
Butter Chicken Tikka Kofta  
Thai Chicken Satay Dumplings  
Rainbow Dim Sum Dumpling (Chicken & Prawn filling)  
Tibetan Momo Dumplings  
Salmon Sushi Roll  
California Sushi Roll  
Avocado Sushi Roll

## THE SEAFOOD SELECTION

Butterfly Prawns  
Prawn Torpedo

## THE CHICKEN SELECTION

Chicken Kathi Roll  
Chicken Lollipop  
Thai Chicken Satay  
Vietnamese Chicken Summer Rolls  
Korean Chicken Bao

## THE LAMB SELECTION

Lamb  
Lamb Cocktail Samosa  
Lamb Meatballs with Sesame & Soy  
Lamb Kathi Roll

## THE VEGETARIAN SELECTION

Mumbai Bhel Puri  
Chowpatty Chaat  
Golgappa  
Pani Puri  
Aloo Chaat  
Chana Chaat  
Papri Chaat  
Dahi Vada

# EXCLUSIVE

*Extras*

Add a touch of luxury to your party with these exclusive dishes, designed for groups and parties looking for something unique and with attention to detail.

All dishes require a full pre-payment in advance and 72 hours notice.

Roast Leg of Lamb  
herb baby potatoes,  
roast vegetables  
and spiced curry sauce  
(serves 6 - 8 people) -  
£85.00

Caramelised Sesame  
Chicken Wings  
(24pcs) - £28

Roast Chicken  
Drumsticks  
Seasonal Salad, Mint  
yogurt sauce (24pcs) -  
£45

Roasted Rack of Lamb  
coriander and sweet  
potato chips,  
Roganjosh curry sauce  
(serves 3 - 4 person) -  
£60

Grilled Whole Lobster  
lemon butter sauce -  
£55 / per lobster

Tandoor Grilled Seafood  
Platter: Tiger Prawns, King  
Scallops, Scottish Salmon,  
Atlantic Cod &  
Squid, seasonal salad  
(serves 3 - 4 people) -  
£95.00

Roasted Whole Chicken  
saffron rice, free range  
hen eggs,  
roast potatoes, spiced  
gravy  
(serves 3 - 4 person) -  
£45

Steamed Whole Turbot  
ginger, spring onions,  
soy sauce  
£45 / per fish



# MAHARAJA *Table*

Elevate your dining experience with the exclusive Maharaja Table, an enchanting space designed to impress. Secluded by a sleek black grid partition, this intimate room features a handcrafted ornate circular table that sits 18, complete with a rotating centrepiece - perfect for private dinners and unforgettable gatherings. The opulent design and attention to detail create an atmosphere of refined elegance, making it the ideal setting to captivate your guests.

## MAHARAJA TABLE

The Maharaja table room hire is £50.  
During December £100 hire charge



# CINNABAR

## Cocktail Bar

After your dining experience, elevate your night by stepping into our Cinnabar, Vermilion's exclusive cocktail lounge, reserved solely for diners. This breathtaking space offers an unparalleled blend of music from our resident DJ on Saturdays, expertly crafted drinks by our talented mixologists and an ambiance of pure sophistication.

Cinnabar's iconic "Cocoons" are VIP booths designed for group parties, providing ultimate comfort and seclusion while you indulge in our extensive menu of wines, spirits, and signature cocktails. For larger gatherings, our VIP section offers a luxurious space to celebrate in style.

Saturdays Only:

Minimum spend £200 for Cocoon booking or VIP area which can be redeemed with bar tab or pre-order.

Guests can also pre-order one drink per person to reserve a Cocoon - either prosecco, cocktail / mocktail [Excludes December]



## BOOKING INFO

To book we require a deposit of £10 /person which will be deducted at the end of your total bill on your evening.  
[Deposit is Non-refundable] Note: During December we take £20 per person as deposit.

Any hire charges and minimum spends must be paid in 1 month in advance.

Web link will be sent once your confirm your table with the team. After confirmation we require your chosen set menu in advance.

Note: we can also tailor your set menu for you, please ask a member of the team for info.

Note: A La Carte may also available, depending on the date, please ask a member of our team

Should their plans change, you will need to let us know 24 hours before their reservation time. No shows or late cancellations, will be subject to a fee of £10 per person or £20 per person during December.

If customers are late over 10 minutes from their booking time, they will lose the reservation and will have to wait for the next available table.

# CONTACT US



Have questions or ready to make a booking? Our team is here to help! .

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