



VERMILION

ASIAN FANTASY
NEW YEARS EVE



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Enjoy an elegant Pan-Asian 5 Course Menu * Champagne and resident DJs til 1 am

£125

Per Person

A Glass on Arrival

Choose one

Moët & Chandon Imperial Brut NV

First Course

Individually Plated

Amuse Bouche F, MU, C, G

Cured Trout Chaat served with Miso dressing and Papdi

Second Course

Sharing Plate

Dragon Sushi Maki Roll G, E, M, SE, SO, C, F

Deep Fried Crispy Prawn torpedo, Avocado, Tobiko, Spicy Mayo and Thai Plaa Sauce.

Third Course

Individually Plated. Guests receive all dishes.

Chicken Wonton G, SO, T, E, SE, F, C, P

Steamed chicken and prawn wonton served with spicy peanut sauce topped with extra chili oil roasted peanuts and sesame seeds.

Tandoori King Prawn F, MU, C, MF

Chili Garlic Glazed Giant Prawns marinated with Indian spices, garlic, and yoghurt. Cooked in a clay oven and served with coriander and mint sauce

South Thailand Fried Chicken Bao Bun G, SO, F, M

Steamed bao bun with thai style fried chicken served with bangbang sauce and crispy shallots, carrot, and fresh radish. 2 pieces

Main Course

Sharing. Choose one from the three dishes below.

Massaman Beef Wonton Curry with Jasmine Rice G, SO, F, C, E

Crispy beef dumpling served with Massaman curry sauce fusion curry from Thailand with coconut milk, crispy shallot.

Sea Bass Alleppey Curry with Bastian Rice F, MU

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

Mixed Vegetable Paneer Curry with Truffle Naan Bread M, TN, V, G, E, M

Delicious spicy curry cooked with mixed vegetables, tomatoes, paneer and onions tossed in traditional karahi sauce.

Accompaniments

All guests receive these dishes

Thai Pineapple Fried Rice TN, SO

Thai style sweet and sour pineapple fried rice with sultanas, carrots, spring onion, cashew nuts and taro.

Stir Fried Pak Choi SO, M, O

Wok stir fried stew pak choitoss in seasoning soya sauce.

Desserts

Individually Plated. Choose one from the desserts below.

Black Sticky Rice with Caramelised Coconut and Fresh Mango SE

Traditional Thai Style Dessert made with Black Glutinous Rice, Fresh Mango and Coconut Milk

Strawberry Cheesecake G, E, M

A rich, silky, smooth and tangy texture mixed with the sweetness of fresh Strawberry.

Deposit of £10 person required to book a table. For Vegetarian option please ask a member of the team.
Maharaja Table and VIP Cocoon Booths options available If you would like to reserve your table or please contact us

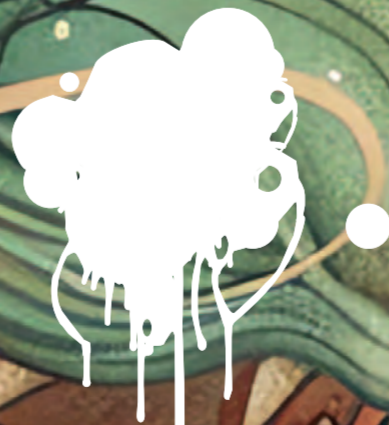
Phone 0161 202 0055
Email reservations@vermilion.uk.com

Allergen Advice

G - Gluten C - Crustaceans SU - Sulphur Dioxide/Sulphites E - Eggs TN - Tree Nuts
CL - Celery / Celeriac SO - Soybeans M - Milk F - Fish MU - Mustard SE - Sesame
VE - Vegan P - Peanuts V - Vegetarian MO - Molluscs LP - Lupin

Spice Level Mild * Medium ** Hot ***

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of food borne illness.



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