

WELCOME TO VERMILION

We are passionate about the quality of our local and East Asian ingredients, and recipes. All of our dishes are cooked to order with skill, love and finesse. We ask your understanding with regards to cook and preparation times. Should you have any dietary requirements or allergies please advise us on ordering or ask a team member for guidance.

LUNCH & WEEKDAY "STREET FOOD" MENU

In the tradition of social and family dining Vermilion welcomes you to try small plates of Asian delicacies designed to share and experiment.

The minimum order is 3 dishes. We offer you this menu from

Lunch: Monday - Friday
Evening: Sunday - Thursday

INDIAN

SABZ HARA BHARA (G) - Spinach and potato cake	4.50
BHINDI KURKURE - Thin strips of Okra, spiced with mustard oil and Indian spices then fried	5.50
ASPARAGUS KURKURE - Thin strips of Asparagus, spiced with mustard oil and Indian spices then fried	5.50
PANEER KURKURE (G, M) - Paneer cheese strips, black pepper ginger and green chilli	4.50
ONION BHAJI - Our take on the original Onion Bhaji	3.50
TANDOORI KING PRAWNS (M, C) - Fragrant tandoori marinated prawns (3)	6.50
MURGH MALAI TIKKA (M, MU) - Fresh chicken pieces marinated in cheese, fresh cream and Indian spices (3)	5.50
GOLGAPPA (G) - Gulgappa, mint, tamarind water	3.50
PAPDI CHAAT (G) - Onion, tomato, spiced sauces and masala	3.50

Allergens: *G = gluten *C = crustaceans *E = eggs *F = fish *P = peanuts *SO = soybeans

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Mild / Medium // Hot ///

* V = vegetarian

THE A LA CARTE

STARTERS

VERMILION POPPADUM PLATTER M, G, V 4.95

Thin, crispy Indian appetizer served with a variety of chopped onions, chutney and mint sauce.

SATAY KAI M, P, SO

Grilled marinated chicken skewers with herb, served with toast and cashewnut sauce.

8.95

POR PIA THOD SO, G, CL

Crispy spring rolls stuffed with cubed chicken and spring vegetables with sweet and sour sauce.

7.95

BUTTERFLY KOONG SO, G

Butterfly freshwater king prawns with pepper and garlic, marinated in light seasoning.

14.95

CHICKEN TIKKA M, MU

Marinated pieces of chicken, grilled in a clay oven and served with a seasonal salad and spicy mint sauce. Includes achari and malai chicken tikkas.

9.50

LOBSTER TAIL TANDOORI M, MU 17.50

A whole tandoori Lobster tail, gentle spices, tamarind sauce served with ripe mango and lime garnish.

MORNING GLORY F, G, C

Crispy Inoki mushrooms and fried morning glory, with a picante thai prawn sauce.

7.00

SALADS

SOM TAM JAY F, P, TN

A spicy and sour salad made from shredded green papaya served with cherry tomatoes and yard long beans.

7.95

THAI CUCUMBER SALAD F, P, TN

Sweet and tangy, served with roasted cashewnuts.

5.50

THAI MANGO SALAD F, P, TN

Sweet and spicy textures. A very healthy fresh salad, low in calories and fat.

6.00

YAM PLA MAMUANG F, P, TN

Thai Mango Salad with crispy fried sea bass. Hot and cold textures of fried sea bass and fresh mango provides a contrasting yet balanced outburst of flavours.

9.50

PLA GOONG F, P, TN, C

King prawns dressed in a chilli lime dressing tossed with finely chopped lemongrass, mint and coriander.

8.95

LAMB SHEEK KEBABS M, MU 9.95

British lamb, minced & marinated with ginger garlic, chopped onions and Indian spices, cooked in the clay oven and served with mint and yoghurt sauce.

PUDINE KE CHOPS M, MU 15.50

Marinated lamb chops with lime juice and Indian spices, grilled in a clay oven, served with mint yoghurt sauce.

VEGETARIAN G, V 5.90

PUNJABI SAMOSA

Mixed vegetables sizzled with cumin, chillies and spices. Filled into a triangle pastry and deep fried.

ALOO TIKKI G, V 5.90

pan fried potato cake with Indian spices, served with a mint and tamarind sauce.

SOUPS

TOM YAM GOONG F, C 9.50

A spicy clear soup with River King Prawns, Thai herbs, mushrooms, roasted chilli paste and lime juice.

TOM KHA KAI F 8.50

A rich creamy chicken coconut soup with mushrooms, flavoured with lemongrass, galangal and coriander.

INDIAN MIX M, MU, SE, G, C 18.95

STARTER PLATTER

An array of flavours comprising of, Sesame Prawn, Murg Methi and Tawa Boti. King Prawns covered with sesame seeds and golden fried in a light batter; fenugreek and pepper marinated chicken cooked in a clay oven, and succulent pieces of fine British lamb marinated with delicate Indian spices and pan fried in a tawa.

MAIN COURSES

LAMB MASSAMAN 🍴 F, P, SO

Originating from the south of Thailand, slowly braised diced lamb, in a medium spicy, Thai sauce.

16.50

THAI VEGETABLE 🍴🍴🍴 SO

GREEN CURRY

Vegetable Thai green curry, with tofu, bamboo shoots and sweet basil leaves.

9.95

BIRYANI LAMB 🍴 M, MU

Initially originated in the Moghul cuisine of the 16th – 19th centuries. A North Indian classic dish that combines the fragrance of basmati rice with home-grown garam masala, yogurt enhances and melting tender pieces of lamb.

15.50

KARAHI PANEER 🍴🍴 M, MU

Dices of paneer, spiced and cooked traditionally with tomatoes, onions, garlic, green peppers and chillies.

7.50

DESHI LAMB CURRY 🍴🍴🍴 MU

Small succulent pieces of fresh British lamb, slowly cooked in rich Indian spices and fresh herbs.

14.50

PHAD THAI JAY 🍴 E, P, SO

Stir fried rice noodles with tofu Phad Thai Jay.

8.50

TANDOORI MIXED GRILL 🍴 M, MU

A tandoori feast, made up of malai chicken, chicken tikka, lamb tikka and sheek kebabs, served on a sizzler together with courgette, onion, peppers and a medium Indian curry sauce.

19.95

DAL TARKA 🍴 MU, V

A combination of lentils sizzled with freshly chopped garlic and dried chilli.

7.90

KARAHI LAMB 🍴🍴🍴 MU

A popular dish originating from North India / Pakistan. Tender British lamb, cooked with sweet peppers, tomatoes and onions in a traditional Karahi wok.

15.50

ALOO GOBI 🍴 MU, V

Cauliflower cooked with potatoes in a medium curry sauce, garnished with slices of fresh ginger and coriander.

7.90

THAI CHICKEN 🍴🍴🍴 F

GREEN CURRY

Green curry with fresh chicken, eggplants, bamboo shoots and sweet basil leaves.

13.50

NUE KRA POW 🍴🍴🍴 F, SO

Thin strips of beef Sirloin, wok fried with chilli, garlic and Thai holy basil leaves.

19.50

HANDI LAZEEZ CHICKEN 🍴🍴🍴 M, MU

Diced chicken curry, cooked in spices with onions, tomatoes, peppers, garlic, ginger and garnished with coriander and a touch of cream.

12.50

KARAHI CHICKEN 🍴🍴🍴 M, MU

Another Popular North Indian / Pakistani dish of tender chicken cooked with sweet peppers, tomatoes and onions in a traditional Karahi wok.

13.00

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OCEAN TO YOUR PLATE



(Purchase your copy of Vermillion's "Ocean To Your Plate" recipe book from reception.)

MAIN COURSES

THE OCEAN TIGER PRAWN E, SO, C 35.00

Grilled giant tiger prawns caught by Vermillion's parent company (Seamark) with its own deep sea trawlers in the Bay of Bengal and then flown directly to your plate with lemon butter sauce and accompanied with seasonal vegetables in aromatic sauce and XO fried rice.

ROCK LOBSTER SO, G, C

Stir fried with black pepper sauce, perfumed with truffle oil.

22.00

PRAWN BHOONA C

King prawn Indian curry cooked with garlic ginger and fresh green chillies. Prepared in Handi.

14.50

SALMON YANG SO, F

Grilled supreme Scottish salmon marinated with lemon grass, garlic and coriander paste served with buttered vegetable and lemon butter sauce.

19.95

FRESH WATER PRAWN MOLI MU, C

Marinate King prawns with Indian spices and a quick creamy pot of mild prawn curry in coconut cream.

16.50

PHAD THAI GOONG E, F, P, SO, C

Stir fried rice noodles and Tiger prawns with tamarind sauce, chives and bean curd, garnished with crushed peanuts, coriander and lime. Accompanied with Thai cucumber salad.

12.95

GOONG OB WOON-SEN F, SO, CL C

Baked prawns in clay pot with glass noodle, ginger, spring onion and Thai celery in aromatic soya sauce.

16.00

SEABASS IN BANANA

LEAF Grilled whole seabass wrapped in banana leaf with garlic, chilli and Thai basil sauce.

F, SO, G
19.50

GANG GOONG MONGKORN F, SO, C

Thai Lobster Red Curry, Aubergene, Cherry Tomato, Coconut Milk, Thai Sweet Basil.

F, SO, C
18.95

17.50

PLA KING SOD F, SO, G

Pan fried Sea bass fillet, stir fried with fresh ginger and onions & shitake, in an exotic sauce.

GOONG PRIK SOD F, SO, C 15.50

King prawns stir fried with bullet chillies, spring onion and white garlic.

TANDOORI SEAFOOD PLATTER F, M, MU, C 27.95

Cod, Salmon, Rock lobster and King prawns marinated with Indian spices, grilled in the clay oven and served on a 'sizzling' plate with a medium Indian curry sauce.

SIDE DISHES

DESSERTS

TANDOORI ROTI ^G	2.50	SEASONAL FRUIT PLATTER	7.50
BASMATI RICE	3.70	Colourful mix of seasonal exotic and fresh local fruits.	
EGG FRIED RICE ^{E, SO, G}	3.90	LEMONGRASS PANNACOTTA A LEMONGRASS SET CREAM, SERVED WITH SEASONAL & TROPICAL FRUIT	7.95
COCONUT RICE	4.50		
STEAMED JASMINE RICE	3.70	MINI CROQUEMBOUCHE	7.95
AROMATIC HERBS BABY POTATOES	3.90	A SHORT CRUST PASTRY CASE FILLED WITH PASTRY CREAM & TOPPED WITH FRESH CREAM PROFITEROLES & CHOCOLATE SAUCE	
WOK FRIED MIXED VEGETABLES ^{SO, G}	3.90	MANGO LIME & PASSION FRUIT FOOL DELICE	7.50
JEERA PILAU	3.90	A MANGO & LIME MOUSE ON A SPONGE BASE TOPPED WITH PASSION FRUIT JELLY	
PLAIN NAAN ^{M, G}	2.50	STRAWBERRY & CHOCOLATE PAVOLA	6.95
CHILLI BASIL NAAN ^{M, G} 	3.90	Home made meringue nest, with strawberries, cream & chocolate	
CHEESE AND GARLIC NAAN ^{M, G}	3.90	CHOCOLATE BROWNIE	7.95
PESHAWARI NAAN ^{M, G, TN}	3.90	Triple chocolate brownie vanilla ice-cream and cherry compote	
NAAN BASKET ^{M, G} (4 mini naans)	6.75	MALAI KULFI	6.50
PHAD MEE ^{E, SO, G} (Wok fried egg noodles with vegetables & soy cause)	4.50	SORBET	6.50
		Mango, Passionfruit or Lemon	
		BEN AND JERRYS COOKIE DOUGH ICE CREAM	6.00

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BANQUETING MENUS

THE ASIAN FUSION

STARTERS

CHICKEN SATAY ^{M, P, SO, G}

Grilled marinated skewers, served with a cashew nut sauce and cucumber dip.

MALAI PRAWNS ^{M, MU, C}

Grilled in the clay oven, served with seasonal virgin oil and basil leaves.

SPRING ROLLS ^{SO, G, CL}

Crispy rolls stuffed with cubed chicken and spring vegetables, served with sweet and sour sauce.

LAMB SHEEK KEBABS ^{M, MU}

Grilled in clay oven, served with seasonal salad and mint yogurt dressing.

MAIN COURSE

PRAWN KANG KUA ^{F, C}

Sweet and sour prawn curry with pineapple and coconut milk flavor with sweet basil.

THAI CHICKEN GREEN CURRY ^{F, G}

Green curry with fresh chicken, eggplant, bamboo shoots and sweet basil leaves.

DESHI LAMB CURRY ^{M, MU}

Small pieces of fresh British lamb, slowly cooked in rich Indian spices and fresh herbs.

ALOO GOBI ^{V, MU}

Cauliflower cooked with potatoes in a medium Indian curry sauce, garnished with fresh ginger and coriander.

ACCOMPANIMENT ^{M, G}

Steamed Jasmine Rice or Plain Naan Bread

DESSERT

GAJAR KA HALWA ^{M, E}

Traditional home-made carrot pudding with Vanilla Ice Cream and a Chocolate Stick.

£27.50 PER PERSON

Served to share.

Minimum serve: 2 people.

All guests will receive all of the above dishes.

Recommended for groups of 8 or more.

THE THAI HIMMAPHAN

STARTERS

SOM TAM KOONG F, P, TN, C
Grated green papaya salad with prawns and cherry tomatoes.

CHICKEN SATAY M, P, SO, G
Grilled marinated skewers served with a delightful cashew nut sauce and cucumber dip.

POR PIA THOD SO, G, CL
Crispy spring roll stuffed with grilled chicken and spring vegetables.

SOUP

TOM YAM KHOONG F, C
A classic clear spicy soup with River King prawns, fresh Thai herbs mushrooms, roasted chilli paste and lime juice.

MAIN COURSE

PLA NUNG KING F, SO
Seabass fillet steamed with ginger, shitake mushrooms, spring onions & soya sauce.

PHAD ME E, SO, G
Thai street food style wok fried egg noodles with vegetables.

KANG KEIAW KAI F, G
Thai chicken green curry, with egg plants, bamboo shoots and sweet basil leaves.

LAMB MASSAMAN F, P, SO
A Thai dish originating from the south. Slowly braised diced lamb, in a medium spicy, rich gentle sauce.

ACCOMPANIMENT

Steamed Jasmine Rice

DESSERT

WHITE CHOCOLATE CHEESECAKE E, M, G
With Vanilla Ice Cream and Thai Fruit Salad.

£34.50 PER PERSON

Served to share.

Minimum serve: 2 people.

All guests will receive all of the above dishes.

Recommended for groups of 8 or more.

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THE CHEF'S TABLE

(PARTIES FROM 8 +)

This tailored service provides the ultimate Asian fusion culinary front-row seat. Our bespoke dining service affords you the opportunity to meet the chefs, tour the kitchens, sample dishes and even try your hand in helping to get the right taste, before your event.

You and the executive chef (Chatchai Jamjang) will create a 3 / 4 course bespoke menu based on your individual dining preferences and seasonal market specialities, which will be presented and explained table side by himself and the General Manager.

We will complete your exclusive dining experience with us by providing a dedicated sommelier, who will be on hand throughout your meal should you wish to book accompanying wines with your bespoke menu.

3 COURSE MENU - 37.50

4 COURSE MENU - 44.50

EXTRAS:

Rock Lobster / Ocean tiger Prawn = extra £5

Wine Pairing: £6 per course / person

To view and book our The Chef's Table, or should you require any further assistance, please do not hesitate to contact the General Manager (Adrian Romeo) on adrian@vermillion.uk.com

Excludes Saturdays from 6pm onwards.

TEAS

TEA PIGS/ TWINNINGS 2.50

"we believe in something pure and simple
- no airs. no graces. just fine tea."

CHAMOMILE FLOWERS

CHAI TEA

DARJEELING

MAO FENG GREEN TEA

LEMON AND GINGER

EARL GREY STRONG

PURE PEPPERMINT

ENGLISH BREKFAST

DESSERT COCKTAILS 8.50

STRAWBERRIES AND CREAM ^M

Fresh strawberries muddled with coconut infused rum, peach liqueur and a dash of cranberry juice under a layer of coconut cream.

ESPRESSO MARTINI ^M

Vodka, coffee liqueur and cream shaken to perfection with a shot of espresso.

CHOCOLATE GANACHE ESPRESSO ^M MARTINI

Frangelico, Mozart and white cocoa liqueurs and cream shaken to perfection with a shot of espresso.

L'ORANGE EXPRESSO MARTINI ^M

Grand Marnier, Kaluha and cream shaken to perfection with a shot of espresso.

COFFEES

MUSETTI COFFEE

Used by the best hotels and restaurants around the world, The Dorchester, The Ritz Alain Ducasse, Joel Rouchon just to name a few.

AMERICANO / ESPRESSO

2.00

CAPPUCCINO / CAFE LATTE

2.50

CAFE MOCHA / HOT CHOCOLATE

3.00

LIQUEUR COFFEE

4.00

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