

**Newest Fusion Trendsetter Vermilion Restaurant at the Steak House**  
**8 – 17 August 2008**

*In cooperation with "Vermilion", Chicago first ever Indian – Latin fusion restaurant and recipient of many accolades, The Steak House presents a wide variety of a whole new fusion - Indian and Latin American dishes specially prepared by a rising star chef, **Maneet Chauhan** and our Executive Chef, **Vindex Tengker**.*

*Savor a wide variety of fusion flavors by Vermilion: Calderida Calderida de Peixe (Seafood Stew with tomato and coconut milk); Blue Crusted Scallops (Scallop with crusted blue corn tortilla); Pasilla Cumin Skirt Steak (Grilled Beef with mixed Mexican chili marination) and its famous dessert: Vermilion Mango Cardamom Flan (Caramel Custard with Marinated Mango) and many other specialties.*

*On 8 August, enjoy an exclusive wine dinner with a 4 course set menu specially prepared by Guest Chef Maneet Chauhan and Hotel's Executive Chef, Vindex Tengker complemented with premium wines at **Rp. 680.000<sup>++</sup>** per person.*

*From 9 - 17 August, new fusion dishes are available on our a la carte menu for Lunch and Dinner. **Prices start from Rp.128.000<sup>++</sup>***

*For more information and reservations, please call The Steak House on (62 21) 252 3456 ext. 7159.*

*All prices are subject to 21% government tax and service charge.*

*Ask about our Premier Dining Programme!*

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**FOUR SEASONS HOTEL**  
*Jakarta*

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