



# PAVILION

LOUNGE + RESTAURANT

## DINNER AT PAVILION

Pavilion combines pan pacific dining with flavours and influences from Asia, Australasia and the islands of the Pacific.

The 'Izakaya' menu is designed to be shared amongst all guests at the table and is served over several courses from cold through to hot in the order of the menu.

Should you wish to have your food served the traditional way of 'Starters' and 'Mains', please let your waiter know at the time of ordering.

Why not let us take the headache of ordering away from you by trying one of our 6 or 8 course taster menus and enjoy the culinary delight with a selection of our most popular dishes from our A'la Carte menu.  
Not available at weekends

### NIBBLES

Steamed Edamame in the pods flavoured with Maldon sea salt or spicy sauce (V, GF, VE)	4.95
Padron peppers with togarashi spice (V, GF, VE)	4.95
Vegetable spring rolls with sweet and sour plum sauce (V, VE)	4.95
Prawn toast with Yuzu mayo	6.95

### FROM THE RAW BAR

Colchester Rocks Oysters served 3 ways (GF) <i>Gin &amp; Tonic / spicy Sriracha &amp; tobiko / classic</i>	per trio	7.95
O'toro - fatty tuna, black sesame, spicy mayo and wasabi Tobiko (GF)		7.95
Salmon Tartar, caviar and sesame mayonnaise (GF)		6.95
Seabass ceviche, chilli and lime (GF)		9.95

### Sushi cut rolls (8 pieces)

#### Uramaki - sushi roll with rice on the outside

California roll - crab, cucumber, avocado, mango and sesame seeds (GF)		10.95
Dragon roll - shrimp, avocado, spicy mayo and keta (GF)		10.95
Spider roll - soft shell crab, wasabi mayo (GF)		10.95
Green Envy roll - cucumber, avocado, asparagus roquet and miso mayo (V, GF, VE)		8.95

#### Maki - sushi roll with rice inside

Spicy tuna roll - Sriracha tuna, avocado, cucumber and miso mayo (GF)		9.95
3 way roll - salmon, tuna and hamachi chives and garlic (GF)		9.95
Alaskan roll - salmon, keta, cream cheese and avocado (GF)		8.95

#### Sashimi (3 pieces) (GF)

Yellowtail (GF)		9.95
Salmon (GF)		7.95
Ahi Tuna (GF)		8.95
6 piece sashimi platter from the above selection (GF)		18.95

### SALADS

Asian slaw, Fuji apple and ginger dressing (V, GF, VE)		5.95
Heritage tomato, bococcini cheese, avocado purée, micro cress (V, GF)		7.95
Wafu salad - Mooli, cherry tomatoes, cucumber, carrot, shallot and avocado (V, VE)		7.95
Chopped salad - sesame and soy dressing, avocado and blue cheese (V, GF)		7.95

### TASTING PLATES

Gyoza - choice of pork or seafood with sweet soya dipping sauce		7.95
Baby pork ribs with Korean dressing		6.95
Karaage - marinated fried chicken in Sake, soy, mirin and ginger with Kewpie mayo		6.95
Five spiced pork belly with Szechuan pepper and poached pear		9.95
Asian duck spring rolls with hoisin dip		6.95
Salt and pepper squid, fresh chilli and coriander (GF)		7.95

### FROM THE ROBATA CHARCOAL GRILL

#### 2 Bamboo Skewers

Yakitori chicken with sweet soy		7.95
Teriyaki salmon with sweet soy and ginger		8.95
Black tiger prawns with garlic, chilli and ginger (GF)		9.95
Beef tenderloin (fillet) with sesame seeds, marinated in sweet soy chilli		9.95
Shiitake mushrooms with sweet mirin and soy dipping sauce (V, GF, VE)		6.95
Grilled asparagus - teriyaki, sesame seeds and crispy onions (V, GF, VE)		7.95

#### BUNS (Two per serving)

Lobster rolls with coriander, chilli and lime mayo		14.95
Wagyu beef sliders with cheese and burger sauce		7.95
Steak sliders with green pepper, caramelised onions and provolone		8.95
Fried spicy chicken sliders with spicy mayo		7.95

### TEMPURA

Ebi stretch prawns with sweet chilli mayo		9.95
Soft shell crab with soy and citrus infused salad		9.95
Rock shrimp tempura with sweet Asian mango sauce		9.95
Mixed vegetable tempura (V, VE)		6.95

### FISH AND CHIPS

your choice of fish goujons:

Codling		9.95
Monkfish		13.95
<i>Served with tartar sauce</i>		

### ON THE GRILL

Whole spatchcock chicken (GF)		12.95
Half lobster in Nim Jim dressing (GF)		18.95
Miso glazed black cod on banana leaf (GF)		23.95
Grilled miso salmon, home pickled vegetables, lime and chilli (GF)		15.95
3 grilled Korean BBQ marinated lamb chops (GF)		18.95
Sliced rib eye steak served on Himalayan salt block with dipping sauce (GF)		22.95

### FROM THE WOK

Panang fish curry with salmon, king prawn and monkfish (GF)		17.95
Braised beef short rib infused with soy, ginger and fresh chillies		16.95
Duck breast, miso glazed stir-fry vegetables (GF)		18.95
Singapore rice noodles with chicken, prawn and vegetables (GF, VE)		13.95
Nasi Goreng - Indonesian egg fried rice, with potatoes, vegetables, chicken and prawns topped with fried egg (GF, VE)		13.95

### SIDES

Satay flavoured spinach (V, GF, VE)		4.95
Steamed rice (V, GF, VE)		2.95
Egg fried rice (V, GF, VE)		3.95
Tenderstem broccoli with sesame seeds, sweet chilli and garlic sauce (V, GF, VE)		3.95
Sweet potato purée, crispy rosemary (V, GF, VE)		3.95
Chunky chips (V, GF, VE)		3.95
Fries (V, GF, VE)		3.95
Egg noodles with bean sprouts and green onions (V)		3.95
Pavilion chips - chilli, garlic, ginger and coriander (V, GF, VE)		4.95