



P A V I L I O N

LOUNGE + RESTAURANT

6 COURSE TASTING MENU

39.95 PER PERSON

Our tasting menu offers a selection of our most popular dishes and is served over several courses in the order of this menu.

Mixed Sashimi Selection
Yellowtail/Salmon/Ahi tuna

Salmon Maki Roll

Asian slaw, Fuji apple and ginger dressing

Chef's selection of Tempura - mixed vegetables,
Ebi prawns and soft shell crab with a selection
of dips and sauces

Braised beef short rib infused with soy,
ginger and fresh chillies served with steamed rice

Assiette of mini desserts

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.



P A V I L I O N

LOUNGE + RESTAURANT

8 COURSE TASTING MENU

49.95 PER PERSON

Our tasting menu offers a selection of our most popular dishes and is served over several courses in the order of this menu.

Mixed Sashimi Selection
Yellowtail/Salmon/Ahi tuna

Spicy Tuna Maki Roll

Wafu salad - Mooli, cherry tomatoes, cucumber, carrot, shallot and avocado

Karaage - Grilled chicken marinated in Sake, soy, mirin and ginger with Kewpie mayo

Japanese style grilled aubergine, spicy miso, spring onions and sesame seeds

Grilled miso salmon, home pickled vegetables, lime and chilli served with egg noodles

Sliced sirloin steak served on a Himalayan salted rock with dipping sauce
(per 2 people)

Assiette of mini desserts

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