



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.

NIBBLES

Steamed edamame beans in the pods flavoured with Maldon sea salt or spicy sauce (V, GF, VE)	4.95
Padrón 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 & Tonic / spicy Sriracha & Tobiko / classic</i>	per trio	7.95
Otoro - fatty tuna, black sesame seeds, spicy mayo and wasabi Tobiko (GF)		8.95
Scallop ceviche, red onion, ginger, chilli, cress and lime dressing (GF)		8.95
Seared tuna, sesame seeds, coriander, sprouts, pickled cucumber, wasabi mayo (GF)		9.95

Sushi cut rolls (8 pieces)

Uramaki - sushi roll with rice on the outside

California roll - crab meat, shallots, mayonnaise, avocado, cucumber, Masago, black & sesame seeds (GF)	10.95
Dragon roll - tempura prawn, spicy mayonnaise, avocado, Miso mayo, topped with avocado slivers and ikura	10.95
Spider roll - tempura soft shell crab, onion, wasabi mayo, avocado Tobiko chives, spicy mayo and Shiso cress	10.95
Spicy tuna roll - tuna, Sriracha, avocado, miso mayo, cucumber, masago, spicy mayo, sesame seeds and shiso cress (GF)	10.95

Maki - sushi roll with rice inside

Green Envy roll - crispy lettuce, sweet chilli sauce, miso mayo, onion, asparagus, avocado, cocktail sauce, shiso cress (V, GF, VE)	9.95
3 way roll - salmon, tuna, Hamachi, garlic, chives, wasabi mayo (GF)	9.95
Alaskan roll - salmon, avocado, cream cheese, cocktail sauce, tobiko, shiso cress (GF)	9.95

Sashimi (3 pieces) (GF)

Hamachi (GF)	10.95
Salmon (GF)	8.95
Ahi Tuna (GF)	9.95
6 piece sashimi platter from the above selection (GF)	19.95

SALADS

Asian slaw, Fuji apple and ginger dressing (V, GF, VE)	5.95
Tomato and avocado salad, shallot and chives, yuzu dressing (V, GF)	7.95
Wafu salad - mooli, cherry tomatoes, cucumber, carrot, shallot and avocado (V, VE)	7.95

TASTING PLATES

Gyoza - choice of pork, seafood or vegetable with sweet soya dipping sauce	7.95
Baby pork ribs cooked in Galangal, ginger and shallot sauce	7.95
Asian duck leg, steam pancakes, spring onions, cucumber with hoisin BBQ dip	small 9.95 / large 16.95
Salt and pepper squid, fresh chilli and coriander	7.95
Karaage chicken with sriracha mayonnaise	7.95

FROM THE ROBATA CHARCOAL GRILL

2 Bamboo Skewers

Satay chicken with peanuts, coconut & sweet soy	7.95
Teriyaki salmon with sweet soy and ginger	8.95
Black tiger prawns with garlic, honey and sriracha (GF)	9.95
Teriyaki beef with sesame seeds	9.95
Japanese style grilled aubergine with spicy miso (V, GF, VE)	6.95
Grilled cremini mushrooms with teriyaki, sesame seeds and crispy onions (V, GF, VE)	6.95

BUNS (Two per serving)

Wagyu beef sliders with cheese and truffle burger sauce, gherkins and onion jam	8.95
Fried spicy chicken sliders with spicy mayo	7.95

TEMPURA

Ebi stretch prawns with sweet chilli mayo	9.95
Tempura soft shell crab with noodle salad and Mentsuyu dipping sauce	9.95
Mixed vegetable tempura, wasabi and yuzu dressing (V, VE)	7.95

ON THE GRILL

Rojak chicken marinated in coconut, lemongrass, shrimp paste and Asian spices (GF)	14.95
Sliced tomahawk pork, ginger, lemon grass black bean sauce	19.95
Thai style crispy sea bass with sweet chilli mango and mint, Asian vegetables, crispy garlic and shallots (GF)	19.95
Duck breast and miso glazed stir-fry vegetables (GF)	18.95
Grilled miso salmon with pickled vegetables (GF)	17.95
3 grilled Korean BBQ marinated lamb chops, cucumber, radish and mint (GF)	19.95
Sliced 10 oz sirloin steak served on Himalayan salt block with dipping sauce (GF)	23.95

FROM THE WOK

Panang fish curry with salmon, king prawns, sea bass and scallops (GF)	18.95
Braised beef short rib infused with soy, ginger and fresh chillies	16.95
Singapore rice noodles with chicken, prawns and vegetables (GF, VE)	14.95
Nasi Goreng - Indonesian egg fried rice, with potatoes, vegetables, chicken and prawns topped with fried egg (GF, VE)	13.95
Aubergine, sweet pepper, choy sum and tofu red curry with jasmine rice (V, GF, VE)	13.95
Chicken red curry with aubergine, peppers, potato and choy sum. Served with jasmine rice (GF)	14.95

SIDES

Choy sum with chilli, garlic and oyster sauce (V, GF, VE)	4.95
Steamed Jasmine rice (V, GF, VE)	2.95
Egg fried rice (V, GF, VE)	3.95
Egg noodles with bean sprouts and green onions (V)	3.95
Pavilion chips with chilli, garlic, ginger and coriander (V, GF, VE)	4.95
Sweet and sour aubergine, rice pickled cucumber, cress and chilli (V, GF, VE)	4.95