



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

#### California Roll

#### Teriyaki Field Mushroom

with crispy onions and sesame seeds

#### Chef's Selection of Tempura

mixed vegetables, Ebi prawns and chicken karaage  
with a selection of dips and sauces

#### Braised Beef Short Rib

infused with soy, ginger and fresh chillies served with steamed rice

#### Pavilion Dessert Island

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.



PAVILION  
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

#### California Roll

#### Australasian Salad

avocado, tomatoes, greens, charred broccoli, quinoa,  
cranberries and seeds

#### Karaage

grilled chicken marinated in Sake, soy, mirin and ginger  
with spicy mayo

#### Teriyaki Field Mushroom

with crispy onions and sesame seeds

#### Thai Style Crispy Seabass

with sweet chilli mango and mint, Asian vegetables, crispy garlic and shallots

#### Sliced Sirloin Steak

served on Himalayan salted rocks with dipping sauce  
(per 2 people)

#### Pavilion Dessert Island

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