



PAVILION

LOUNGE + RESTAURANT

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.

Please note, this menu is only available on weekends and evenings.

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) 4.95

Prawn toast with Yuzu mayo 6.95

FROM THE RAW BAR

Colchester Rocks Oysters with shallots, lemon and white wine vinegar (GF) per trio 7.95

Spicy tuna tartar, diced mango tossed in garlic oil, spicy mayo, Asian wafers and karaage dust 8.95

Seabass ceviche, red onion, avocado, chilli, pomegranate, coconut and coriander (GF) 8.95

Seared tuna, sesame seeds, coriander, sprouts, pickled cucumber, wasabi mayo 9.95

SUSHI CUT ROLLS (8 PIECES)

URAMAKI - SUSHI ROLL WITH RICE OUTSIDE

California roll - crab meat, shallots, mayonnaise, avocado, cucumber, Masago, black & sesame seeds 10.95

Dragon roll - tempura prawn, spicy mayonnaise, avocado, Miso mayo, topped with avocado slivers and ikura 10.95

Spicy tuna roll - tuna, Sriracha, avocado, miso mayo, cucumber, masago, spicy mayo, sesame seeds and shiso cress 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 9.95

3 way roll - salmon, tuna, seabass, garlic, chives, wasabi mayo 9.95

Alaskan roll - salmon, avocado, cream cheese, cocktail sauce, tobiko, shiso cress 9.95

SASHIMI (3 PIECES)

Seabass 10.95

Salmon 8.95

Ahi Tuna 9.95

6 piece sashimi platter from the above selection 19.95

NIGIRI - RICE BALLS WITH FISH TOPPINGS Choice of 3 - Salmon/Tuna/Seabass 8.95

The Pavilion Chef's selection mixed sushi platter of cut rolls and nigiri (12pcs) 19.95

SALADS

Australasian Salad - Avocado, tomatoes, greens, charred broccoli, quinoa, cranberries and seeds (V, VE, GF) 7.95

Papaya Salad with crushed peanuts, mango, apples, cantaloupe mouli, courgettes, celery, cucumber and Asian dressing (V, VE, GF) 7.95

TASTING PLATES

Gyoza - choice of pork, seafood or vegetable (V) 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

Five spiced pork belly with szechuan pepper and poached pear 8.95

FROM THE ROBATA CHARCOAL GRILL

2 Bamboo Skewers

Satay chicken with peanuts, coconut & sweet soy 7.95

Sweet chilli glazed salmon with sweet soy and ginger 8.95

Black tiger prawns with chilli garlic, honey and sriracha (GF) 9.95

Teriyaki beef with sesame seeds 9.95

Grilled courgettes, red onion, sweet peppers and cherry tomatoes with honey sriracha (V, VE, GF) 6.95

Grilled field mushrooms with teriyaki, sesame seeds and crispy onions (V, VE) 6.95

BUNS (Two per serving)

Wagyu beef sliders with cheese and truffle burger sauce, gherkins and onion jam 8.95

Japanese Karaage fried chicken sliders with spicy mayo 7.95

TEMPURA

Courgette crisps with sweet chilli sauce (V, VE) 7.95

Ebi stretch prawns with sweet chilli mayo 9.95

Mixed vegetable tempura, wasabi and yuzu dressing (V, VE) 7.95

ON THE GRILL

Banana leaf baked Thai style stone bass 17.95

Tomahawk pork, ginger, lemon grass and black bean sauce 19.95

Thai style crispy sea bass with sweet chilli mango and mint, Asian vegetables, crispy garlic and shallots 19.95

Roasted peppered chicken marinated in spices and served with stir fried vegetables (GF) 14.95

Grilled Korean BBQ marinated lamb chops, cucumber, radish and mint 18.95

Sliced 10 oz sirloin steak served on Himalayan salt block with dipping sauce 23.95

FROM THE WOK

Panang fish curry with salmon, king prawns, white fish and Jasmine rice (GF) 18.95

Braised beef short rib infused with soy, ginger and fresh chillies 16.95

Singapore rice noodles with chicken, prawns and vegetables 14.95

Nasi Goreng - Indonesian egg fried rice, with potatoes, vegetables, chicken and prawns topped with fried egg 14.95

Aubergine Katsu curry with carrots and vegetables on steamed rice (V) 13.95

Thai style green chicken curry with carrots, aubergine, green beans, peppers and Jasmine rice ** 14.95

SIDES

Green beans with chilli, garlic, onions and oyster sauce 4.95

Steamed Jasmine rice (V, GF, VE) 2.95

Egg fried rice (V) 3.95

Katsu curry sauce (V, VE) 2.95

Egg noodles with bean sprouts and green onions (V) 3.95

Pavilion chips with chilli, garlic, ginger and coriander (V, VE) 4.95

Skinny Fries (V, VE) 3.95

Tossed salad with tomato, red onion, chillies and cucumber citrus yuzu dressing (GF, V, VE) 3.95

Korean Kimchi (VE, V, GF) 3.85

** = Contains Shellfish GF = Gluten Free V = Vegetarian VE = Vegan

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.