



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.

NIBBLES

- Steamed edamame beans** in the pods flavoured with Maldon sea salt or spicy sauce (V, GF, VE) 4.95
- Shishito peppers** with Togarashi spice (V, GF, VE) 4.95
- Crunchy sushi bites** with spicy tuna 4.95
- Vegetable spring mini roll** sweet and sour plum sauce (V) 4.95

FROM THE RAW BAR

- Seabass ceviche** passion fruit, lime, chilli, ginger, and plantain chips (GF) 8.95
- Tuna tartare** Pickled radish, avocado puree, yuzu dressing (GF) 8.95

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 goddess roll** - avocado, cucumber, mizuna, spring onion, shiso and green goddess dressing (V, VE) 9.95
- Chicken Katsu roll** - curry sauce, pickled ginger and toasted coconut 9.95
- Crunchy beef maki** - Slow cooked beef rib, roasted pepper and red onion 9.95
- Sushi selection** a range of our most popular sushi 23.95

SASHIMI (3 PIECES) (GF)

- Salmon 8.95
- Tuna 10.95
- Seabass 10.95
- 6 piece sashimi platter** from the above selection 19.95

SALADS

- Fig, watermelon and grapefruit salad** sticky plum dressing and toasted coconut (VE,GF) 7.95
- Shredded Thai chicken and peanut salad** basil, coconut, chilli and mizuna (*GF) 8.95
- Wafu salad** - shredded vegetable salad with Japanese Wafu dressing (V, VE) 7.95

TASTING PLATES

- Gyoza** - choice of pork, seafood or vegetable with sweet soya dipping sauce 8.95
- Korean braised baby back ribs** Galangal, ginger and palm sugar sauce 7.95
- Salt and pepper squid** lime, and green chilli (*GF) 8.95

FROM THE ROBATA CHARCOAL GRILL

2 Bamboo Skewers

- Citrus chicken wings** with citrus mayo (GF) 6.95
- Black tiger prawns** with white pepper, coriander, and ginger 10.95
- Grilled ginger and garlic beef** with nokcham sauce 9.95
- Shitshito pepper skewer** shitake mushroom, courgettes and sesame sauce (VE, *GF) 6.95

TEMPURA

- Courgette crisps** with sweet chilli sauce (V, VE) 6.95
- Tempura Prawns** with ginger dipping sauce 10.95
- Tempura sweet potato** with jalapeno crème 6.95

ON THE GRILL

- Grilled garlic chicken** with Wafu salad (*GF) 16.95
- Grilled Korean BBQ whole seabream** (WILL contain bones) green onion, chilli, coriander and sesame seed salad (*GF) 19.95
- Grilled 10 oz 28 day dry aged Sirloin steak** served with miso steak butter (*GF) 24.95

FROM THE WOK

- Goan fish curry** salmon, king prawns, white fish, with Jasmine rice (GF) 18.95
- Mee Goreng fried egg noodles** beansprouts, vegetables, potatoes and sambal chilli (V) 13.95
- Vietnamese braised beef rib** green chilli and pan juices, with a side of steamed rice 17.95
- Nasi Goreng** - Indonesian egg fried rice, with potatoes, vegetables, chicken and prawns topped with fried egg (GF, VE) 15.95
- Thai red vegetable curry** with coconut milk, served with steamed rice (V, GF) 16.95

SIDES

- Garlic and ginger broccoli (V, GF, VE) 4.95
- Steamed Jasmine rice (V, GF, VE) 3.95
- Egg fried rice (V) 3.95
- Egg noodles with bean sprouts and green onions (V) 3.95
- Pavilion chips with spicy Pavilion seasoning (V, GF, VE) 4.95
- Curry sauce (V, VE) 2.95
- Asian Slaw (GF, VE) 3.95