



PAVILION

@HOME

NIBBLES

- Steamed edamame beans** spicy or salt flavoured (V, GF, VE) 3.75
- Thai fish cakes** with sweet chilli sauce (GF) 4.50
- Vegetable spring rolls** with sweet plum sauce (V) 4.50

SUSHI CUT ROLLS

Uramaki - Sushi roll with rice outside (8 PIECES)

California roll fresh handpicked crab meat, kewpie mayonnaise, avocado, cucumber, black sesame seeds and masago ** 8.95

Dragon roll panko prawns, cucumber, spicy mayonnaise, topped with avocado and Ikura caviar 8.25

Salmon avocado roll fresh salmon, avocado, cucumber, mixed leaf, spicy mayonnaise, smoked cod roe and red amaranth cress 7.45

Maki - Sushi roll with rice inside (8 PIECES)

Green envy roll avocado, cucumber, asparagus, with mizuna salad leaf, pickled ginger, yuzu vegan mayonnaise, shiso cress (GF, VE) 6.75

Spicy tuna roll fresh tuna, cucumber avocado, sriracha, miso mayonnaise, sesame seeds and shiso cress (GF) 8.25

Chicken Katsu roll coconut fried chicken, curried mayonnaise, pickled ginger and toasted coconut 9.95

TASTING PLATES

- Gyoza (5 pieces)** choice of pork, seafood or vegetable with soya sauce 7.45
- Salt & pepper squid** Coriander, jalapeno yoghurt 7.45
- Buta Kakuni** sticky Japanese pork belly, braised and glazed with galangal, soy, mirin, sake and palm sugar. With pear puree and crispy onions 6.75
- Pla goong** spicy Thai king prawns, cucumber, fresh lime and coriander 8.95

ON THE GRILL

- 5 spiced crispy duck** Roll your own pancakes with green onion, cucumber and hoisin sauce
Quarter 10.45 / Half 16.45
- Miso salmon** baked in banana leaf with vegetables and Jasmine rice 13.25

BUNS (Two per serving)

- Wagyu beef sliders** Wagu beef sliders with truffle scented spicy mayo, pickle and shredded lettuce 6.75
- Chicken karaage sliders** Spicy miso mayonnaise, with shredded cabbage salad. 6.75

TEMPURA

- Tempura Ebi prawns** with spicy mayonnaise ** 8.25
- Courgette strips** with daikon relish (VE) 5.25
- Sweet potato** spiced yoghurt, coriander and mint sauce (V) 5.25

FROM THE WOK

Vegan green courgettes, broccoli aubergine and fine beans in a coconut and green curry sauce. Jasmine rice (VE) 11.25

Nasi Goreng Indonesian egg fried rice, with potatoes, vegetables, chicken, chinese sausage and prawns topped with fried egg and crispy onions (GF) ** 14.25

Korean beef rib braised with gochujang paste, sweet ginger, onions and soy. Served on sweet potato puree 14.95

Penang fish curry salmon, white fish and king prawns cooked in coconut milk, with potatoes and tomatoes (GF) ** 16.45

SIDES

Jasmine steamed rice 2.95

Tenderstem broccoli, garlic sweet soy (GF, VE) 3.75

Egg fried rice 2.95

Egg noodles, bean sprouts and green onions (V) 2.95

Pavilion chips with spicy seasoning 3.75

Grilled miso and honey aubergine (VE) 3.75

DESSERTS

Chocolate and bergamot orange brownie 4.75
Tangy Kumquat chutney, orange sorbet (V)

Lemongrass scented lemon posset 4.75
Diced fresh mango and coconut chantilly (V)

Coconut and lime crème caramel 4.95
with coconut ice-cream

**** = 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.