

WELCOME TO 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 the kitchen as they are freshly prepared for the table.

Why not let us take the headache of ordering away by trying one of our 6 or 8 course taster menus and enjoy the culinary delight with a selection of our most popular dishes.

SIGNATURE COCKTAILS

Blossom Whisper
Vodka, raspberry liquor, guava, lime and rose syrup 12.95

A Dozen Roses
Gin, strawberries, lime and rose syrup 11.95

Geisha
Vodka, apple, elderflower, raspberry liquor, lime and tropical blue syrup 12.95

Sweet Picante
Tequila, honey, coriander and lime, spiced with red chilli and Jalapeño 10.95

Rose and Lychee Martini
Well balance combination of vodka, rose and lychee, finished with rose petals and fresh lychee fruit 11.95

NIBBLES

Steamed Edamame Beans 5.95
Maldon sea salt or spicy sriracha sauce (VE) (13)

Prawn Toast 8.45
with Japanese mayo and bonito flakes (2, 3, 4, 12, 13, 14)

Vegetable Spring Rolls 5.95
with sweet plum sauce (V) (1, 2, 6, 12)

FROM THE RAW BAR

Salmon Avocado Tostada 11.95
Sliced Salmon, avocado, jalapeno and coconut puree, radish, fried onions served on a crispy taco (GF) (5)

Ahi Tuna Ceviche 12.95
with heritage beetroots (1, 2, 5, 13)

Seabass Ceviche 11.95
Classic tigers milk, red onion, red chilli, plantain crisps, grilled corn and coriander (1, 5, 13, 14)

SUSHI CUT ROLLS

Uramaki - Sushi roll with rice outside

California Roll fresh handpicked crab meat, kewpie mayonnaise, avocado, cucumber, black sesame seeds and masago (*GF) (4, 5, 9, 12, 13, 14) 12.95

Dragon Roll panko prawns, cucumber, spicy mayonnaise, topped with sliced avocado, orange tobiko and miso mayonnaise (2, 3, 4, 5, 9, 12, 13, 14) 12.95

Salmon and Avocado Roll fresh salmon, avocado, cucumber, mixed leaf, spicy mayonnaise and smoked cod roe (*GF) (2, 5, 9, 12, 13, 14) 11.95

Maki - Sushi roll with rice inside

Crispy Spicy Salmon Skin Roll Togarashi and soya sauce, deep fried salmon skin, rolled with salad leaves and firecracker sauce, cucumber and onion and okonomi sauce (2, 4, 13, 14) 10.95

Spicy Tuna Roll fresh tuna, cucumber, avocado, sriracha, miso mayonnaise, sesame seeds and coriander cress (*GF) (5, 12, 13, 14) 11.95

Green Goddess Roll Tamagoyaki and Inari with grilled asparagus, avocado with Japanese vegan mayo, roasted white sesame and tonkatsu sauce (*GF) (V) (*VE) (2, 12, 13, 14) 10.95

Sushi Platter with a selection of Maki and Uramaki rolls from the above (5, 9, 13) 28.95

SASHIMI (3 per serving) (GF) (5, 13, 14)

Seabass 10.95

Salmon 10.95

Ahi Tuna 10.95

Sashimi Platter 19.95
6 piece platter from the above selection

SALADS

Quinoa Salad with grilled asparagus, pea and mint puree, diced mango, fresh lime and coriander dressing (GF) 9.95

Green Bean Salad with avocado and mint (GF) (V) (VE) (14) 9.95

SHARING SMALL PLATES

Pork Belly Chicharrón with sweet miso and Pico de Gallo (GF) (7, 13, 14) 10.95

Gyoza (5 pieces) with Chinese black vinegar and chilli
Pork (2, 4, 6, 12, 13),
Seafood (2, 4, 3, 5, 6, 12, 13)
Vegetable (V) (1, 2, 4, 6, 12, 13) 10.95

Salt and Pepper Squid 9.95
with avocado and lime mayo dip (2, 4, 8)

Tempura Soft Shell Crab with marinated daikon radish and green mango with a kimchi sauce (2, 3, 5, 13) 11.95

Beef Fillet Tataki with onion ponzu and garlic crisps fresh lime and coriander (GF) (13, 14) 14.95

Crispy Aubergine with spicy sour cream and plantain miso (GF) (V) (*VE) (7, 12, 13, 14) 7.95

SLIDERS (2 per serving)

Wagyu beef with truffle scented spicy mayo, pickle and shredded lettuce (2, 4, 7, 9, 12) 9.95

Chicken karaage spicy miso mayonnaise, pickled vegetables (2, 4, 7, 9, 12, 13) 9.95

TACOS (2 per serving)

Beef Fillet with black garlic mayo and sour onions (2, 9, 13) 10.95

Prawn Taco with avocado cream, garlic, chilli and coriander (GF) (3, 5, 13) 10.95

Sticky Mushroom caramelised chickpea and oyster mushroom, topped with fresh mint and mango salsa (GF) (12, 13) 8.95

ROBATA GRILLED SKEWERS (2 per serving)

Shitake Mushrooms and Red Peppers with sweet miso (GF) (V) (*VE) (14) 8.95

Marinated Beef Skirt with chilli and herb salsa (2, 13) 11.95

Marinated Chicken Thighs with chipotle and tamarind (2, 13, 14) 10.95

ROBATA CHARCOAL GRILL

4oz A5 Wagyu Rib-eye with chilli and sesame (GF) (12, 13) 48.95

Lamb Rump with salsa verde (2) 22.95

Miso Cod with koshu yoghurt (GF) (7, 13, 14) 20.95

8oz Dry-aged Sliced Sirloin with chimichurri sauce (GF) 29.95

FROM THE WOK

Vegan Green courgettes, broccoli aubergine and and fine beans in a coconut and green curry sauce with Jasmine rice (VE) (9, 12, 13) 14.95

Nasi Goreng Indonesian egg fried rice with potatoes, vegetables, chicken, prawns, topped with a fried egg and crispy onions (2, 3, 4, 9, 12, 13) 18.95

Beef Rendang Curry Malaysian beef and potato curry, coconut milk, star anise, cinnamon and kaffir lime (GF) 18.95

Panang Fish Curry salmon, white fish and king prawns cooked in coconut milk, with potatoes, tomatoes and kaffir lime leaf (GF) (3, 5, 12, 13) 21.95

Vegetable Rice Noodles with shitake mushrooms and broccoli (V) (*VE) (10, 13) 13.95

SIDES

Chargrilled tenderstem broccoli, with coffee and chilli sauce (GF) (V) (4) 4.95

Ginger and turmeric fried rice (GF) (*VE) (5, 13) 4.95

Steamed jasmine rice (GF) (V) (VE) 3.95

Spicy Pavilion chips (GF) (V) (VE) (2, 12, 13) 4.95

Singapore rice noodles (GF) (V) (VE) (2, 3, 13) 3.95

DESSERTS

Pavilion Dessert Island A selection of our desserts plus fresh fruits, ice creams and sorbets (2, 4, 7, 10, 11) per person (minimum 2 people) 9.95

Matcha Green Tea Fondant with butterscotch miso ice cream and chocolate soil (2, 7, 4) 8.95

Fresh Passionfruit Cheesecake with a passionfruit coulis (2, 4, 7, 10) 7.95

Lemon Posset with lemongrass, white chocolate and coconut (7) 7.95

Japanese Milk Cake sponge cake soaked in three milk with a coffee crumble (2, 4, 7) 7.95

ALLERGENS KEY



V = Vegetarian, VE = GF = Gluten Free Vegan *VE = Vegan on request *GF = Gluten Free on request

If you have any dietary requirements or food allergies please inform your server prior to ordering. 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. For groups of 10 or more guests a discretionary service charge of 12.5% will be added to your bill.