

# 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**  
Maldon sea salt or spicy sriracha sauce (VE) (13)

5.95

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

8.45

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

5.95

## 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

12.95

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

**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, masago, mixed leaf, sriracha mayonnaise and smoked cod roe (\*GF) (2, 4, 5, 9, 12, 13, 14)

11.95

### Maki - Sushi roll with rice inside

10.95

**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 (1, 2, 4, 9, 13, 14)

**Spicy Tuna Roll** fresh tuna, cucumber, avocado, sriracha, miso mayonnaise, sesame seeds and coriander cress (\*GF) (4, 5, 9, 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, 4, 9, 12, 13, 14)

10.95

**Sushi Platter** with a selection of Maki and Uramaki rolls from the above (2, 3, 4, 5, 9, 13)

28.95

## SASHIMI (3 per serving) (\*GF) (5, 9, 13, 14)

10.95

### Seabass

10.95

### Salmon

10.95

### Ahi Tuna

19.95

### Sashimi Platter

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

10.95

Pork (2, 4, 6, 12, 13),

Seafood (2, 4, 3, 5, 6, 12, 13)

Vegetable (V) (1, 2, 4, 6, 12, 13)

**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 ponzo 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, 10, 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) (2, 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 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 shiitake 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) (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**

7.95

with a passionfruit coulis (2, 4, 7, 10)

**Lemon Posset**

7.95

with lemongrass, white chocolate and coconut (7)

**Japanese Milk Cake**

7.95

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

## ALLERGENS KEY



1. Celery



2. Cereals containing gluten



3. Crustaceans



4. Eggs



5. Fish

