



PAVILION

LOUNGE + RESTAURANT

TASTING MENU 6 COURSES

For parties of 2 or more

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



Tempura Vegetable Volcano Roll (1, 2, 4, 7, 12, 13, 14)
avocado, cucumber, tempura tenderstem broccoli, yuzu, green goddess dressing



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



Yangeoyom Chicken (1, 2, 5, 9, 10, 11, 12, 13, 14)
chilli, spring onion and sesame seeds



BBQ Yakiniku Sirloin Steak (1, 2, 5, 8, 9, 12, 13, 14)
green beans, sesame seeds, scallions and coriander with fried rice



Pavilion Orb (2, 4, 7, 10, 11, 14)
dark chocolate orb, raspberry sorbet, candied zest, citrus jelly,
almond streusel

£49.95 per person

Please note that this menu could be subject to change

ALLERGENS KEY



1. Celery



2. Cereals containing
gluten



3. Crustaceans



4. Eggs



5. Fish



6. Lupin



7. Milk



8. Mollusc



9. Mustard



10. Nuts



11. Peanuts



12. Sesame
seeds



13. Soya



14. Sulphur
Dioxide

V = Vegetarian, VE = Vegan.

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 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.



PAVILION

LOUNGE + RESTAURANT

TASTING MENU 6 COURSES - VEGETARIAN

For parties of 2 or more

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



Tempura Vegetable Volcano Roll (1, 2, 4, 7, 12, 13, 14)
avocado, cucumber, tempura tenderstem broccoli, yuzu, green goddess dressing



Crispy Aubergine (GF) (V) (*VE) (7, 10, 13, 14)
with spicy sour cream and plantain miso



Vegetable Gyoza (3 per serving) (1, 2, 4, 6, 12)
with sweet soy, chives, spring onion and sesame seeds



Vegan Green (9, 12, 13)
courgette, broccoli, aubergine and fine beans in a coconut & green curry sauce with jasmine rice



Pavilion Orb (2, 4, 7, 10, 11, 14)
dark chocolate orb, raspberry sorbet, candied zest, citrus jelly,
almond streusel

£49.95 per person

Please note that this menu could be subject to change

ALLERGENS KEY



1. Celery



2. Cereals containing gluten



3. Crustaceans



4. Eggs



5. Fish



6. Lupin



7. Milk



8. Mollusc



9. Mustard



10. Nuts



11. Peanuts



12. Sesame seeds



13. Soya



14. Sulphur Dioxide

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