

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 4 or 6 course taster menus and enjoy the culinary delight with a selection of our most popular dishes.

COMPLETE YOUR JOURNEY BY PAIRING WITH SAKE

Akashi-Tai Junmai Sparkling Sake - 300ml 32.95
Light and refreshing, with citrus fruit flavours and floral hints. Crisp, with just a touch of sweetness.

Akashi-Tai Junmai Daiginjo Genahi - 300ml 49.95
A nose that offers an explosion of aromas, including melon, lemon, bitter orange, sage and subtle herbaceous notes.

SIGNATURE COCKTAILS

Pink Baburu 12.95
rhubarb gin, raspberry liquor, rose, yuzu

Chaniwa 12.95
gin, sparkling sake, hibiscus, grapefruit.

Rose and Lychee Martini 12.95
vodka, lychee, rose, lime

NIBBLES

Lotus Root Crisps 3.95
crispy kale (V) (*VE) (2, 9, 13)

Steamed Edamame Beans 4.95
Maldon sea salt or chilli sambal (V) (*VE) (*GF) (3, 5, 8, 12, 13, 14)

Sesame Prawn Tama 8.95
kimchi mayo and seaweed (1, 2, 3, 4, 5, 8, 9, 12, 13, 14)

Vegetable Spring Rolls 6.95
nuoc cham dressing (V) (1, 2, 4, 7, 12, 14)

Crispy Rice Tuna 7.95
sriracha and avocado mousse (2, 4, 5, 9, 12, 13, 14)

FROM THE RAW BAR

Oysters Over Ice
traditional - shallots, red wine vinegar (8, 14)
asian - rice vinegar, lime, chilli (2, 8, 13, 14)
3 Oysters 10.95
6 Oysters 19.95
9 Oysters 29.95
12 Oysters 39.95

Ahi Tuna Tataki 12.95
chives, sesame seeds, coriander, red chilli and pickled ginger, wasabi and yuzu dressing (2, 4, 5, 9, 12, 13, 14)

Beef Sirloin Tataki 12.95
chives, sesame seeds, coriander, red chilli and pickled ginger, wasabi and yuzu dressing (2, 4, 5, 9, 12, 13, 14)

SUSHI PLATTER 26.95
Chef's selection of uramaki, nigiri and maki

SUSHI CUT ROLLS

Green Envy Maki 10.95
tamagoyaki, inari, seasonal vegetables, green goddess (V) (*VE) (2, 4, 7, 9, 12, 13, 14)

Spider Roll 13.95
soft shell crab, wasabi mayo, avocado, cucumber, tobiko, mango (2, 3, 4, 5, 7, 9, 13, 14)

Dragon Roll 12.95
panko prawns, cucumber, avocado, miso mayo, tobiko (2, 3, 4, 5, 7, 9, 12, 13, 14)

Salmon and Avocado Uramaki 12.95
cucumber, yuzu cream cheese, spicy mayo and chives (2, 4, 5, 7, 9, 12, 13, 14)

Spicy Tuna Maki 12.95
cucumber, avocado, sesame, sriracha and coriander cress (*GF) (2, 3, 4, 5, 7, 9, 12, 13, 14)

VOLCANO TEMPURA ROLL

Spicy Salmon and Soft Shell Crab 12.95
togarashi, tobiko (2, 3, 4, 7, 9, 12, 13, 14)

Chilli Beef 12.95
marinated beef, kizami wasabi (2, 4, 7, 9, 12, 13, 14)

Green Volcano 9.95
seasonal vegetables, green goddess dressing (V) (2, 4, 6, 12, 13, 14)

SASHIMI (3 per serving)

Salmon (*GF) (5, 13, 14) 3.95

Ahi Tuna (*GF) (5, 13, 14) 4.95

SHARING SMALL PLATES

Crispy Pork Belly Bites (3 pieces) 9.95
gochujang apple, crispy pink lady (2, 3, 12, 13, 14)

Gyoza (4 pieces) 8.95
with pickled daikon and carrot, nuon cham dip
Pork (2, 4, 6, 7, 9, 12, 13, 14)
Seafood (1, 2, 3, 4, 5, 6, 7, 8, 9, 12, 13, 14)
Vegetable (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

Salt and Pepper Squid 10.95
togarashi, kaffir lime mayo (1, 3, 5, 8, 9, 12, 13)

SLIDERS (2 per serving)

Wagyu Sliders 11.95
smoked cheddar, truffle mayo, crispy onions (2, 4, 6, 7, 9, 12, 14)

Chicken Karaage Sliders 9.95
coriander and lime mayo, pickled slaw (2, 4, 6, 7, 9, 12, 13, 14)

TEMPURA

Soft Shell Crab 12.95
Vietnamese slaw, sriracha and yuzu mayo (1, 2, 4, 5, 9, 12, 13, 14)

Vegetable 9.95
renkon, shisho leaf, courgette, broccoli tentsuyu with kaffir lime mayo (V) (*VE) (1, 2, 4, 7, 12, 13, 14)

Rock Shrimp 12.95
sriracha and lime dressing (2, 3, 4, 5, 9, 12, 13, 14)

CHARCOAL GRILL

Teriyaki Salmon 21.95
burnt lime, stir fried vegetables, (2, 5, 9, 12, 13, 14)

Miso Cod 19.95
steamed in banana leaf with aromatic herbs, mango salad (2, 5, 12, 13, 14)

Korean Short Rib 19.95
braised, gochujang, ginger, soy (1, 2, 3, 9, 12, 13, 14)

Dry-Aged Sliced Sirloin on Himalayan Salt Block 8oz 31.95
togarashi house seasoning, sambal, yakiniku, kecap manis, (2, 3, 5, 8, 9, 12, 13, 14)

Dry-Aged Long Horn Tomahawk 43oz (1.2kg) 74.95
served with a trio of sauces (2, 3, 5, 8, 9, 12, 13, 14)

ROBATA GRILLED SKEWERS (2 per serving)

Beef tare glazed (2, 12, 13, 14) 13.95

Chicken buttermilk and Szechuan pepper (2, 7, 12, 13, 14) 10.95

Tofu courgette, bell pepper, kecap manis (V) (VE) (2, 12, 13, 14) 9.95

FROM THE WOK (served with jasmine rice)

Tofu Green Curry 13.95
seasonal vegetables in coconut milk, lotus root crisps (V) (VE) (2, 9, 12, 13, 14)

Nasi Goreng 19.95
spiced egg rice, buttermilk chicken, prawns (2, 3, 4, 7, 8, 9, 12, 13, 14)

Beef Rendang Curry 19.95
Malaysian marinated beef and potato curry (1, 2, 8, 9, 12, 13, 14)

Panang Prawn and Fish Curry 19.95
cooked in coconut milk, with potatoes, tomatoes and kaffir lime leaf (1, 2, 3, 5, 8, 9, 12, 13, 14)

Thai Green Chicken Curry 14.95
seasonal vegetables, potato in a coconut milk and green curry sauce (7, 9, 12, 13, 14)

SIDES

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

Pak choi with ginger, soy and chilli (V) (VE) (2, 3, 8, 12, 13, 14) 4.95

Spicy Pavilion chips (GF) (V) (VE) (9, 10, 12, 13, 14) 4.95

Singapore noodles with chilli and sesame (V) (VE) (1, 2, 3, 8, 9, 12, 13, 14) 4.95

Stir fried vegetables (V) (VE) (1, 2, 3, 8, 9, 12, 13, 14) 4.95

BENTO BOXES

Fish Bento Box 19.95

Steamed Edemame Beans (VE) (12, 13, 14)
Salmon and Avocado Roll (2, 4, 5, 7, 9, 12, 13, 14)
Seafood Gyoza (1, 2, 3, 4, 5, 6, 7, 8, 9, 12, 13, 14)
Panang Fish Curry with jasmine rice (1, 2, 3, 5, 8, 9, 12, 13, 14)

Meat Bento Box 19.95

Steamed Edemame Beans (VE) (12, 13, 14)
Chicken Katsu Roll (2, 4, 7, 9, 12, 13, 14)
Pork Gyoza (2, 4, 6, 7, 9, 12, 13, 14)
Beef Rendang Curry with jasmine rice (1, 2, 8, 9, 12, 13, 14)

Vegetarian Bento Box 19.95

Steamed Edemame Beans (VE) (12, 13, 14)
Green Envy Maki (VE) (2, 4, 5, 7, 9, 12, 13, 14)
Vegetable Gyoza (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)
Tofu Green Curry with jasmine rice (V) (9, 12, 13, 14)

Chicken Bento Box 19.95

Steamed Edemame Beans (VE) (12, 13, 14)
Chicken Katsu Roll (2, 4, 7, 9, 12, 13, 14)
Vegetable Gyoza (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)
Thai Green Curry with jasmine rice (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

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 = 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.