

# 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**  
rhubarb gin, raspberry liquor, rose, yuzu

**Chaniwa**  
gin, sparkling sake, hibiscus, grapefruit

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

## NIBBLES

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

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

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

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

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

## FROM THE RAW BAR

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

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

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

## SUSHI CUT ROLLS

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

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

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

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

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

**Chicken Katsu Roll** chicken, cucumber and mayo (2, 4, 7, 9, 12, 13, 14) 12.95

## VOLCANO TEMPURA ROLL

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

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

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

## SASHIMI (3 per serving)

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

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

## SHARING SMALL PLATES

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

6.95 **Gyoza (4 pieces)** 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)

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

## SLIDERS (2 per serving)

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

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

## TEMPURA

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

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

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

## CHARCOAL GRILL

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

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

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

**Miso Glazed Aubergine** miso honey sauce (12, 13) 12.95

## ROBATA GRILLED SKEWERS (2 per serving)

11.95 **Beef Fillet** tare glazed (2, 12, 13, 14) 13.95

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

**Teriyaki Salmon** pickle vegetables (2, 5, 9, 12, 13, 14) 13.95

## FROM THE WOK (served with jasmine rice)

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

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

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

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

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

## 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 (Not available Friday and Saturday Evenings)

**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



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.