

# 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.

## SIGNATURE COCKTAILS

**Pink Baburu** 13.95  
Rhubarb Gin, Raspberry Liquor, Rose, Yuzu

**Lost Pearl** 13.95  
Rum, Guava, Pineapple, Coconut, Lime

**Rose and Lychee Martini** 13.95  
Vodka, Lychee, Rose, Lime

## NIBBLES

**Salmon Tartare Tacos** 8.95  
crispy kale (V) (\*VE) (2, 9, 13)

**Steamed Edamame Beans** 5.95  
Maldon sea salt or chilli sambal (V) (\*VE) (\*GF) (3, 5, 8, 12, 13, 14)

**Sesame Prawn Tama** 9.95  
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** 9.95  
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 picked ginger with a wasabi and yuzu dressing (2, 4, 5, 9, 12, 13, 14)

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

## SUSHI PLATTER

Chef's selection of uramaki, nigiri and maki

## SUSHI CUT ROLLS

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

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

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

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

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

## NIGIRI (4 per serving)

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

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

## SASHIMI (3 per serving)

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

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

## VOLCANO TEMPURA ROLL

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

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

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

## SHARING SMALL PLATES

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

## Korean Chicken Wings

17.95 (1, 3, 5, 8, 9, 12, 13)

**Gyoza (4 pieces)** With sweet soy reduction

Pork (2, 4, 6, 7, 9, 12, 13, 14)

Seafood (1, 2, 3, 4, 5, 6, 7, 8, 9, 12, 13, 14)

28.95 Vegetable (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

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

11.95 **SLIDERS (2 per serving)**

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

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

## TEMPURA

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

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

13.95

## CHARCOAL GRILL

13.95 **Seabass with Dabu-Dabu** Peas, shiitake mushrooms Chinese cabbage & soya scallion broth (2, 5, 9, 12, 13, 14)

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

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

13.95 **8oz Dry-Aged Sliced Sirloin on Himalayan Salt Block** togarashi house seasoning, sambal, yakiniku, kecap manis, (2, 3, 5, 8, 9, 12, 13, 14)

13.95 **40oz Tomahawk Steak on Himalayan Salt Block** Bone in, dry aged sharing steak for 2-3 guests (2, 3, 5, 8, 9, 12, 13, 14)

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

## ROBATA GRILLED SKEWERS (2 per serving)

15.95 **Beef Fillet** Teriyaki glazed, sweet soy reduction (2, 12, 13, 14)

10.95 **Chicken** buttermilk and Szechuan pepper sweet soy reduction (2, 7, 12, 13, 14)

12.95 **King Prawns** glazed & grilled in our inhouse dressing (2, 5, 9, 12, 13, 14)

## FROM THE WOK (served with jasmine rice)

10.95 **Aubergine Green Curry** 15.95  
seasonal vegetables in coconut milk, lotus root crisps (V) (VE) (2, 9, 12, 13, 14)

8.95 **Nasi Goreng** spiced egg rice, buttermilk chicken 20.95  
prawns (2, 3, 4, 8, 9, 12, 13, 14)

9.95 **Beef Rendang Curry** 20.95  
malaysian marinated beef and potato curry (1, 2, 8, 9, 12, 13, 14)

11.95 **Panang King Prawn and Fish Curry** 22.95  
salmon, white fish and king prawns cooked in coconut milk, with potatoes, tomatoes and kaffir lime leaf (1, 2, 3, 5, 8, 9, 12, 13, 14)

16.95 **Thai Green Chicken Curry** 16.95  
chicken, courgettes, broccoli, aubergine, potato and fine beans in a coconut and green curry sauce (9, 12, 13, 14)

## SIDES

Steamed jasmine rice (V) (VE) (GF) 4.45

Pak choi with ginger, soy and chilli (V) (VE) (2, 3, 8, 12, 13, 14) 5.95

Spicy Pavilion chips (GF) (V) (VE) (9, 10, 12, 13, 14) 5.45

10.95 Stir Fried Egg Noodle (2, 4, 8, 12, 13, 14) 4.95

Hand rolled sourdough bread with sea salt butter 5.45

(2, 12, 13, 14)

13.95 Stir fried vegetables (V) (VE) (1, 2, 3, 8, 9, 12, 13, 14) 5.45

## BENTO BOXES (Not available Friday and Saturday Evenings)

19.95 **Fish Bento Box** 21.95

Steamed Edemame Beans (VE) (12, 13, 14)

Salmon and Avocado Roll (2, 4, 5, 7, 9, 12, 13, 14)

23.95 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)

21.95 **Meat Bento Box** 21.95

Steamed Edemame Beans (VE) (12, 13, 14)

Chicken Katsu Roll (2, 4, 7, 9, 12, 13, 14)

34.95 Pork Gyoza (2, 4, 6, 7, 9, 12, 13, 14)

Beef Rendang Curry with jasmine rice (1, 2, 8, 9, 12, 13, 14)

21.95 **Vegetarian Bento Box** 21.95

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)

Aubergine Green Curry with jasmine rice (V) (9, 12, 13, 14)

14.95 **Chicken Bento Box** 21.95

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)

15.95 Thai Green Curry with jasmine rice (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)



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.