



P A V I L I O N

L O U N G E + R E S T A U R A N T

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 cold through to hot in the order of the menu.

Should you wish to have your food served the traditional way of 'Starters' and 'Mains', please let your waiter know at the time of ordering.

NIBBLES

- Steamed edamame beans** In the pods flavoured with Maldon sea salt or Sriracha sauce (V, GF, VE) 4.95
- Mini Thai fish cakes** With cucumber dipping sauce (GF) 4.95
- Crunchy sushi bites** With spicy tuna 4.95
- Vegetable mini spring roll** Sweet and sour plum sauce (V) 4.95

FROM THE RAW BAR

- Turbot ceviche** Passion fruit and mango, marinated in lime and tequila with coriander oil (GF) 9.95
- Seared pepper & sesame tuna tataki** Avocado puree, grapefruit pieces and ponzu sauce (GF) 8.95

SUSHI CUT ROLLS (8 PIECES)

URAMAKI - SUSHI ROLL WITH RICE OUTSIDE

- Lobster dynamite roll** Lobster, dynamite mayonnaise, avocado, cucumber, roasted sesame seeds 11.95
- Dragon roll** Tempura prawn, spicy mayonnaise, avocado miso mayo, topped with avocado and ikura 10.95
- Salmon avocado roll** Avocado, cucumber, mixed leaf, spicy kewpie mayonnaise and smokey cod roe 9.95

MAKI - SUSHI ROLL WITH RICE INSIDE

- Avocado green roll** Cucumber and asparagus with cream cheese, mizuna leaf, pickled ginger and tempura crisps (V) 8.95
- Spicy tuna roll** Cucumber avocado, Sriracha, miso mayonnaise, sesame seeds and shiso cress 9.95
- Chicken Katsu roll** Coconut fried chicken, curried mayonnaise, pickled ginger and toasted coconut 9.95

SASHIMI (3 PIECES) (GF)

- Salmon 8.95
- Yellowfin tuna 10.95
- Turbot 10.95
- 6 Piece sashimi platter** 19.95
- 12 Piece sushi platter** 19.95

SALADS

Balinese grilled chicken salad Shredded with green onion, beans and carrot, cos lettuce, balinese dressing and fresh lime (GF) 8.95

Wafu salad Shredded vegetable & fried Tofu salad with Japanese wafu dressing (V, VE) 7.95

TASTING PLATES

Gyoza Choice of pork, seafood or vegetable with sweet soya dipping sauce 8.95

Korean braised baby back ribs Galangal, ginger and palm sugar sauce 7.95

Crispy battered squid Coriander, jalapeno yoghurt (*GF) 8.95

Korean firecracker chicken wings With shredded lettuce 6.95

5 spiced crispy duck Roll your own pancakes with green onion, cucumber and hoisin sauce
Quarter 12.95
Half 19.95

FROM THE ROBATA CHARCOAL GRILL

2 Skewers per portion

Satay Monkfish skewers With Asian slaw and peanut dip 11.95

Grilled ginger beef and pepper skewers Smoked chilli and miso steak butter and crispy shallots 9.95

Shishito pepper skewer Shitake mushroom, pepper & courgettes with spicy vegan mayonnaise (V, VE) 6.95

TEMPURA

Courgette crisps With sweet chilli sauce (V, VE) 6.95

Tempura Ebi Prawns With ginger soy dipping sauce 10.95

Tempura Sriracha cauliflower With tamarind and mango dip (V) 6.95

LARGE DISHES

Cantonese roast chicken With sweet potato mash	16.95
Tandoori halibut fillet With pickled yuzu cucumber and vegetable Bhaji	22.95
Grilled, sliced 10oz, 28 day dry aged sirloin steak French bean salad, Japanese yum yum sauce	25.95
Thai red chicken curry Coconut milk, potatoes, green beans and roasted red peppers (GF)	16.95
Beef rendang curry Malaysian beef and potato curry, coconut milk, star anise, cinnamon and kaffa lime with Jasmine rice (GF)	18.95
Korean beef rib Braised with gochujang chilli paste, sweet ginger, onions and soy. Served with Kimchi cabbage	19.95
Nasi Goreng Indonesian egg fried rice, with potatoes, vegetables, chicken and prawns topped with a fried egg and crispy onions	16.95
Mee Goreng Indonesian egg fried noodles, with potatoes, vegetables and crispy onions (V)	13.95
Panang Fish curry Salmon, white fish and king prawns cooked in coconut milk, with potatoes and tomatoes (GF)	21.95

SIDES

Tenderstem broccoli, garlic sweet soy (V, GF, VE)	4.95
Steamed Jasmine rice (V, VE)	2.95
Egg fried rice (V)	3.95
Egg noodles with bean sprouts and green onions (V)	3.95
Pavilion chips with spicy Pavilion seasoning, coriander, dried onions (V, VE)	4.95
Katsu curry sauce (V, VE)	2.95
Asian Slaw (GF, VE)	3.95

If you have any dietary requirements or food allergies please inform your server prior to ordering. GF = Gluten Free, GF* Gluten Free upon request, V = Vegetarian, VE = Vegan. 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.