



ZINNIA

RESTAURANT ■ LOUNGE

A LA CARTE

WELCOME TO ZINNIA

Zinnia by 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 shared over several courses from the kitchen as they are freshly prepared for the table.

Why not let us take the headache out of ordering by trying one of our 4 or 6 course tasting menus and enjoying the culinary delight with a selection of our most popular dishes.

LUNCH TIME PROMOTION

ENJOY OUR THREE COURSE TASTE OF ZINNIA LUNCH MENU FOR £15.95

OFFER AVAILABLE FROM SUNDAYS TO THURSDAYS 12 NOON TO 4PM

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	

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, GF = Gluten Free *VE = Vegan on request *GF = Gluten Free on request

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Chelmsford

6 COURSE TASTING MENU

54.95 per person

STEAMED EDAMAME BEANS

Maldon sea salt (V) (VE) (GF) (3, 5, 8, 12, 13, 14)

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SESAME PRAWN TAMA

Kimchi mayonnaise and seaweed (1, 2, 3, 4, 5, 8, 9, 12, 13, 14)

or

TEMPURA VEGETABLES

Renkon, shisho leaf, courgette, broccoli, tentsuyu with kaffir lime mayonnaise (V) (VE) (1, 2, 4, 7, 12, 13, 14)

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SPICY SALMON VOLCANO TEMPURA ROLL

Togarashi, tobiko (2, 3, 4, 7, 9, 12, 13, 14)

or

GREEN VOLCANO TEMPURA ROLL

Seasonal vegetables, green goddess dressing (V) (2, 4, 6, 12, 13, 14)

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PORK GYOZA

With sweet soy reduction (2, 4, 6, 7, 9, 12, 13, 14)

or

VEGETABLE GYOZA

With sweet soy reduction (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

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KOREAN SHORT RIB

With jasmine rice (1, 2, 3, 9, 12, 13, 14)

or

AUBERGE GREEN CURRY

With jasmine rice (V) (VE) (2, 9, 12, 13, 14)

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ASIAN PISTACHIO OPERA

Citrus joconde sponge, pistachio and matcha diplomat, white chocolate mousse (2, 4, 6, 7, 10, 14)

4 COURSE TASTING MENU

44.95 per person

STEAMED EDAMAME BEANS

Maldon sea salt (V) (VE) (GF) (3, 5, 8, 12, 13, 14)

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SPICY SALMON VOLCANO TEMPURA ROLL

Togarashi, tobiko (2, 3, 4, 7, 9, 12, 13, 14)

or

GREEN VOLCANO TEMPURA ROLL

Seasonal vegetables, green goddess dressing (V) (2, 4, 6, 12, 13, 14)

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PORK GYOZA

With sweet soy reduction (2, 4, 6, 7, 9, 12, 13, 14)

or

VEGETABLE GYOZA

With sweet soy reduction (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

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KOREAN SHORT RIB

With jasmine rice (1, 2, 3, 9, 12, 13, 14)

Or

AUBERGINE GREEN CURRY

With jasmine rice (V) (VE) (2, 9, 12, 13, 14)

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NIBBLES

Salmon Tartare Tacos (2, 5, 12, 13, 14)	8.95
Steamed Edamame Beans Maldon sea salt or chilli sambal (V) (VE) (GF) (3, 5, 8, 12, 13, 14)	5.95
Sesame Prawn Tama With sweet chilli sauce (2, 3, 4, 5, 7, 12, 13, 14)	9.95
Vegetable Spring Rolls Plum sauce (1, 2, 3, 4, 5, 8, 9, 12, 13, 14)	6.95
Crispy Rice Tuna Sweet chilli sauce (2, 3, 4, 5, 7, 12, 13, 14)	9.95

FROM THE RAW BAR

Ahi Tuna Tataki Chives, sesame seeds, coriander, red chilli and pickled ginger with a wasabi and yuzu dressing (*GF) (2, 4, 5, 9, 12, 13, 14)	13.95
Beef Sirloin Tataki Chives, sesame seeds, coriander, red chilli and pickled ginger with a wasabi and yuzu dressing (*GF) (2, 4, 9, 12, 13, 14)	17.95

SUSHI PLATTER

Chef's selection of uramaki, nigiri and maki (Please advise your server of any allergens or dietary requirements when ordering)	28.95
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SUSHI CUT ROLLS

Green Envy Maki	11.95
Tamagoyaki and inari with grilled broccoli and avocado, japanese vegan mayo, roasted white sesame and tonkatsu sauce (V) (*VE) (2, 4, 7, 9, 12, 13, 14)	
Dragon Roll	13.95
Panko prawns, cucumber, spicy mayonnaise, topped with sliced avocado, orange tobiko and miso mayo (2, 3, 4, 5, 7, 9, 12, 13, 14)	
Salmon and Avocado Uramaki	13.95
Salmon, avocado, cucumber, yuzu cream cheese, wasabi mayo and chives (2, 4, 5, 7, 9, 12, 13, 14)	
Spicy Tuna Maki	13.95
Fresh tuna, cucumber, avocado, sriracha, spicy mayo, sesame seeds and coriander cress (2, 3, 4, 5, 7, 9, 12, 13, 14)	
Chicken Katsu Roll	13.95
Chicken, cucumber and mayo (2, 4, 7, 9, 12, 13, 14)	

NIGIRI (4 per serving)

Salmon	12.95
(GF) (5, 13, 14)	
Tuna	12.95
(GF) (5, 13, 14)	

SASHIMI (3 per serving)

Salmon	13.95
(GF) (5, 13, 14)	
Tuna	13.95
(GF) (5, 13, 14)	

VOLCANO TEMPURA ROLL

Spicy Salmon	13.95
Togarashi tobiko (2, 3, 4, 7, 9, 12, 13, 14)	
Chilli Beef	13.95
Marinated beef, kizami wasabi (2, 4, 7, 9, 12, 13, 14)	
Green Volcano	10.95
Seasonal vegetables, green goddess dressing (V) (2, 4, 6, 12, 13, 14)	

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SMALL PLATES

Crispy Pork Belly Bites (3 pieces) 10.95
Sweet miso glaze, gochujang apple,
crispy shallots and sesame seeds (2, 7, 10, 11, 12, 13, 14)

Korean Chicken Wings 8.95
(2, 12, 13, 14)

Salt & Pepper Squid 11.95
Togarashi, kaffir lime mayo
(1, 3, 5, 8, 9, 12, 13,)

Gyoza (4 pieces) 9.95
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)
Vegetable (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

SLIDERS (2 per serving)

Beef Sliders 11.95
Monterey jack cheese, truffle mayo, crispy shallots (2, 4, 6, 7, 9, 12, 14)

Chicken Karaage Sliders 11.95
Coriander and lime mayo (2, 4, 6, 7, 9, 12, 13, 14)

TEMPURA

Vegetable 10.95
Renkon, shisho leaf, courgette, broccoli
tentsuyu with kaffir lime mayo (V) (VE) (1, 2, 4, 7, 12, 13, 14)

Rock Shrimp 13.95
Sriracha and lime dressing (2, 3, 4, 5, 9, 12, 13, 14)

ROBATA GRILLED SKEWERS (2 per serving)

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

Chicken 10.95
Buttermilk & szechuan pepper, sweet soy reduction (2, 7, 13, 14)

King Prawns 12.95
Glazed & grilled in our inhouse dressing (3, 13, 14)

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CHARCOAL GRILL

Seabass with Dabu-Dabu Peas, shiitake mushrooms, chinese cabbage & soya scallion broth (GF) (5, 12, 14)	19.95
Teriyaki Salmon Burnt lime, pan fried vegetables (2, 5, 9, 12, 13, 14)	23.95
Korean Short Rib Braised, gochujang, ginger, soy(1, 2, 3, 9, 12, 13, 14)	21.95
8oz Dry-Aged Sliced Sirloin on Himalayan Salt Block Togarashi house seasoning, sambal, yakiniku, kecap manis (2, 3, 5, 8, 9, 12, 13, 14)	34.95
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)	84.95
Miso Glazed Aubergine Miso honey sauce (13, 14)	14.95

FROM THE WOK (Served with Jasmine Rice)

Aubergine Green Curry Seasonal vegetables in coconut milk, lotus root crisps (V) (VE) (2, 9, 12, 13, 14)	14.45
Nasi Goreng Spiced egg rice, buttermilk chicken, prawns (2, 3, 4, 8, 9, 12, 13, 14)	20.95
Beef Rendang Curry Malaysian beef and potato curry, coconut milk, star anise, cinnamon and kaffir lime leaf (1, 2, 8, 9, 12, 13, 14)	20.95
Panang Fish Curry 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)	22.95
Thai Green Chicken Curry Chicken, courgettes, broccoli, aubergine, potato and fine beans in a coconut and green curry sauce (9, 12, 13, 14)	16.95

SIDES

Steamed jasmine rice (V) (VE)	4.45
Stir fried egg noodle (2, 4, 8, 12, 13, 14)	4.95
Hand rolled sourdough bread with sea salt butter (2, 7, 10, 12, 13)	5.45
Pak choi with ginger, soy and chilli (2, 12, 13, 14)	5.45
Spicy zinnia chips (GF) (V) (VE) (9, 10, 12, 13, 14)	5.45
Stir fried vegetables (V) (VE) (1, 2, 3, 8, 9, 12, 13, 14)	5.45

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BENTO BOXES (Not available Friday and Saturday Evenings after 5pm)

Fish Bento Box 21.95
Steamed edamame 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)
Penang fish curry with jasmine rice (1, 2, 3, 5, 8, 9, 12, 13, 14)

Meat Bento Box 21.95
Steamed edamame 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 with jasmine rice (1, 2, 8, 9, 12, 13, 14)

Vegetarian Bento Box 21.95
Steamed edamame 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 (VE) (9, 12, 13, 14)

Chicken Bento Box 21.95
Steamed edamame 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 chicken curry with jasmine rice (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

COMPLETE YOUR JOURNEY BY PAIRING WITH SAKE

Akashi-Tai Junmai Sparkling Sake – 300ml 34.95
Light and refreshing, with citrus fruit flavours and floral hints. Crisp, with just a touch of sweetness.

Akashi-Tai Junmai Daiginjo Genahu – 300ml 55.95
A nose that offers an explosion of aromas, including melon, lemon, bitter orange, sage and subtle herbaceous notes.

Akashi-Tai Honjozo Tokubetsu Gohyakumangoku – 720ml 59.95
A delicate bouquet and light notes of lemon, lime and straw. Refreshing, soft citrus flavours with a sweet, well-balanced finish.

Akashi-Tai Junmai Tokubetsu Yamadanishiki – 720ml 69.95
Creamy with undertones of pear, pineapple and banana. A rich luxurious mouthfeel.

Akashi-Tai Shiraume Umeshu – 500ml 49.95
A voluptuous bouquet of confit cherries and plums is followed by a sweetness in the mouth, with generous notes of plum and almond.

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