



## NIBBLES

**Vegetable spring rolls** with sweet and sour plum sauce (V) 4.95

## FROM THE RAW BAR

**Spicy tuna tartar**, diced mango tossed in garlic oil, spicy mayo, Asian wafers and karaage dust 8.95

## SUSHI CUT ROLLS (8 PIECES)

### URAMAKI - SUSHI ROLL WITH RICE ON THE OUTSIDE

**California roll** - crab meat, shallots, mayonnaise, avocado, cucumber, Masago, black & sesame seeds 10.95

**Dragon roll** - tempura prawn, spicy mayonnaise, avocado, Miso mayo, topped with avocado slivers and ikura 10.95

**Spicy tuna roll** - tuna, Sriracha, avocado, miso mayo, masago, spicy mayo, sesame seeds and shiso cress 10.95

### MAKI - SUSHI ROLL WITH RICE INSIDE

**Green Envy roll** - crispy lettuce, sweet chilli sauce, miso mayo, onion, asparagus, avocado, cocktail sauce, shiso cress 9.95

**3 way roll** - salmon, tuna, seabass, garlic, chives, wasabi mayo 9.95

**Alaskan roll** - salmon, avocado, cream cheese, cocktail sauce, tobiko, shiso cress 9.95

## SASHIMI (3 PIECES)

Seabass 10.95

Salmon 8.95

Ahi Tuna 9.95

**6 piece sashimi platter** from the above selection 19.95

## NIGIRI - RICE BALLS WITH FISH TOPPINGS

Choice of 3 - Salmon/Tuna/Seabass 8.95

**The Pavilion Chef's selection** mixed sushi platter of cut rolls and nigiri (12pcs) 19.95

## SALADS

**Australasian Salad** - Avocado, tomatoes, greens, charred broccoli, quinoa, cranberries and seeds (V, VE, GF) 7.95

**Papaya Salad** with crushed peanuts, mango, apples, cantaloupe mouli, courgettes, celery, cucumber and Asian dressing (V, VE, GF) 7.95

## BENTO BOXES

**Fish Bento Box** - Squid, vegetable sushi rolls, seafood gyoza, fish katsu curry and Jasmine rice 13.95

**Meat Bento Box** - Teriyaki beef strips, vegetable sushi rolls, pork gyoza, chicken katsu curry and Jasmine rice 13.95

**Vegetarian Bento Box (V)** - Padron peppers, vegetable sushi rolls, vegetable gyoza, aubergine katsu curry and Jasmine rice 13.95

## TASTING PLATES

**Gyoza** - choice of pork, seafood or vegetable (V) with sweet soya dipping sauce 7.95

**Baby pork ribs** cooked in Galangal, ginger and shallot sauce 7.95

**Asian duck leg**, steam pancakes, spring onions, cucumber with hoisin BBQ dip *small 9.95 / large 16.95*

**Five spiced pork belly** with szechuan pepper and poached pear 8.95

## FROM THE ROBATA CHARCOAL GRILL

### 2 Bamboo Skewers

**Satay chicken** with peanuts, coconut & sweet soy 7.95

**Black tiger prawns** with chilli garlic, honey and sriracha (GF) 9.95

**Teriyaki beef** with sesame seeds 9.95

## ON THE GRILL

**Banana leaf baked Thai style stone bass** 17.95

**Roasted peppered chicken** marinated in spices and served with stir fried vegetables (GF) 14.95

## FROM THE WOK

**Panang fish curry** with salmon, king prawns, white fish and Jasmine rice (GF) 18.95

**Braised beef short rib** infused with soy, ginger and fresh chillies 16.95

**Singapore rice noodles** with chicken, prawns and vegetables 14.95

**Nasi Goreng** - Indonesian egg fried rice, with potatoes, vegetables, chicken and prawns topped with fried egg 14.95

**Aubergine Katsu curry** with carrots and vegetables on steamed rice (V) 13.95

**Thai style green chicken curry** with carrots, aubergine, green beans, peppers and Jasmine rice \*\* 14.95

## SIDES

Green beans with chilli, garlic, onions and oyster sauce 4.95

Steamed Jasmine rice (V, GF, VE) 2.95

Egg fried rice (V) 3.95

Katsu curry sauce (V, VE) 2.95

Egg noodles with bean sprouts and green onions (V) 3.95

Pavilion chips with chilli, garlic, ginger and coriander (V, VE) 4.95

Tossed salad with tomato, red onion, chillies and cucumber citrus yuzu dressing (GF, V, VE) 3.95

Korean Kimchi (VE, V, GF) 3.85