

T H E  
T E M P L E

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

## THE TEMPLE DRINK LIST SIGNATURE COCKTAIL

**WELCOME TO THE TEMPLE** **225.000**

*Grey Goose Vodka, Cointreau, Sweet & Sour Mix, Hot Chili, Lemongrass, Orange Peel.*

**VIET NAM'S SOUL** **185.000**

*Traditional Violet Rice wine, Sweet and Sour mix, Orange Peel.*

**SMOKY PUNCH** **195.000**

*J.W Red Label Whisky, Drambuie, Homemade honey Infused Sichuan pepper, Angostura Bitter*

**TROPICAL SANGRIA** **185.000/350.000**

*Optional*

*Red Wine: House red wine, Cherry Brandy, Tropical Fruit, Sprite.*

*White Wine: House white wine, Cointreau, Fresh Lime Juice, Peach Juice, Tropical Fruit, Soda.*

**MELON MELODY** **185.000**

*Bombay Sapphire Gin, Watermelon Juice, Sweet and Sour mix.*

*Angostura Bitter*

*Optional: With/without Eggwhite. Frozen ( without eggwhite)*

## WINE COCKTAIL

**STAIRWAY TO HEAVEN** **190.000**

*House Red wine, Passion Fruit Juice, Cherry Brandy, Crème de Cassis, Fresh Mint Leaf*

**LA VIE EN ROSE** **195.000**

*House White wine, Strawberry Puree, Rose Syrup, Angostura Bitter, Fresh Lime Juice, Fresh Apple*

## CLASSIC COCKTAIL

**CLASSIC MARTINI** **180.000**

*Bombay Sapphire Gin, Dry Vermouth, Green Olive or Lemon Peel*

*Optional: Stirred or Shaken / Vodka Based / Dry / Perfect / Wet / Dirty / Lemon Twist or Green Olive*

**COSMOPOLITAN** **170.000**

*Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Orange Peel*

**MANHATTAN** **185.000**

*Turkey Whiskey, Sweet Vermouth, Angostura Bitter, Orange Peel*

**OLD FASHIONED** **180.000**

*Turkey Whiskey, Angostura Bitter, Sugar Syrup, Orange Peel*

**WHISKY SOUR** **180.000**

*Turkey Whiskey, Fresh Lime Juice, Sugar Syrup, Angostura Bitter, Lemon Peel*

**Optional:** *With or Without The Egg White.*

**MOJITO** **185.000**

*Barcadi Light Rum, Captain Morgan Dark Rum, Fresh Lime Juice, Brown Sugar Syrup, Fresh Mint Leaf, Mint Syrup, Soda Water*

**CAIPROSKA** **165.000**

*Absolut Vodka, Lime, Cane sugar,*

**Optional:** *Classic, Strawberry, Mango, Passion fruit*

**NEGRONI** **180.000**

*Bombay Sapphire Gin, Campari, Sweet Vermouth, Angostura Bitter, Orange Slice*

**BLOODY MARY** **185.000**

*Absolute Vodka, Tomato juice, Worcertershire sauce, Lime juice, Hot sauce (Tabasco), Horseradish, Black pepper and Salt*

**MARGARITA** **175.000**

*Jose Cuervo Reposado Tequila, Cointreau, Fresh Lime Juice, Sugar Syrup, Salt, Lime Slice*

**Optional:** *Classic or Seasonal Fruity Frozen*

**MAITAI** **190.000**

*Barcadi Light Rum, Captain Morgan Dark Rum, Grand Marnier, Homemade Infused Almond Syrup, Fresh Orange Juice, Fresh Lime Juice, Sugar Syrup, Angos- tura Bitter, Orange Peel, Fresh Mint Leaf*

**CLASSIC DAIQUIRI** **175.000**

*Havana Anejo Rum, Fresh Lime Juice, Sugar Syrup, Lime Peel*

**Optional:** *Classic or Seasonal Fruity Frozen*

**LONG ISLAND ICED TEA** **175.000**

*Absolut Vodka, Gordon London Dry Gin, Barcadi Light Rum, Jose Cuervo Tequila, Cointreau, Fresh Lime Juice, Coke, Orange peel and Mint Leaf*

**SEX ON THE BEACH** **175.000**

*Absolut Vodka, Cointreau, Peach Liqueur, Peach Juice, Fresh Orange Juice, Grenadine, Orange Peel*

**PINA COLADA** **175.000**

*Barcadi Light Rum, Captain Morgan Dark Rum, Malibu, Fresh Pineapple Juice, Coconut Milk, Whipping Cream, Angostura Bitter, Orange*

## STANDARD MIXED DRINKS

115.000  
YOUR CHOICE OF

### APERITIF

Campari / Ricard / Martini Dry, Martini Rosso, Martini Bianco

### LIQUEUR

Drambuie / Amaretto / Galliano

### HOUSE SPIRIT

Absolut Vodka / Gordon Gin /  
Barcadi Rum / Jose Quervo Tequila / J.W Red Lable Whisky

### MIX WITH

Soda / Tonic / Coke / Diet Coke / Sprite / Redbull / Ginger Ale

## PREMIUM MIXED DRINK

195.000  
YOUR CHOICE OF

Hendrick Gin, Grey Goose Vodka, Captain Morgan Rum, Turkey  
Bourbon Whisky

Mix with: Soda / Tonic / Coke / Diet Coke / Sprite / Redbull /  
Ginger Ale / Fresh Orange Juice

## BOTTLED BEER

<b>CORONA</b>	<b>105.000</b>
<b>HEINEKEN</b>	<b>75.000</b>
<b>TIGER</b>	<b>75.000</b>
<b>LARUE /SAIGON</b>	<b>55.000</b>
<b>THE TEMPLE SIGNATURE CRAFT BEER</b>	<b>115.000</b>

**Furbrew** is the trademark of the most active and creative local beer brewery in Ha Noi. Where the beers are made is small batches by hand, using only the best German malts, and hops from New Zealand, Germany and the US. The tastes of flavors of Việt Nam are added when called upon. And the most importantly, the beers are made with the love and the craftsmanship with attention to detail

**At The Temple**, together with Furbrew . We are selected the best craft beer, that we think go well with the food in our menu.

**Smash IPA:** Refreshingly simple strong in alcohol and complex in the taste. Just the taste of one good barley and one good hop. Here - The Chinook (US) with crispy lemony taste almost tasty.

**ABV: 7.6 , IBU: 60 , EBC: 12**

## MOCKTAIL

<b>OASIS PARADISE</b>	<b>105.000</b>
<i>Fresh Cucumber Juice, Fresh Mint Leaf, Fresh Ginger, Tonic Water</i>	
<b>PASSION AND LOVE</b>	<b>105.000</b>
<i>Fresh Passion Fruit Juice, Fresh Mint Leaf, Mint Syrup, Sprite</i>	
<b>POWER TRACK</b>	<b>105.000</b>
<i>Apple, Celery, Orange, Cane sugar</i>	
<b>VIRGIN MOJITO</b>	<b>105.000</b>
<i>Fresh Lime Juice, Fresh Mint Leaf, Mint Syrup, Sugar Syrup, Soda Water</i>	
<b>VIRGIN PINA COLADA</b>	<b>105.000</b>
<i>Fresh Pineapple Juice, Coconut Milk, Coconut Syrup, Whipping Cream</i>	
<b>FELIZ NAVIDAD</b>	<b>105.000</b>
<i>Fresh Banana, Apple Juice, Strawberry Puree, Fresh Lime Juice</i>	
<b>THE TEMPLE DELIGHT</b>	<b>105.000</b>
<i>Lychee Juice, Mango, Lime Juice, Strawberry Puree</i>	
<b>CHOCOLATE MILK SHAKE</b>	<b>105.000</b>
<i>Chocolate Syrup, Chocolate Ice Cream, Cocoa Powder, Fresh Milk</i>	
<b>BANANA &amp; MANGO MILK SHAKE</b>	<b>110.000</b>
<i>Fresh Banana, Mango, Fresh Milk, Vanilla Ice Cream</i>	
<b>ENERGY BUBBLE</b>	<b>115.000</b>
<i>Fresh Apple, Mango, Passion fruit, Sugar</i>	

## FRESHEST JUICE IN ANCIENT TOWN

<b>ORANGE JUICE</b>	<b>90.000</b>
<b>COCONUT JUICE</b>	<b>85.000</b>
<b>HOIAN SPECIAL LIME JUICE</b>	<b>85.000</b>
<b>MANGO JUICE</b>	<b>85.000</b>
<b>PINEAPPLE JUICE</b>	<b>85.000</b>
<b>WATERMELON JUICE</b>	<b>85.000</b>
<b>CARROT JUICE</b>	<b>85.000</b>
<b>CUCUMBER JUICE</b>	<b>85.000</b>

## TEA

(SERVED IN A TEA POT)

<b>EARL GREY</b>	<b>50.000</b>
<b>ENGLISH BREAKFAST</b>	<b>50.000</b>
<b>GREEN TEA</b>	<b>50.000</b>
<b>JASMINE TEA</b>	<b>50.000</b>
<b>CHAMOMILE TEA</b>	<b>50.000</b>
<b>GINGER TEA</b>	<b>50.000</b>
<b>PEPPERMINT TEA</b>	<b>50.000</b>

## VIETNAMESE PREMIUM TEA

<b>THAI NGUYEN GREEN TEA</b>	<b>65.000</b>
<b>VIET NAM LOTUS TEA</b>	<b>90.000</b>

## SELECTION COFFEE

THE TEMPLE SIGNATURE EGG COFFEE	85.000
HOI AN COCONUT COFFEE	135.000
VIETNAMESE HOT BLACK COFFEE	55.000
VIETNAMESE HOT COFFEE (with condensed milk)	60.000
VIETNAMESE ICED BLACK COFFEE	55.000
VIETNAMESE ICED COFFEE (with condensed milk)	60.000
AMERICANO /LONG BLACK	55.000
SINGLE ESPRESSO	55.000
DOUBLE ESPRESSO/ESPRESSO MACCHIATO	75.000
DECAFFEINATED COFFEE	80.000
CAPPUCCINO /LATTE /FLAT WHITE/MOCHA	85.000
IRISH COFFEE	120.000

## SOFT DRINKS

COKE / DIET COKE / SPRITE / FANTA	50.000
GINGER ALE / SODA / TONIC	50.000
RED BULL	55.000

## STILL & SPARKLING WATER

ALBA (Mineral 450ml)	65.000
ALBA (Sparling 450ml)	65.000
EVIAN - (Mineral - 330ml)	80.000
EVIAN- (Mineral - 750ml)	105.000
PERRIER- (Sparkling - 330ml)	80.000
PERRIER- (Sparkling - 750ml)	105.000

## APERITIF & DIGESTIF & LIQUEUR

(SINGLE SHOT 40ml: 95.000)

CAMPARI / RICARD / MARTINI DRY/ MARTINI BIANCO /MARTINI  
ROSSO /DRAMBUIE/ BAILEY'S / FRANGELICO/KAHLUA / COIN-  
TREAU / GRAND MARNIER / DRAMBUIE/MIDORI/ AMARETTO /  
GALLIANO /

## SPIRITS VODKA

	SINGLE SHOT (40ML)	BOTTLE
ABSOLUT	75.000	850.000
GREY GOOSE	95.000	1.500.000
KETEL ONE	170.000	1.800.000

## GIN

GORDON LONDON DRY	75.000	850.000
BOMBAY SAPPHIRE	75.000	850.000
TANQUERAY LONDON DRY	85.000	980.000
HENDRICK GIN	145.000	2.400.000

## RUM

	<b>SINGLE SHOT (40ML)</b>	<b>BOTTLE</b>
<b>HAVANA ANEJO</b>	<b>70.000</b>	<b>750.000</b>
<b>BARCADI LIGHT</b>	<b>75.000</b>	<b>750.000</b>
<b>CAPTAIN MORGAN</b>	<b>85.000</b>	<b>850.000</b>
<b>ZACAPA 23</b>	<b>190.000</b>	<b>3.500.000</b>

## TEQUILA

<b>JOSE CUERVO REPOSADO</b>	<b>85.000</b>	<b>900.000</b>
<b>PATRON SILVER</b>	<b>180.000</b>	<b>3.300.000</b>

## SINGLE MALT WHISKY

<b>MACALLAN 12</b>	<b>170.000</b>	<b>2.700.000</b>
<b>BALENTINES 21Y.O</b>	<b>190.000</b>	<b>3.650.000</b>
<b>LAGAVULIN 16</b>	<b>310.000</b>	<b>5.500.000</b>

## SINGLE GRAIN - BLENDED SCOTCH WHISKY

<b>HAIG CLUB</b>	<b>220.000</b>	<b>3.300.000</b>
<b>BALLANTINES 12</b>	<b>110.000</b>	<b>1.500.000</b>
<b>BALLANTINES 21</b>	<b>260.000</b>	<b>4.200.000</b>
<b>JOHNNIE WALKER RED LABEL</b>	<b>75.000</b>	<b>850.000</b>
<b>JOHNNIE WALKER BLACK LABEL</b>	<b>95.000</b>	<b>1.300.000</b>
<b>JOHNNIE WALKER BLUE LABEL</b>	<b>330.000</b>	<b>6.000.000</b>
<b>JOHNNIE WALKER X.R21</b>	<b>350.000</b>	<b>6.300.000</b>
<b>CHIVAS 18</b>	<b>170.000</b>	<b>2.350.000</b>
<b>CHIVAS 25</b>	<b>550.000</b>	<b>8.200.000</b>

## TENNESSEE / BOURBON / IRISH WHISKEY

<b>JAMESON</b>	<b>75.000</b>	<b>850.000</b>
<b>JACK DANIEL</b>	<b>110.000</b>	<b>1.500.000</b>
<b>WILD TURKEY BOURBON</b>	<b>130.000</b>	<b>1.800.000</b>

## BRANDY

<b>HENNESSY V.S.O.P</b>	<b>185.000</b>	<b>3.100.000</b>
<b>HENNESSY X.O</b>	<b>450.000</b>	<b>6.900.000</b>
<b>MARTELL V.S.O.P</b>	<b>185.000</b>	<b>3.100.000</b>
<b>CONRVOISIER V.S.O.P</b>	<b>185.000</b>	<b>3.100.000</b>

## HOUSE WINE SPARKLING WINE

	GLASS	BOTTLE
<b>DELAFINCA</b>	<b>175.000</b>	<b>855.000</b>
<b>BRUT SPARKLING, SPAIN</b>		

*Fresh wine with a predominant acidulous taste, enhanced by the effervescence on the palate. In the mouth, it lets a pleasant impression and is long enough to discover all.*

## WHITE WINE

<b>CASA SUBERCASEAUX</b>	<b>175.000</b>	<b>850.000</b>
<b>SAUVIGNON BLANC CENTRAL VALLEY, CHILE</b>		

*Greenish yellow pale. Fruity, Herbaceous and peaches aroma. Refreshing, balanced and semi-dry palate.*

<b>DE BORTOLI, THE ACCOMPLICE CHARDONNAY</b>	<b>195.000</b>	<b>925.000</b>
<b>RIVERINA, AUSTRALIA</b>		

*Light straw. Lifted aromas of peach and nectarine complemented with some very subtle vanillin oak. The palate is soft with a creamy texture and is balanced by fine acidity to give a clean and very long finish.*

<b>OBIKWA, CHENIN BLANC</b>	<b>195.000</b>	<b>950.000</b>
<b>WESTERN CAPE, SOUTH AFRICA</b>		

*This versatile, every day wine reflects a delicious array of honeyed fruits, pear and guava.*

## ROSE WINE

<b>LOUIS PINEL ROSÉ CINSULT IGP D'OC</b>	<b>195.000</b>	<b>920.000</b>
<b>BARSALOU, FRANCE</b>		

*This very pale rosé offers a fruity nose of strawberry and redcurrant, lightly spiced (ground black pepper). The aromatic and acidic mouth brings a sensation of pure freshness.*

<b>WESTERN CAPE - SOUTH AFRICA</b>	<b>205.000</b>	<b>1.025.000</b>
<b>CENTRAL VALLEY, CHILE</b>		

*Pale rose pink colour with hint of raspberries and floral aroma in the nose. Red berries and elegant dry fresh finish on the palate*

## RED WINE

<b>CASA SUBERCASEAUX</b>	<b>175.000</b>	<b>850.000</b>
<b>CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE</b>		

*Red ruby, with violet reflections. Fresh red fruits, with notes of spices and tobacco. Juicy palate, with fine tannins, middle bodied and long finish.*

<b>DE BORTOLI, THE ACCOMPLICE SHIRAZ</b>	<b>195.000</b>	<b>925.000</b>
<b>RIVERINA, AUSTRALIA</b>		

*Cherry red. Plum fruit with some spiciness. Sweet spicy plum fruit with well integrated oak, finishing with soft tannins.*

<b>OBIWA MERLOT</b>	<b>195.000</b>	<b>950.000</b>
<b>WESTERN CAPE, SOUTH AFRICA</b>		

*A wine that is a rich red in colour. On the nose it is lively with intense fruit and freshness on palate the wine is full of smooth flavours with a persistent aftertaste*

## CHAMPAGNE & SPARKLING

**DE BORTOLI BLEND SPARKLING BRUT 1.300.000**

**SOUTH EASTERN AUSTRALIA, AUSTRALIA**

*Fresh fruit flavours, delicate creamy mouthfeel finishing with crisp, refreshing acidity. Go very well with broccoli and cheese soup, organic soup and dessert dish such as cheese cake, chocolate, lime tart.*

**BOTTEGA, IL VINO DEI POETI 1.790.000**

**BRUT SPUMANTE BIANCO, PROSECCO DOC, ITALY**

*Brilliant, with a rich and persistent foam and fine perlage Pale straw yellow. Fruity, flowery, with scents of acacia flowers, apple, white peach and citrus fruits. Fresh, delicate, fragrant and well-balanced.*

**TAITTINGER BRUT RESERVE 4.900.000**

**CHARDONNAY/ PINOT NOIR/PINOT MEUNIER, FRANCE**

*Fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony. Flavours of fresh fruit and honey. Perfect match with cured salmon, blinis, crème fraiche.*

## WHITE WINE

**LOUIS PINEL, SAUVIGNON BLANC 990.000**

**IGP D'OC, FRANCE**

*White colour with a hint of green. Nose bursting with boxwood. Vivid and elegant mouth with boxwood and flint-stone aromas.*

**CANAPI 1.110.000**

**GRILLO DI SICILIA, IGT SICILIA, ITALY**

*Wine with typical varietal aromas. Round, intense, tasty and fresh in the mouth. Crisp, with citrus and tropical fruit flavours.*

**LINDEMAN'S CAWARRA 1.250.000**

**CHARDONNAY, TWE, AUSTRALIA**

*This full flavoured wine shows ripe tropical and citrus flavours which are supported by a rich creamy oak mid palate and a crisp zesty finish.*

**BANFI, PLACIDO PRIMAVERA SELECTION 1.290.000**

**PINOT GRIGIO, IGT VENETO, ITALY**

*Pale-straw with fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and lively, with notes of ripe pear on the finish.*

**VINA MAIPO, MI PUEBLO 1.350.000**

**SAUVIGNON BLANC, CENTRAL VALLEY, CHILE**

*This bright greenish-yellow. Fresh aromas with gooseberry hints and some delicate citric notes. It is a nice acidity wine that makes it very tasty.*

**STONE BARN 1.750.000**

**CHARDONNAY, CALIFORNIA, USA**

*Our medium bodied Chardonnay has aromas of lemon and green apple. Fruit forward, this wine has fresh flavors of pear and citrus with a hint of vanilla. Light tannins balanced by good acidity leave a rich and juicy finish.*

**MATUA, SAUVIGNON BLANC 1.785.000**

**MARLBOROUGH, NEW ZEALAND**

*It's a real doozie. Zesty, tropical, citrus fruits are complemented by those famous bitey herbaceous undertones. Crisp, fresh Marlborough acidity balances with great structure and length - a real New Zealand classic.*

**GUNDERLOCH, "FRITZ" 1.890.000**

**RIESLING, RHEINHESSEN, GERMANY**

*This is a great Riesling. Made in a drier style, this wine is quite opulent and packed with flavour. Lots of citrus, honey and floral notes, coupled with a great backbone of zippy acidity makes this wine an absolute delight to drink.*

**FLEUR DU CAP, CHARDONNAY 1.950.000**

**STELLENBOSCH, WESTERN CAPE, SOUTH AFRICA**

*Citrus and vanilla notes integrated with ripe peaches and dried fruit flavours. Shows intense lime and butterscotch flavours. The wine has all the complexities and elegance of a fine wooded Chardonnay and is excellent value for money.*

**LAROCHE, CHABLIS 2.950.000**

**CHARDONNAY, FRANCE**

*Crystal clear with hints of gold. Clean with a subtle hint of apples and undergrowth. Vigorous, typical Chablis with good mineralise.*

## ROSE WINE

**VILLA GARREL ROSE 1.450.000**

**CÔTES DE PROVENCE, FRANCE**

*Pink and pale color. The nose is intense and dominated by the amylic aromas. In mouth, a beautiful length supported by the typical aromas from the terroir of Pierrefeu-du-Var.*

**CHATEAU LE GRAND VERDUS ROSE 1.650.000**

**BORDEAUX- FRANCE**

*Far from "classical" Bordeaux Rosé, this is a fine, light tannin style with a coral pink hue, obtained from only lightly pressing the grapes. Highly aromatic with intense pure notes of fresh stone fruits and minerals*

## RED WINE

**LOUIS PINEL, PINOT NOIR 990.000**

**IGP D'OC, FRANCE**

*Bright light red colour with appealing notes of raspberries and wild strawberries. A light bodied wine with satiny tannins. Flavour of plums and cherries*

**TRIVENTO, TRIBU 1.150.000**

**MALBEC, MENDOZA, ARGENTINA**

*Vibrant red with violet hues. Intense, mix of red fruit and fresh herb. Rounded, firm tannins*

**LINDERMAN'S CAWARRA** **1.250.000**

**MERLOT, TWE, AUSTRALIA**

*Plum, cherry and strawberry flavours burst from the palate and dark spice providing complexity and interest. Soft tannins and subtle nutty oak complement a smooth, supple finish.*

**BANFI, PLACIDO PRIMAVERA SELECTION** **1.345.000**

**CHIANTI DOCG, SANIOVESE, ITALY**

*Ruby red with an intense aroma that hints of violet. Dry and well balanced with black-fruit flavors followed by a long finish*

**VINA MAIPO, VITRAL RESERVA** **1.350.000**

**SHIRAZ, CENTRAL VALLEY, CHILE**

*Ripe, densely packed with blackcherry, currant and cedar flavors. Round mouthfilling with ample soft and sweet tannins finishing with lively acidity to balance the intense range of flavors*

**LINDEMAN'S BIN 45** **1.590.000**

**CABERNET SAUVIGNON, AUSTRALIA**

*Dark red in colour with purple hues. This wine displays aromas of dark blackcurrants fruits with hint of vanilla spice. The medium to full bodied palate exudes plum and berry fruit flavours supported within soft tannins structure*

**DELICATO, CABERNET SAUVIGNON** **1.700.000**

**CALIFORNIA, USA**

*Shows vibrant aroma of black fruit with a hint of vanilla. These aromas are confirmed with rich juicy layers of brambly, black berry, black cherry, and cedar. This jammy, medium bodied wine dances in your mouth with soft, plush tannins that lead to a smooth finish*

**MATUA, PINOT NOIR** **1.785.000**

**MARLBOROUGH, NEW ZEALAND**

*This medium bodied Kiwi red shows dark cherry and dried herbal character on the nose, with sweet cherry fruit on the palate, a touch of spicy oak and silky tannins on the finish*

**FLEUR DU CAP, SHIRAZ** **1.950.000**

**STELLENBOSCH, WESTERN CAPE, SOUTH AFRICA**

*The wine is intense bright ruby in colour. On the nose it is attractive with traces of smoked leather spice with an earthy background. He also describes it as a medium-bodied wine with a plummy fruity palate complemented by delicate oak flavours*

**WYNNS, THE SIDING** **2.325.000**

**CABERNET SAUVIGNON, COONAWARRA**

*Dark purple core with a vibrant plum hue. Bright and alluring with concentrated aromatics of rose and forest floor, accentuated by subtle dried lavender and white sage. Juicy lush and generous, layered with dark rich brambles of blackberry, cherry, plum and moss. The wine is enhanced by succulent acid, fine cedar and elegant tannins, leading to beautiful depth and length, creating a wine of harmony and poise*

T H E  
TEMPLE  
RESTAURANT & LOUNGE

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