



# THE TEMPLE

RESTAURANT & LOUNGE

Inspired by Western Europe, The Temple Restaurant and Lounge provides the most discerning diner an exceptional culinary experience of fusion cuisine from around the globe.

The flavors of Asia are wonderfully blended with sophisticated French cuisines and draw on the simplicity of Italian classics, delicately delivered with a European flare.

The Temple Restaurant and Lounge exemplifies a modern sophisticated yet understated ambiance with a meticulous combination of Asian and Colonial décor.

The interior design blends with our Resorts East Wing Townhouse Villas which boastfully house the The Temple Restaurant and Lounge.

A series of doors and windows open onto the central terrace to create an almost Parisian Avenue feel with breathtaking pool views encapsulated by our cascading statuettes.

The restaurant name is inspired by the adjoining Community House which acts as the neighborhood traditional place of worship and is a protected architectural part of Hoi An's history, lovingly maintained and preserved by the team at Temple Restaurant and Lounge.

For a truly decadent dining experience we invite you to experience our culinary delights and join us in celebrating a world class menu exquisitely and lovingly prepared especially for you.

**We look forward to serving you as our guest.**





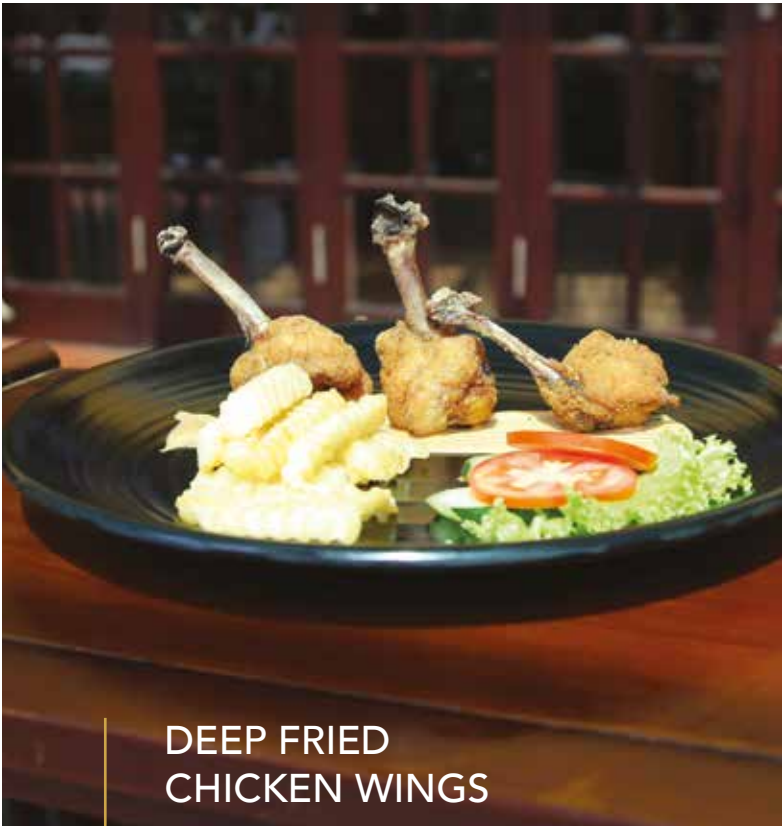




# STARTER

STUFFED  
BELL PEPPER

208,000 VND



DEEP FRIED  
CHICKEN WINGS

238,000 VND

Chicken wing, bread crump, tomato and cucumber served with french fries



GRILLED  
BEEF SKEWER

198,000 VND



Pan-fried marinated pork loin chopped and crumbed served with cherry tomato and green salad



**CRISPY  
CALAMARI RINGS**

**198,000 VND**

Deep fried squid in a light batter served with cocktail sauce and french fries



Grilled beef skewer with onion, capsicum, cucumber salad and a five spice sauce served with steamed rice



**BEETROOT  
WITH FETA CHEESE**

**168,000 VND**

Beetroot, lettuce, feta cheese served with balsamic dressing





ROASTED  
TOMATO TARTAR

208,000 VND

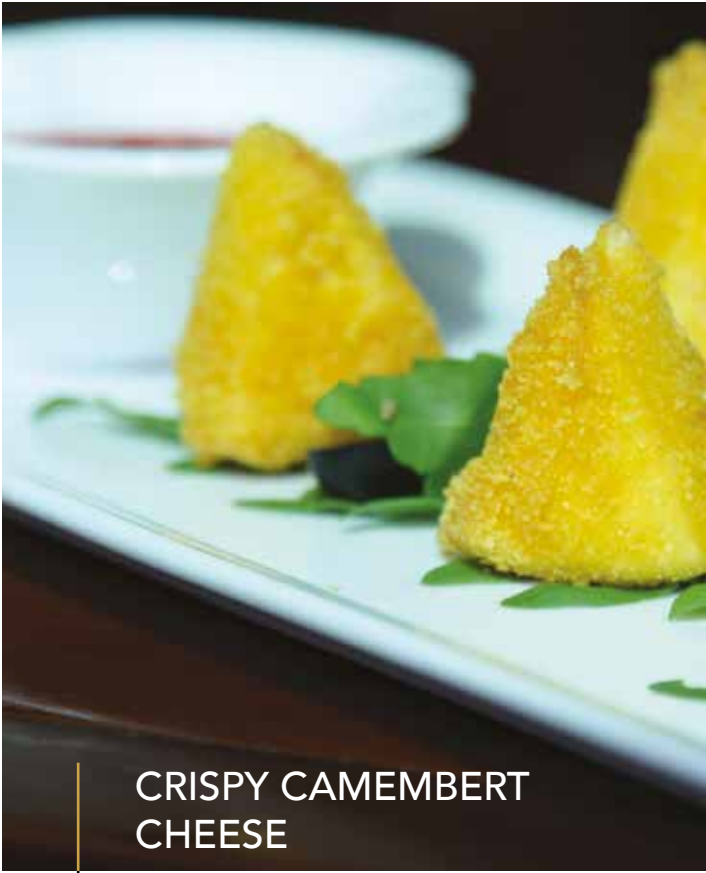
Tomato, onion, parsley and sour cream served with crisp parmesan crouton



CHICKEN SATAY

138,000 VND

Grilled chicken served with fresh turmeric, coconut milk, pickled vegetables and peanut sauce



CRISPY CAMEMBERT  
CHEESE

168,000 VND



## RED BEAN HOI AN SPRING ROLLS

**145,000 VND**

Chef's special creation of fried triangular spring rolls rolled with shrimp, pork and onions served with a sweet and sour dipping sauce



Deep fried camembert cheese served with cranberry jam, cherry tomato and rocket leaf



## HOI AN FRESH SPRING ROLLS

**138,000 VND**

Rolled soft rice paper sheets rolled with pork, shrimp, rice vermicelli and pickled vegetables served with a sweet and sour dipping sauce



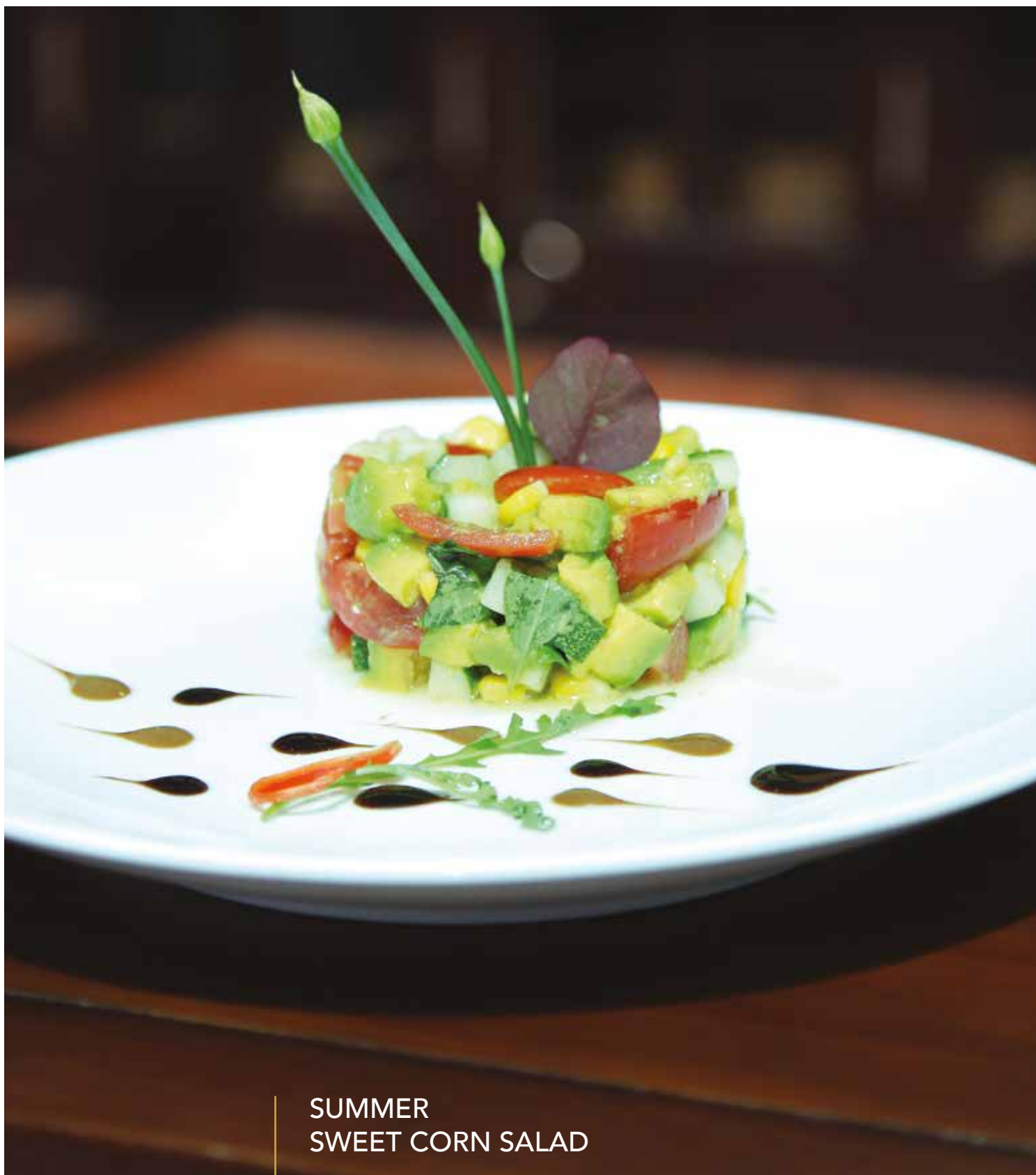
# SALAD



CHEF' SALAD

**168,000 VND**

Poached shrimp, slice avocado, tomato, served with Vietnamese apricot dressing and herb



SUMMER  
SWEET CORN SALAD

208,000 VND

Corn, fresh mozzarella cheese, cherry  
tomato, cucumber, avocado, basil





CAESAR SALAD WITH SMOKED SALMON  
OR GRILLED CHICKEN

196,000 VND

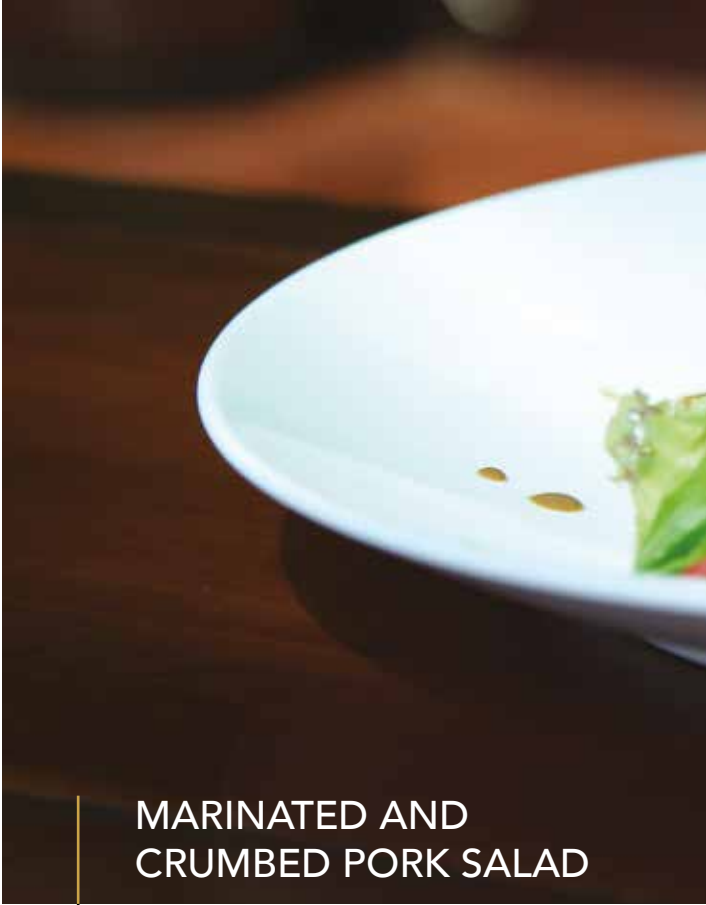
Roman lettuce, cherry tomato, parmesan cheese, mixed with traditional caesar dressing served with garlic crouton



GREEN MANGO WITH PORK  
AND SHRIMP SALAD

145,000 VND

Marinated mango mixed with shrimp, pork, cucumber, peanuts and crispy shallots in a sweet and sour sauce



MARINATED AND  
CRUMBED PORK SALAD

238,000 VND



### LOTUS STEM WITH TOFU SALAD

**145,000 VND**

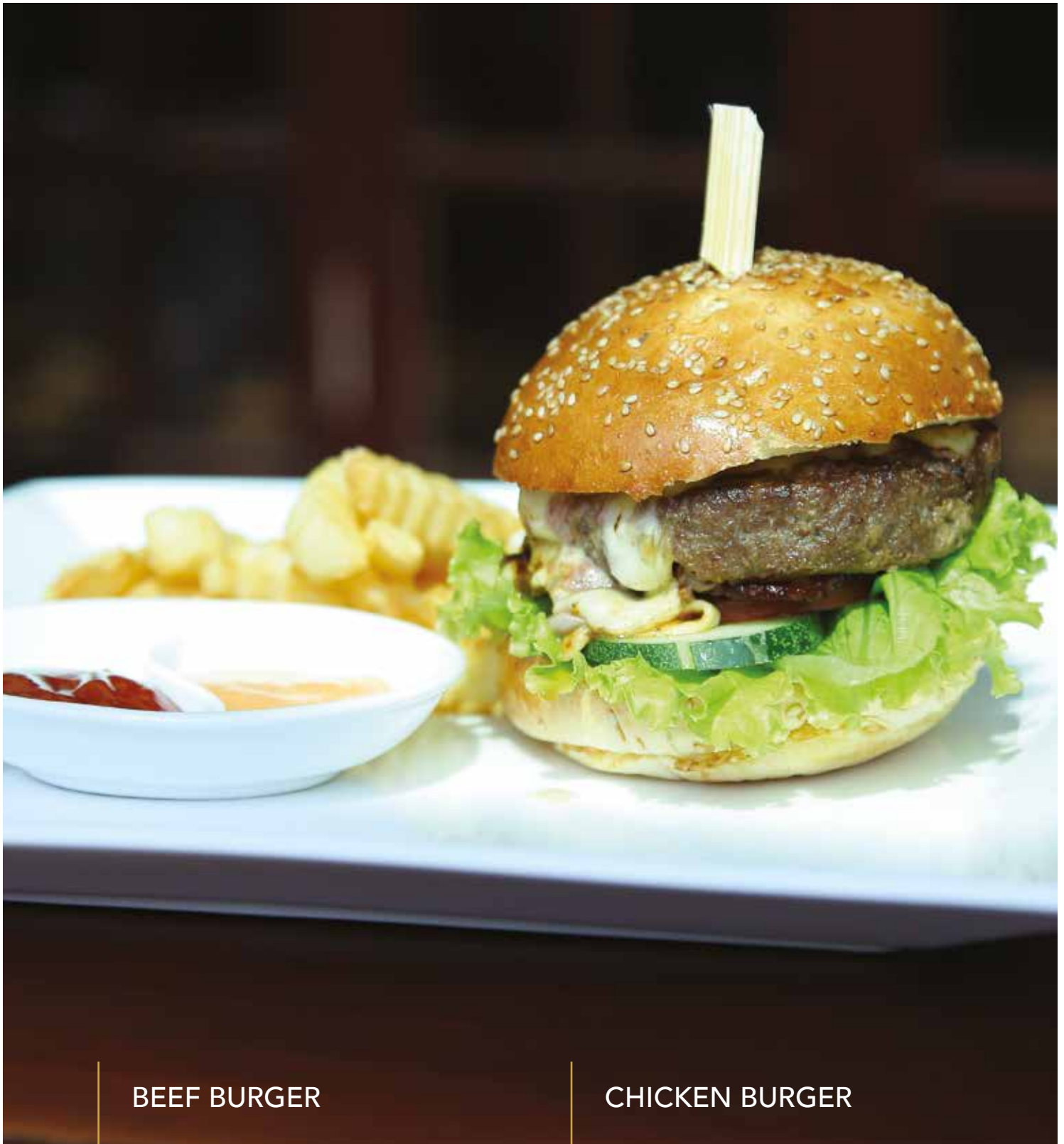
Handpicked lotus stems with tofu, carrots, onions, mixed herbs and peanuts served with a Vietnamese rice vinegar sauce



Marinated pork loin chop and crumbed  
pan fried with cherry tomato and mixed  
green leaf



# BURGER & SANDWICH



## BEEF BURGER

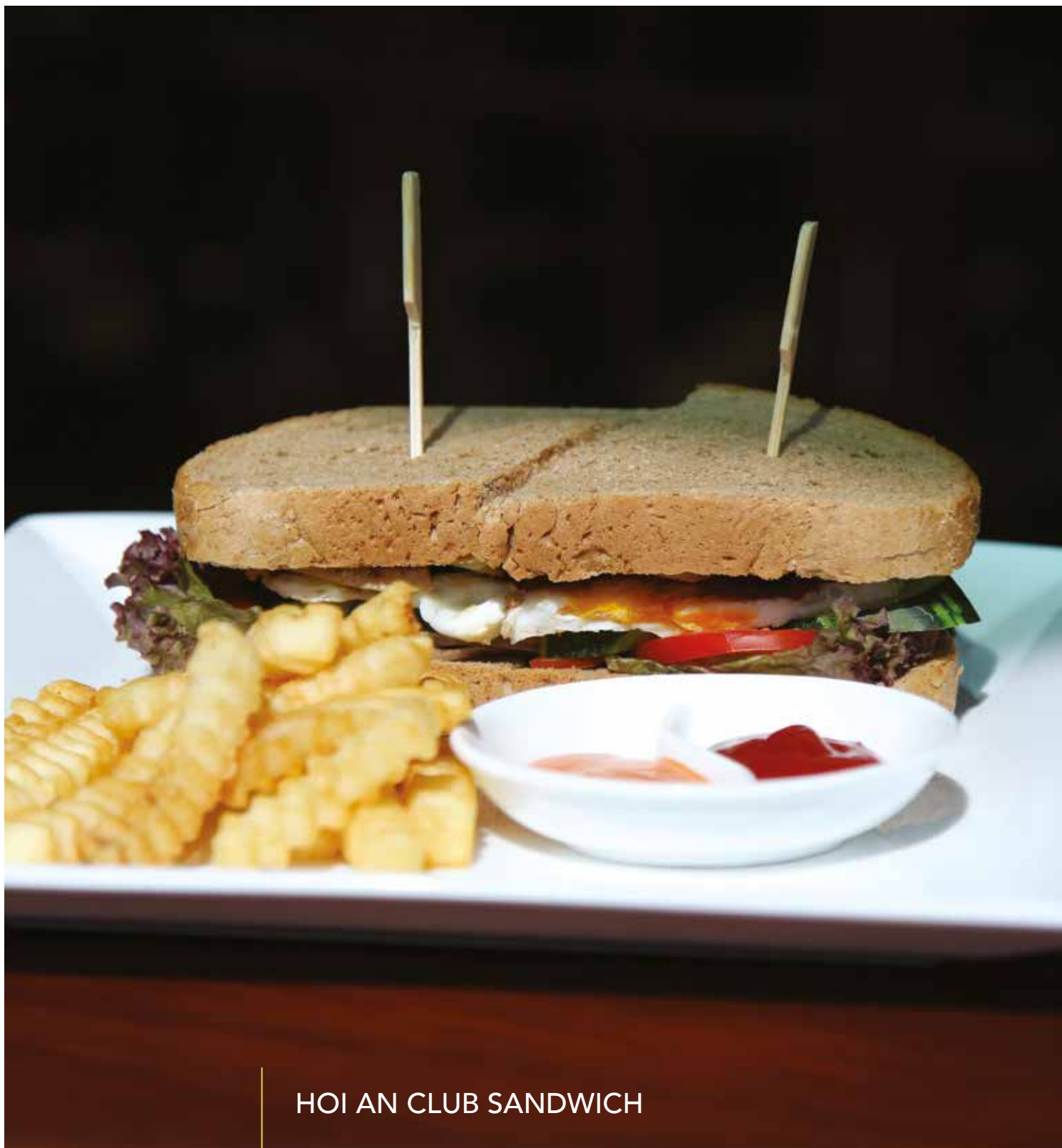
**205,000 VND**

New Zealand beef, garlic, onion lettuce, tomato, bacon and cheese served with French fries

## CHICKEN BURGER

**188,000 VND**

Minced chicken, emmental cheese, onion, lettuce, tomato and cucumber served with french fries

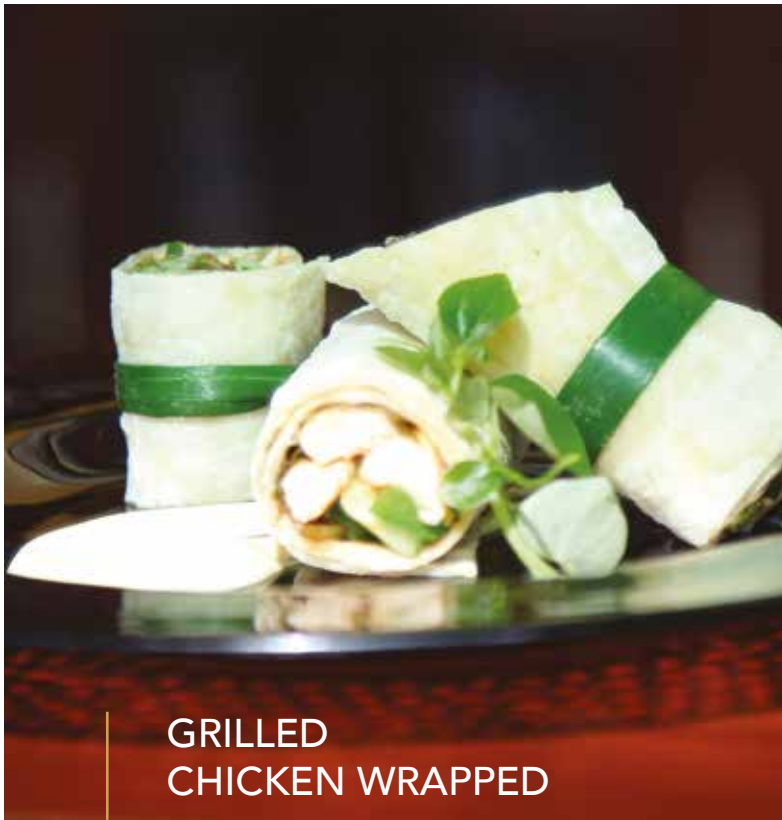


## HOI AN CLUB SANDWICH

**158,000 VND**

Chicken, bacon, lettuce, emmental cheese, cucumber, tomato on dark rye or white toast bread, served with french fries





GRILLED  
CHICKEN WRAPPED

208,000 VND

Chicken breast, tomato, cucumber, lettuce, parmesan cheese with dijon mustard



GRILLED  
CHEESE SANDWICH

115,000 VND

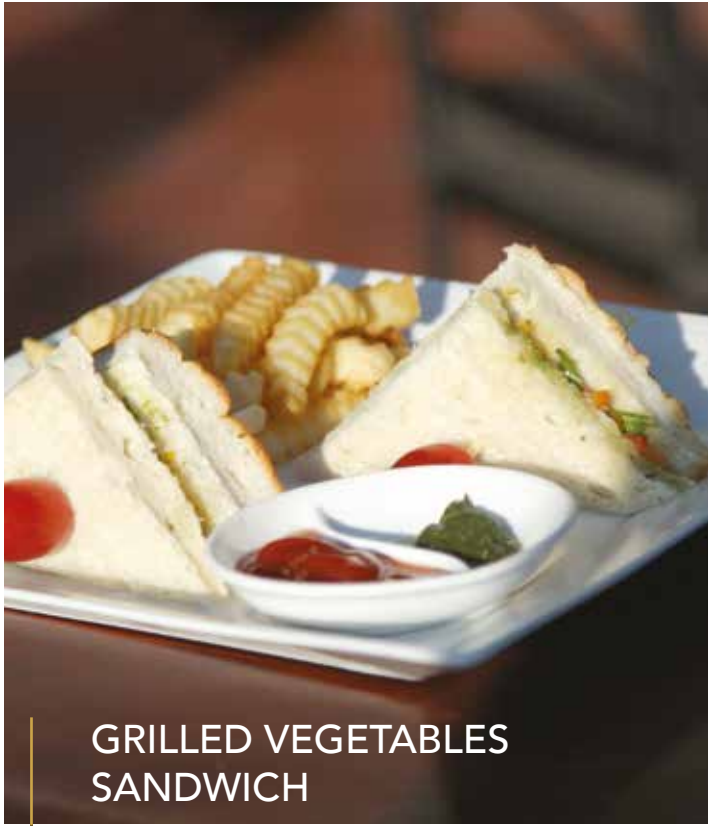
Grilled mozzarella sandwich on white bread served with french fries



VIETNAMESE  
BAGUETTE

98,000 VND

Braised pork, soya sauce, cucumber, green papaya, carrot, herb served with french fries



GRILLED VEGETABLES  
SANDWICH

158,000 VND

Toasted focaccia bread with zucchini, capsicum, eggplant, feta cheese, pesto sauce served with french fries

# ON THE SIDE

55,000 VND

ROASTED BABY POTATO | SAUTEED  
SEASONAL VEGETABLES |  
MASHED POTATO  
PAN FRIED ASPARAGUS | BAKED POTATO |  
CORN ON THE COB | GREEN SALAD

## FRIED RICE



FRIED RICE

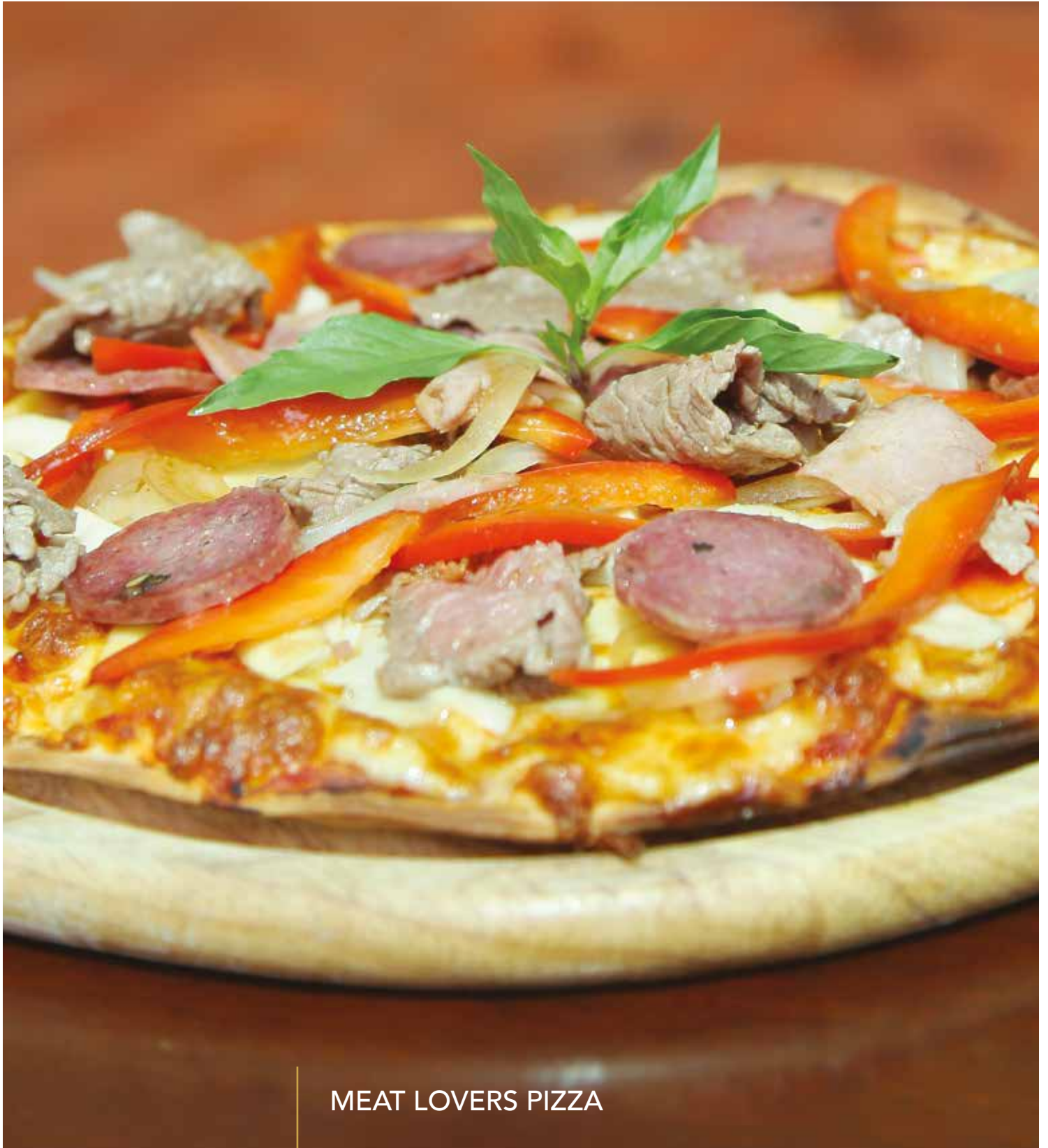
188,000 VND

Your choice of seafood, beef, chicken or  
tofu mixed with rice, egg, carrot, green  
pea, fresh corn and crispy shallots



# PASTA & PIZZA

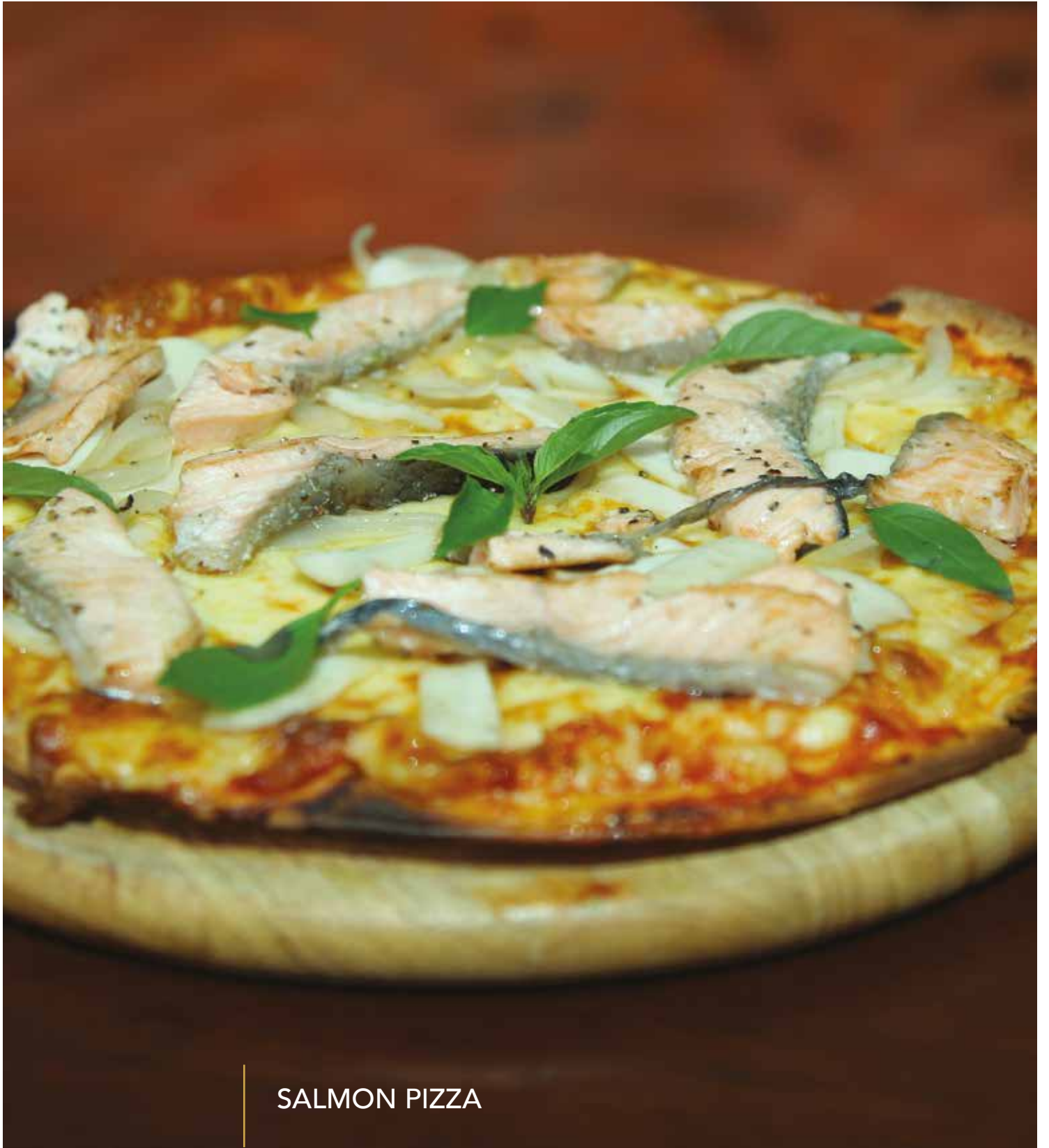
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MEAT LOVERS PIZZA

**298,000 VND**

Pizza base topped with mozzarella, smoked ham, salami, minced beef and capsicum



SALMON PIZZA

298,000 VND

Pizza base topped with mozzarella,  
smoked salmon, onion and caper





PASTA



MARGHERITA PIZZA

198,000 VND

Pizza base topped with fresh mozzarella and tomato



SEAFOOD PIZZA

298,000 VND



**Your choice of pasta:** Penne or Spaghetti or Fettuccine  
**Your choice of sauce:** Tomato sauce: 168.000  
Bolognaise or Carbonara sauce: 178.000



Pizza base topped with mozzarella,  
mushroom, onion, shrimp, and squid



# DESSERT



## STICKY RICE AND ICE CREAM

**125,000 VND**

Sticky rice flavored with coconut milk, topped with sesame seeds and served fresh cut mango

## PASSION FRUIT CHEESE CAKE

**132,000 VND**

Cheesecake served with passion fruit pulp and passion fruit ice cream



BANANA FLAMBE

118,000 VND

Southeast Asian banana is flambéed with honey served hot with a scoop of vanilla ice cream



ICE CREAM

70,000 VND

2 scoops of your flavor: classic vanilla or rum & raisin or white chocolate and raspberry or strawberry or homemade passion fruit