



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.

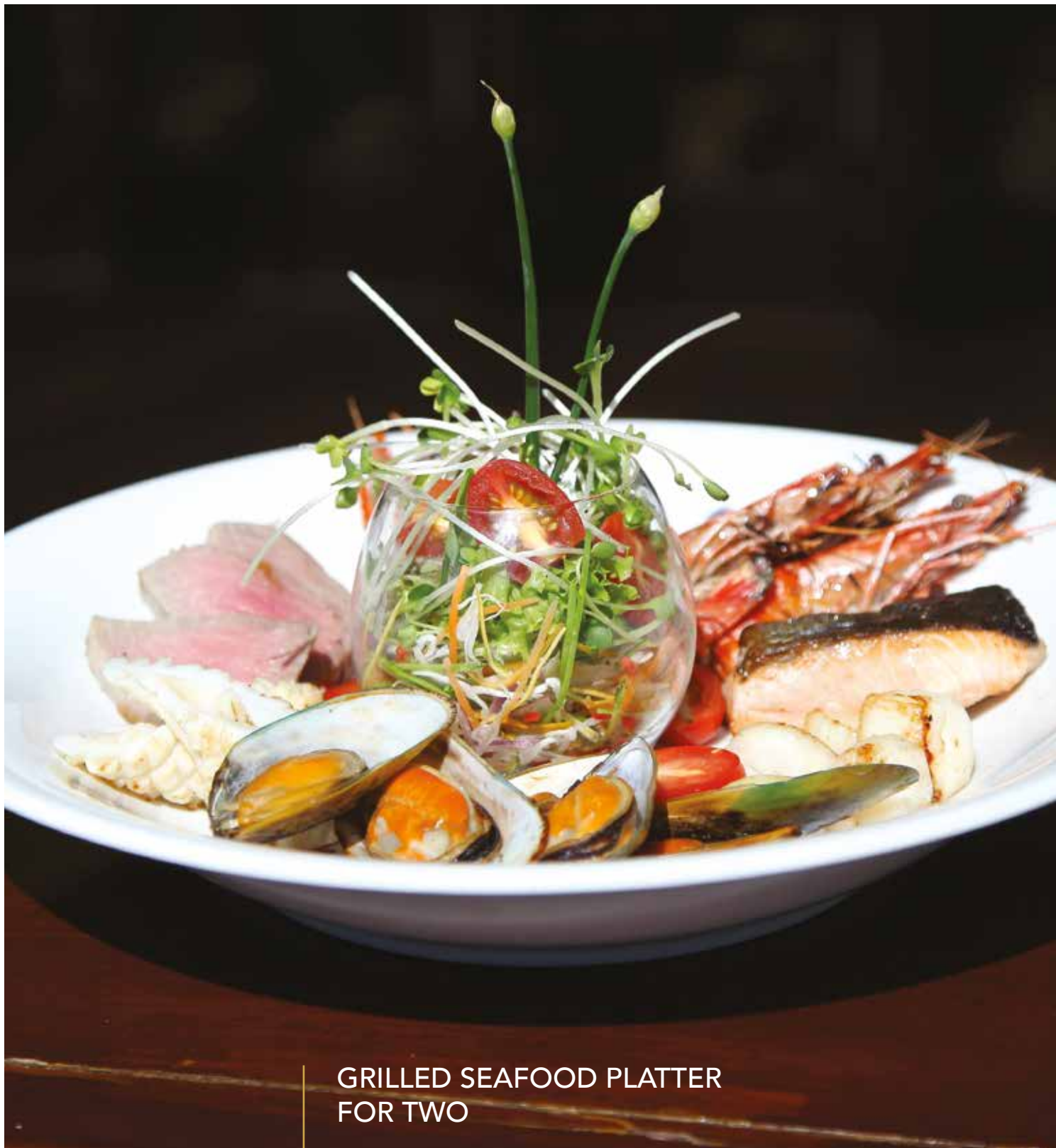
A series of doors and windows open onto the central terrace to create an almost Parisian Avenue feel with breathtaking pool views encapsulated by our cascading statuettes.

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.

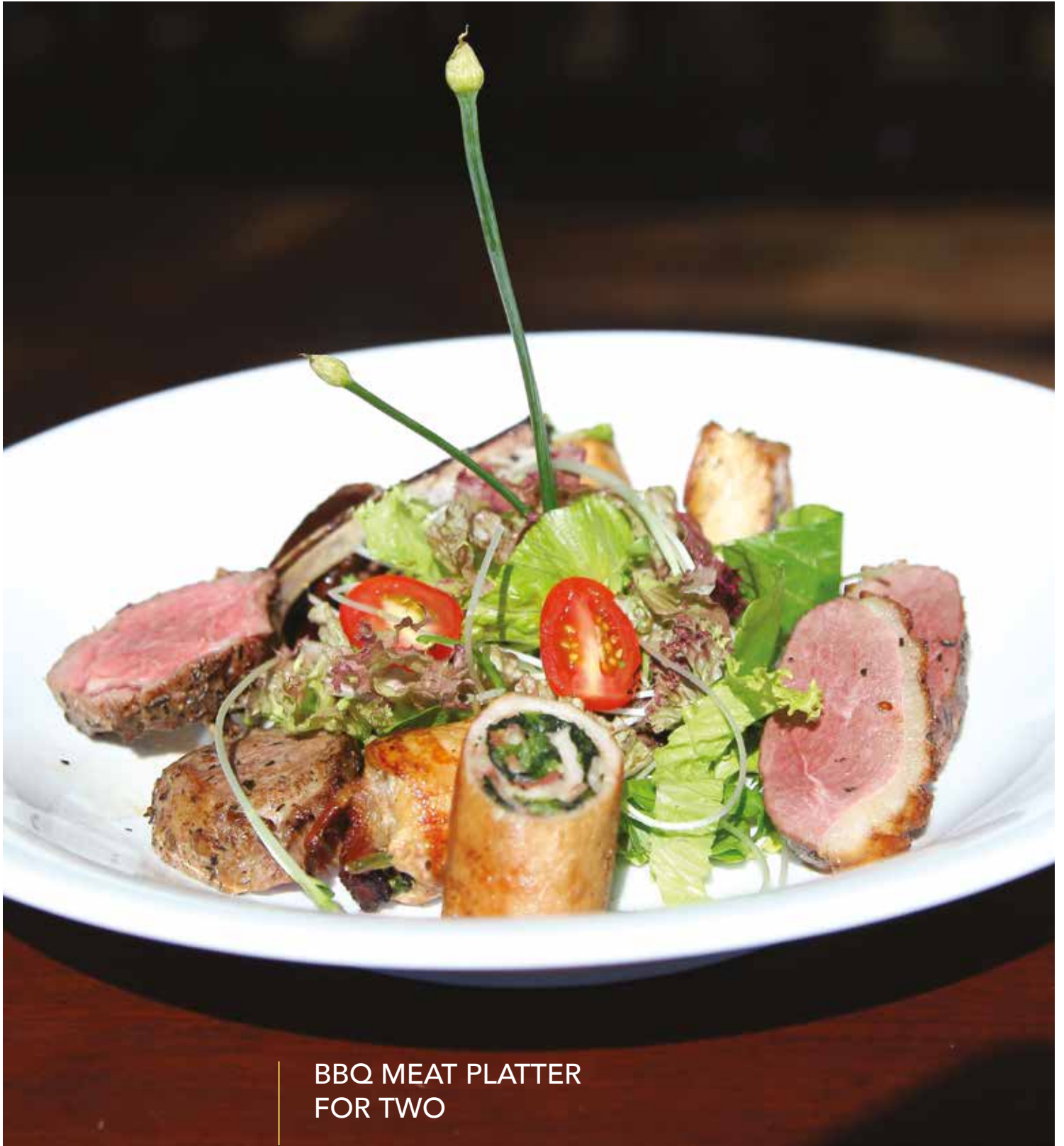
CHEF FAVOURITES



GRILLED SEAFOOD PLATTER
FOR TWO

780,000 VND

4 King Prawn, 4 Export Scallop, 8 Green mussel, 100gr salmon, 100gr Tuna steak, 100gr cuttlefish served with three different sauce



**BBQ MEAT PLATTER
FOR TWO**

825,000 VND

100gr AUS Beef rib eye, 100gr Chicken thigh, 100gr USA Pork loin, 100gr Lamb chop, 100gr French Duck breast

STARTER

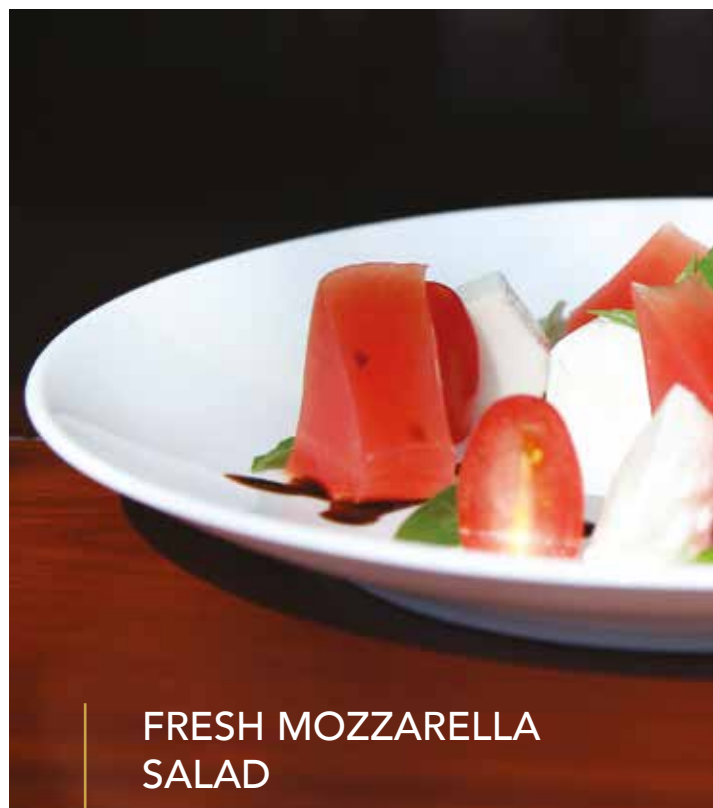


PAN-FRIED SCALLOPS WITH
FAVA BEAN PUREE

360,000 VND

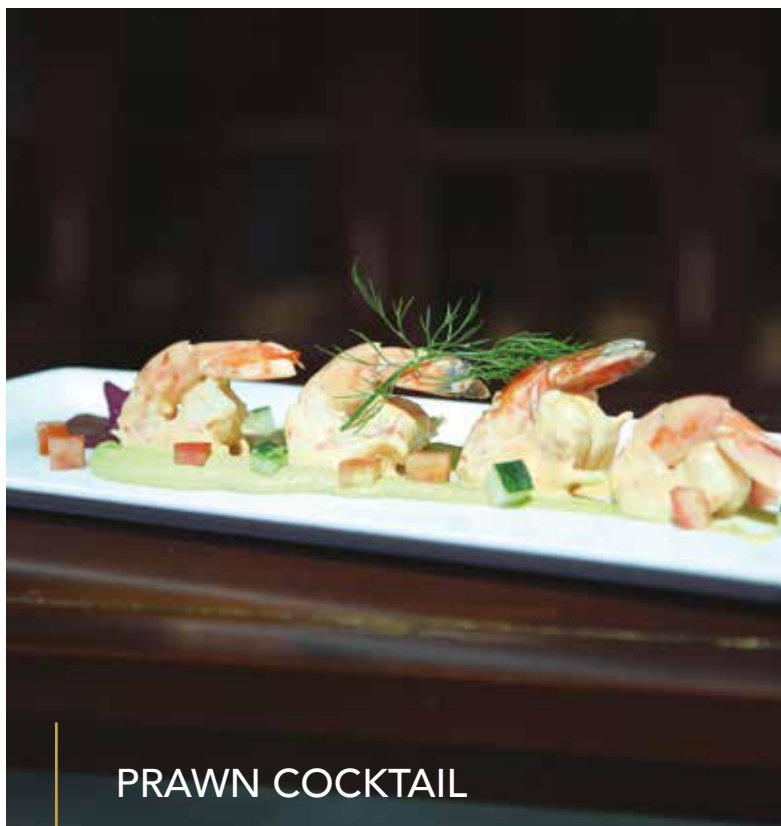
Scallops on a bed of fava bean puree made with whipped cream and champagne, served with bacon and micro herbs

Contains dairy products | Contains shellfish | Gluten free available on request



FRESH MOZZARELLA
SALAD

295,000 VND



PRAWN COCKTAIL

196,000 VND

Contains shellfish/Contain dairy products



YELLOWFIN TUNA STEAK
NICOISE STYLE

195,000 VND



Fresh mozzarella with sundried tomatoes, tomato jelly, pesto sauce, olive oil and balsamic reduction

Contains dairy products | Gluten free available on request



GRILLED GREEN ASPARAGUS WITH TRUFFLE VINAIGRETTE (V)

196,000 VND

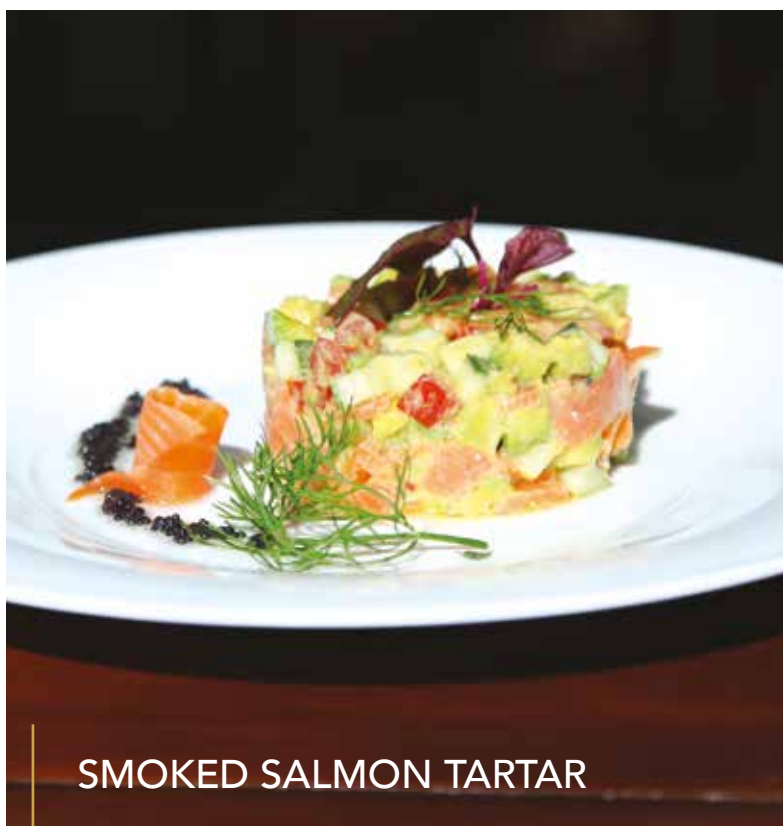
Asparagus and mushrooms with truffle vinaigrette served with parmesan cheese crisp, tomatoes and micro herbs

Contains dairy products | Gluten free available on request



Tuna steak, French beans, baby potatoes, cherry tomatoes, olives with mixed leaves and a lemon mustard sauce

Contains sesame | Gluten free available on request



SMOKED SALMON TARTAR

295,000 VND

Atlantic smoked salmon, caviar, avocado, cucumber, dill, caper and micro herb



CREAMY
PUMPKIN SOUP

105,000 VND

SOUP

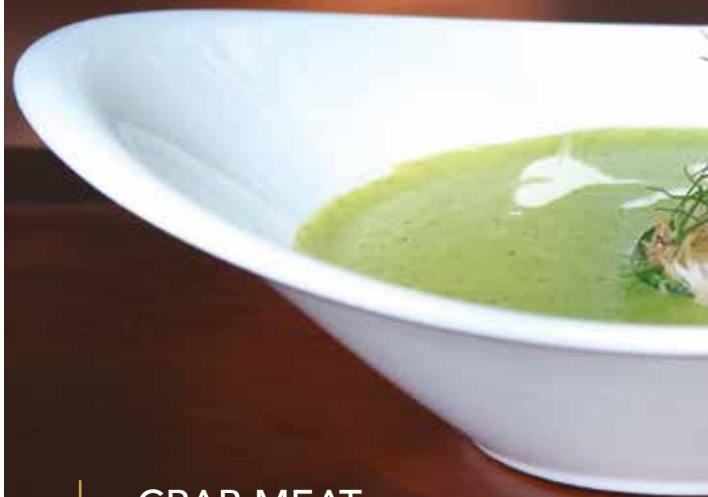


ORGANIC
VEGETABLE SOUP (V)

105,000 VND

A blend of tomatoes, potatoes, red capsicum peppers, onions, walnuts, cream and herbs

Contains dairy products | Contains nuts



CRAB MEAT
WITH GREEN PEA SOUP

125,000 VND



Pumpkin, onion, cream, served with garlic crouton

Contains dairy products



BROCCOLI AND CAMEMBERT CHEESE SOUP (V)

125,000 VND

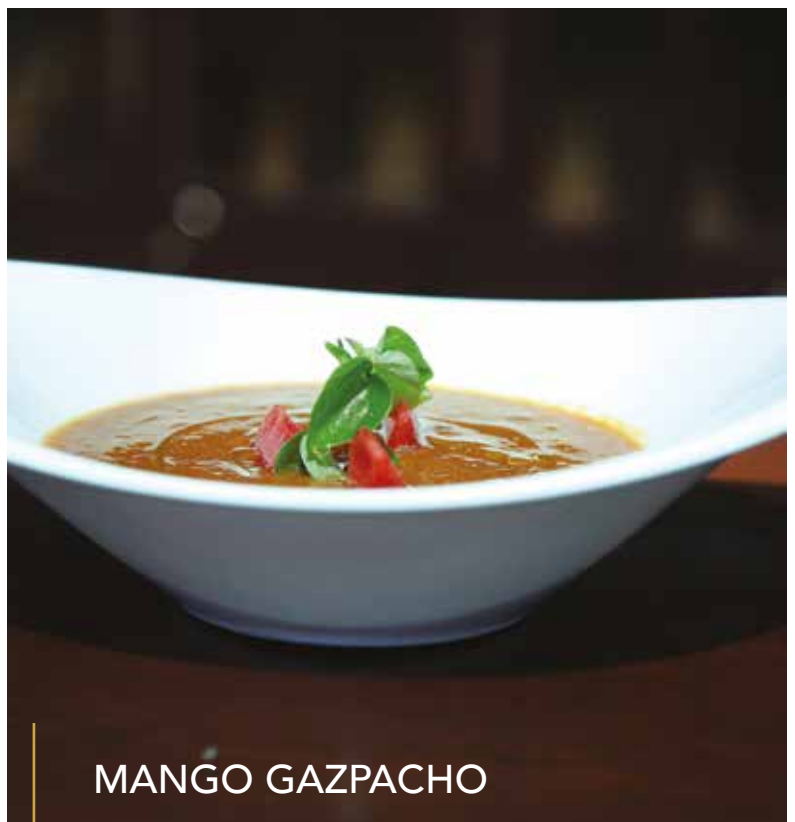
A blend of broccoli, camembert, onions, butter and herbs

Contains dairy products



Crab meat, cucumber, green pea, onion, potato, cream and herb

Contains dairy products



MANGO GAZPACHO

105,000 VND

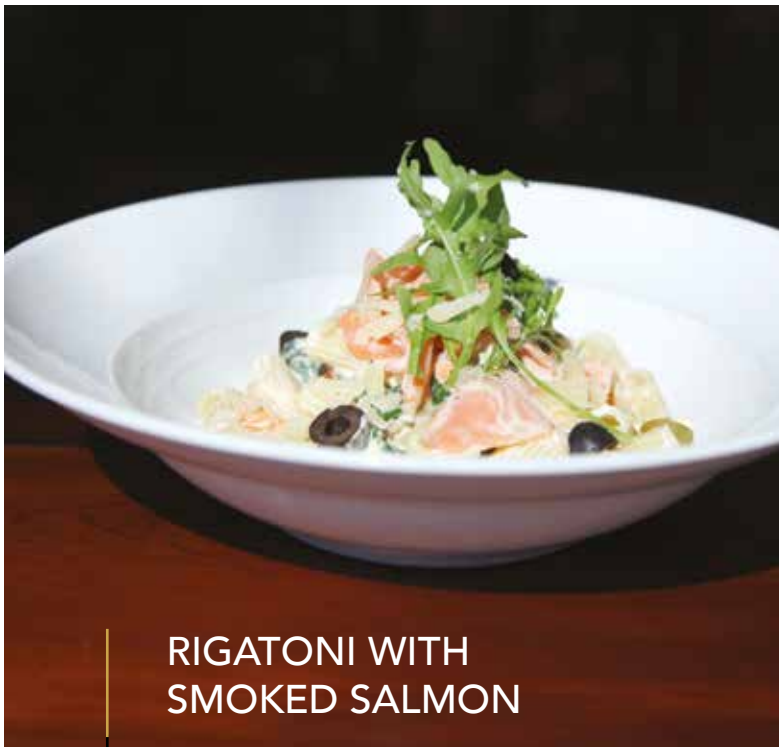
Sweet mango, shallot, red chili, red pepper, cucumber and watermelon



PASTA SECTION

PAPPARDELLE
WITH SLOW COOKED
LAMB SHANK

495,000 VND



RIGATONI WITH
SMOKED SALMON

295,000 VND

Green olive, cream, spinach, smoked salmon,
parmesan and basil

Contains dairy products



TAGLIATELLE
WITH KING PRAWN

295,000 VND



Pappardelle pasta, tomato, red wine,
parmesan powder

(25 minutes serving time)



MUSHROOM GNOOCHI WITH SLICED RIB EYE STEAK

355,000 VND

Mushroom, grain mustard, onion, butter,
parsley, asparagus, roasted baby potato and
mushroom sauce

Contains dairy products



Prawn, cherry tomato, tomato sauce, parsley,
basil, parmesan cheese

Contains shellfish



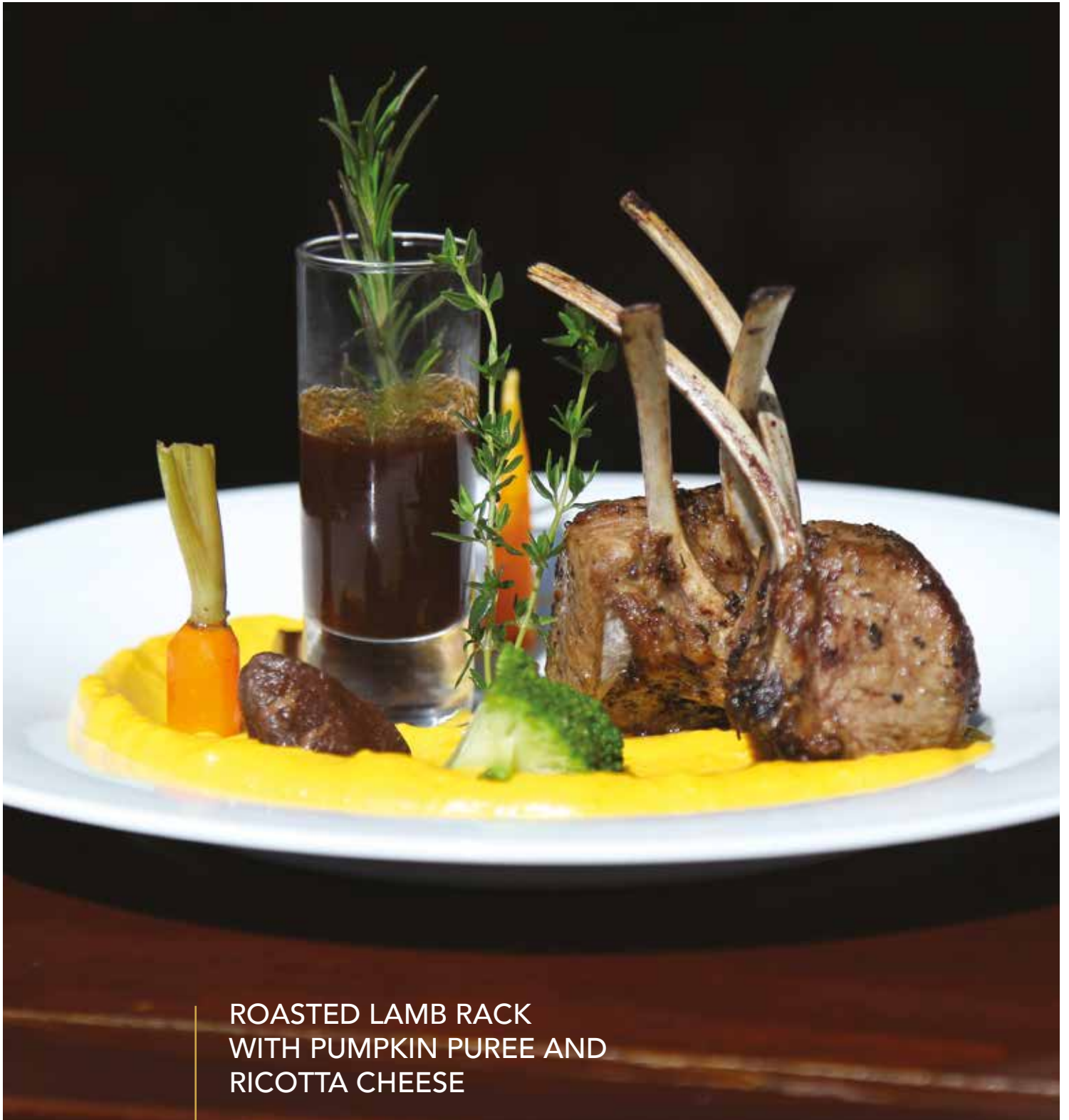
MUSHROOM RAVIOLI

255,000 VND

Mushroom, Ricotta cheese, parmesan, chicken egg
served with walnut Butter

Contain dairy products | Gluten | Nuts

MAIN COURSE



ROASTED LAMB RACK
WITH PUMPKIN PUREE AND
RICOTTA CHEESE

510,000 VND

Lamb rack served on a based pumpkin puree, ricotta cheese served with a choice of red wine, thyme or pepper sauce

Contains dairy products | Gluten free available on request

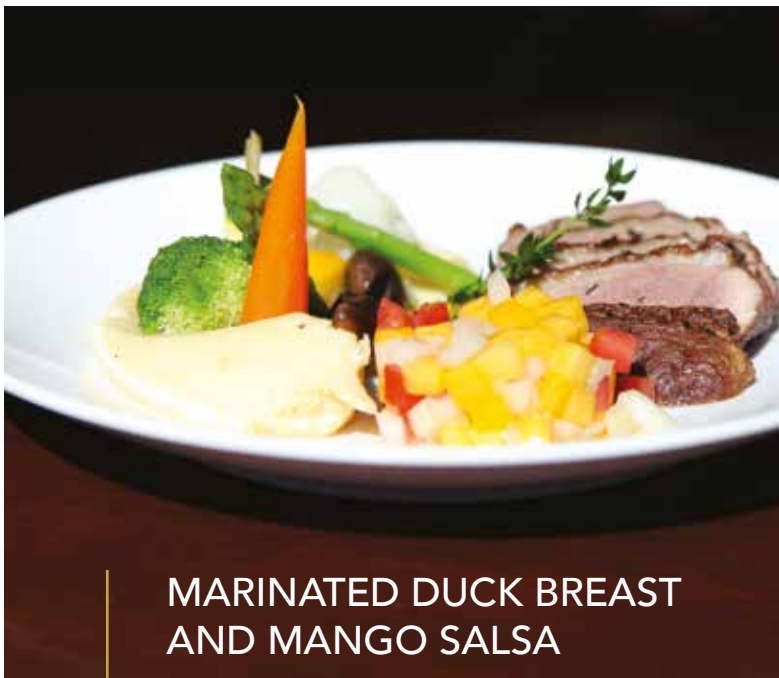


**ROLLED PORK LOIN
WITH MUSTARD SAUCE**

236,000 VND

Rolled pork loin stuffed with spinach, bacon and herbs. Served in a creamy wholegrain mustard sauce

Contains dairy products | Contains wheat | Gluten free available on request



MARINATED DUCK BREAST AND MANGO SALSA

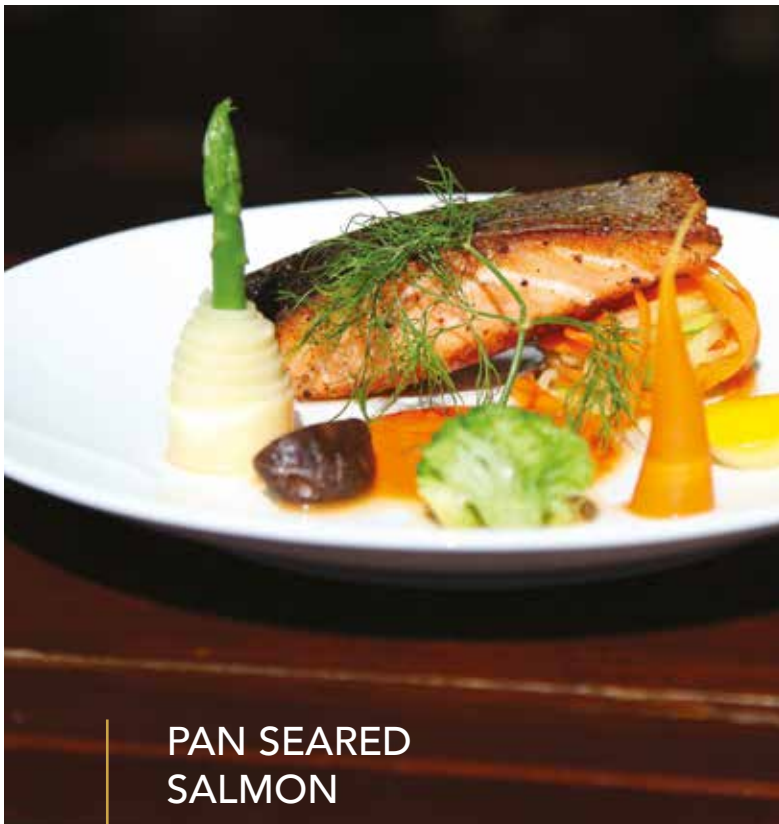
380,000 VND

Duck breast marinated with ginger, served with a mango salsa and orange sauce



STUFFED CHICKEN BREAST WITH TALEGGIO CHEESE

360,000 VND



PAN SEARED SALMON

425,000 VND

Salmon on the top of light cauliflower puree served with bell pepper sauce

*Contains dairy products | Contains wheat |
Contains gluten*



GRILLED BEEF TENDERLOIN WITH TRUFFLE MASHED POTATO

525,000 VND



Chicken breast stuffed with taleggio cheese, served with polenta wedges, rosemary or mushroom sauce

Contains dairy products



SEARED SEA BASS WITH MUSHROOM RISOTTO

395,000 VND

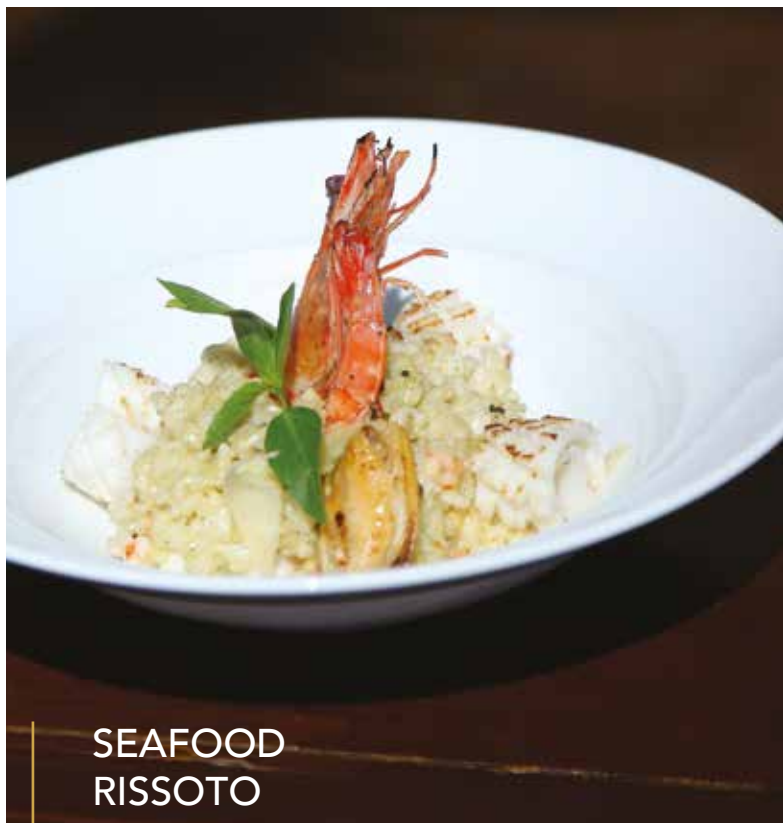
Sea bass, mushroom risotto and parmesan cheese crisp with a saffron sauce

Contains dairy products | Gluten free available on request



Grilled beef tenderloin, mashed potato with truffle oil, spinach served with a choice of red wine or pepper sauce

Contains dairy products



SEAFOOD RISSOTO

295,000 VND

Prawn, squid, mussel, green pea and pesto sauce

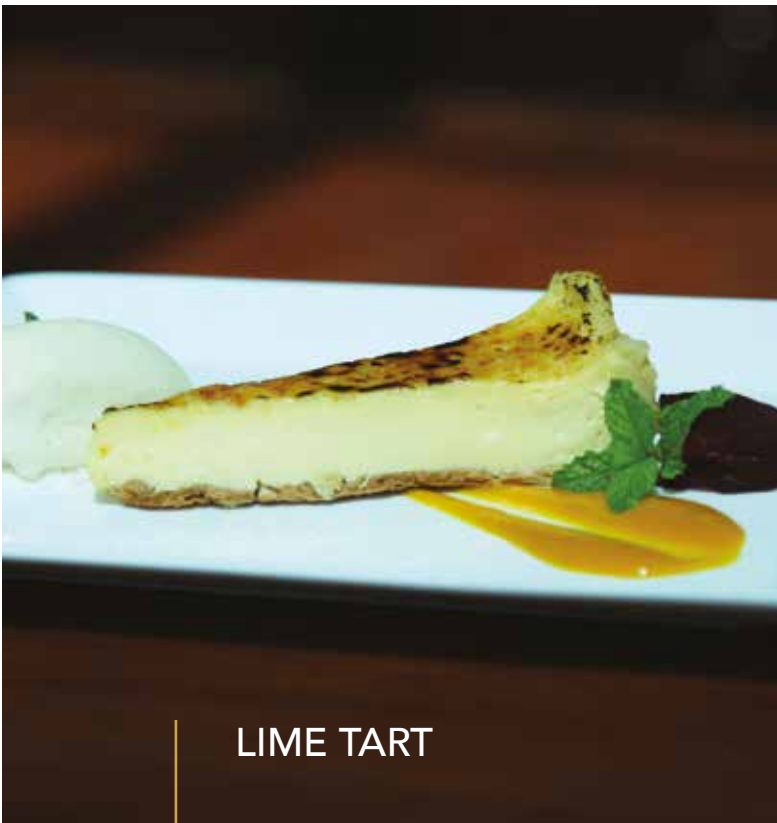
Contains shellfish/ contains dairy products

ON THE SIDE

55,000 VND

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

DESSERT



LIME TART

115,000 VND

Classic lime tart made with eggs, whipped cream and sugar with a mango sauce and vanilla ice cream

Contains dairy products



CHEESE CAKE WITH
PASSION FRUIT

132,000 VND

Cheesecake served with passion fruit pulp and whipped cream

Contains dairy products



**RICOTTA
CREME BRULEE**

160,000 VND

Ricotta cheese blended with vanilla bean, cream cheese, eggs and whipped cream served with strawberry ice cream

Contains dairy products



**CHOCOLATE
LAVA CAKE**

110,000 VND

Indulgent chocolate fondant cake served with vanilla ice cream

Contains dairy products



ICE CREAM

70,000 VND

Your choice of 2 scoops of vanilla, strawberry, chocolate, coconut or passion fruit ice-cream



**SEASONAL
FRUIT PLATTER**

90,000 VND

4 different types of fruits