

THE TEMPLE

RESTAURANT & LOUNGE

The art of culinary





Inspired by Western Europe, our fine dining international fusion restaurant and lounge bar embraces exceptional culinary diversity from around the globe. The flavors of Asia are wonderfully blended with sophisticated French cuisine, simplicity of Italian classics and other European fare. The Temple embodies a modern classy feel with an Asian, almost colonial, twist. The color scheme and design blends with the east wing townhouse villas where the restaurant is located. A series of doors and windows open out onto the central pool enhancing the space. The restaurant name is inspired by the nearby community house which acts as the neighborhood traditional place of worship.

STARTER

APPETIZER



PRAWN COCKTAIL

Prawns, avocado, cucumber, tomato, cream and herbs

215.000VND



CHEF SMOKED SALMON CARPACCIO

Smoked salmon with poached fennel, avocado wedges, red onion, capers, arugula and parmesan mousse

215.000VND



US BEEF CARPACCIO

Parmesan mousse, arugula leaves, capers, lemon, micro herbs and grissini

295.000VND





PAN SEARED SCALLOPS WITH FAVA BEAN PURÉE

Parmesan mousse, arugula leaves, capers,
lemon, micro herbs and grissini

360.000VND



FRESH MOZZARELLA SALAD

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

295.000VND



AVOCADO QUINOA SALAD

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

215.000VND



YELLOW FIN TUNA STEAK NICOISE-STYLE



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

215.000VND



CHEF'S FAVORITE

GRILLED SEAFOOD PLATTER

six king prawns, four export scallops, eight green mussels, 120gr salmon, 120gr tuna steak, 120gr cuttlefish served with three different sauces

SAUCE : Three different sauces:
balsamic/ vinaigrette dressing
for salad, lime & butter, chilli &
salt for seafood



855.000VND



BBQ MEAT PLATTER FOR TWO

120gr AUS beef rib eye, 150gr chicken thigh,
150gr USA pork loin, two lamb chops, 100gr
French duck breast, 150g pork rib

Three different sauces: SAUCE
balsamic/ vinaigrette dressing
for salad, BBQ sauce, red wine
sauce, pepper sauce for meat

895.000VND

SOUP

HEALTHY BEETROOT SOUP

A blend of roasted beetroot, potato, cream, feta cheese and herb croutons



125.000VND



CREAMY PUMPKIN SOUP

A blend of pumpkin, onion, cream, served with garlic croutons

125.000VND



ANGUS BEEF TORTELLINI SOUP

Beef consommé, slow cook angus rib eye, mascarpone cheese, green peas and garlic croutons



145.000VND



PRAWN BISQUE

King prawns, smoked paprika, tomato paste, celery, cream, and parmesan cheese croutons



145.000VND



CRAB WITH JALAPENO SWEETCORN SOUP

A blend of sweetcorn, jalapeno pepper, cream, crab meat and herb crouton

145.000VND



PASTA

MUSHROOM RAVIOLI

Mushroom, ricotta cheese, parmesan cheese, chicken egg, served with walnut butter and herbs



265.000VND



MUSHROOM GNOCCHI WITH SLICED RIB EYE STEAK

Gnocchi with mushrooms, grain mustard, onion, butter, parsley, asparagus, roasted baby potatoes and mushroom sauce



375.000VND



AVOCADO PESTO GNOCCHI

Gnocchi with cherry tomatoes, olive seeds, mushrooms, and avocado pesto



265.000VND



CHILI LINGUINE WITH SEAFOOD

Prawns, calamari, green mussels,
cherry tomatoes, anchovies, capers,
dried chili, basil, parmesan cheese



315.000VND



PAPPARDELLE WITH SLOW COOK LAMB SHANK

Pappardelle pasta, tomato, red
wine, parmesan powder



495.000VND



RIGATONI WITH SMOKED SALMON

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



315.000VND



MAIN COURSE



PROSCIUTTO WRAPPED CHICKEN THIGH

Chicken thigh rolled with mozzarella cheese and prosciutto served with pan fired asparagus potato purée and tomato sauce



375.000VND

GRILLED BEEF TENDERLOIN WITH TRUFFLE MASHED POTATO

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

535.000VND



ANGUS RIB EYE STEAK

Slow roasted steak, lyonnaise potato, grilled asparagus, black garlic purée and béarnaise sauce

495.000VND

SEAFOOD RISOTTO

Salmon, prawns, squid, mussels, green peas, and pesto sauce



355.000VND



ROASTED LAMB RACK WITH RICOTTA PUMPKIN PUREE

Lamb rack on a base of pumpkin purée, and ricotta cheese served with a choice of red wine, thyme or pepper sauce



525.000VND





ROLLED PORK WITH CHEDDAR CHEESE AND JALAPENO PEPPER

Rolled pork loin stuffed with spinach, bacon, cream cheese polenta, served in a mushroom sauce



315.000VND

MARINATED CONFIT DUCK LEG

Duck marinated for 12 hours and slow cooked for about 7 hours, served with orange salsa, mushrooms, green peas, and kumquat sauce

395.000VND



PAN SEARED SALMON

Salmon with a light pumpkin veloute, broccoli, cauliflower salsa and teriyaki sauce



455.000VND

CALAMARI STUFFED SALMON

Rolled seaweed risotto, avocado, tomato salsa with an organic sauce



455.000VND



SEARED SEA BASS WITH MUSHROOM RISOTTO

Sea bass, mushroom risotto and parmesan cheese crisps, and mixed green leaves with a saffron sauce



415.000VND



DESSERT

CHEESECAKE WITH PASSION FRUIT

Cheesecake served with passion fruit pulp and whipped cream



145.000VND



COCONUT TART

Coconut, butter, egg, sugar, strawberry and ice cream



145.000VND

RICOTTA CRÈME BRÛLÉE

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



145.000VND



RASPBERRY FLY MOUSSE CAKE

Raspberry, whipped cream, eggs, sugar, and butter



145.000VND

CHOCOLATE LAVA CAKE

Indulgent chocolate fondant cake served with vanilla ice cream



145.000VND



CHOCOLATE RED WINE CAKE

Chocolate, red wine, cream, cacao powder, eggs, sugar, served with vanilla ice cream



145.000VND



BAILEYS TIRAMISU

Mascarpone, eggs, sugar, Baileys, vanilla sorbet, and vanilla sorbet



145.000VND



ICE CREAM

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

80.000VND



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RESTAURANT & LOUNGE



INDICATES :



Shellfish



Gluten contains



Seafood



Dairy product



Egg contains



Vegetarian

T H E
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Enjoy your meal!