

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.

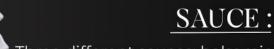


CHEF'S FAVORITE

GRILLED SEAFOOD PLATTER

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





Three different sauces: balsamic/ vinaigrettle 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





: SAUCE

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



STARTER APPETIZER



PRAWN COCKTAIL

Prawns, avocado, cucumber, tomato, cream and herbs

219.000VND







CHEF SMOKED SALMON CARPACIO

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

219.000VND





US BEEF CARPACIO

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







PAN SEARED SCALLOPS WITH FAVA BEAN PUREE

Scallops, fava bean purée made with whipped cream and champagne, served with bacon, micro herbs and mago salsa

360.000VND







FRESH MOZZARELLA SALAD

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

295.000VND







AVOCADO QUINOA SALAD

Avocado, romaine lettuce, cherry tomatoes, quinoa, basil, crouton, parmesan cheese and lemon dressing







STARTER APPETIZER

YELLOW FIN TUNA STEAK NICOISE-STYLE



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

219.000VND





SMOKED SALMON TARTAR

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

299.000VND



GRILLED GREEN ASPARAGUS WITH TRUFFLE VINAIGRETTE

Asparagus, mushroom with truffle vinaigrettle served with parmasan cheese crispy,tomato salsa





SOUP



HEALTHY BEETROOT SOUP

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

129.000VND







CREAMY PUMPKIN SOUP

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

129.000VND







ANGUS BEEF TORTELLINI SOUP

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





SOUP



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







PASTA



MUSHROOM GNOCCHI WITH SLICED RIB EYE STEAK

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

375.000VND







MUSHROOM RAVIOLI

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

265.000VND









AVOCADO PESTO GNOCCHI

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









PASTA



PAPPARDELLE WITH SLOW COOK LAMB SHANK

Pappardelle pasta, tomato, onion, carrot, celery, red wine and parmesan powder

495.000VND





CHILI LINGUINE WITH SEAFOOD

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

315.000VND







RIGATONI WITH SMOKED SALMON

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





MAIN COURSE



SEARED SEA BASS WITH MUSHROOM RISOTTO

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

419.000VND



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

549.000VND



ANGUS RIB EYE STEAK

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







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





SEAFOOD RISOTTO

Risotto, mushroom, onion, prawn, squid, mussels , pesto sauce and crispy parmesan cheese

355.000VND





ROASTED LAMB RACK WITH RICOTA PUMPKIN PUREE

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

535.000VND





PROSCIUTTO WRAPPED CHICKEN THIGH

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





MAIN COURSE



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, pistachio, raisin salsa and teriyaki sauce

455.000VND





HERBLE POACHED SEAFOOD

Seabass, calamari, prawn,green mussel, pickel fennel, beetroot purree, dill dressing and caviar truffle oil





DESSERT



CHEESECAKE WITH PASSION FRUIT

Cheesecake served with Passion fruit ice cream pulp and whipped cream

145.000VND







AVOCADO PANACOTTA

Avocado, whipping cream, sugar served with vanilla ice cream

145.000VND





RICOTTA CREME BRULEE

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





DESSERT

CHOCOLATE RED WINE CAKE

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

149.000VND





Dates fruit, egg, flour, sugar, blueberries jam served with passion fruit ice cream

145.000VND









BAILEYS TIRAMISU

Marcarpone, egg, sugar, bailey served with vanilla ice cream





DESSERT



CHOCOLATE LAVA CAKE

Indulgent chocolate fondant cake served with vanilla ice cream

149.000VND





ORANGE CREME BRULEE

Fresh orange juice, whipped cream, egg, sugar served with rum & raisin iced cream

145.000VND





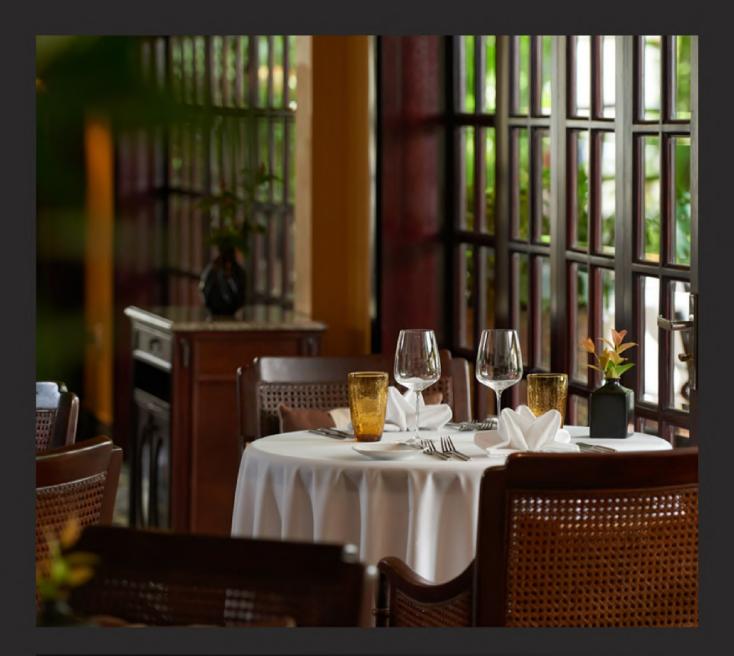


ICE CREAM

Your choice of 2 scoops of vanilla, strawberry, chocolate, coconut, White chocolate & Rasberry, Rum & Raisin or passion fruit ice-cream







INDICATES:



SHELLFISH



GLUTEN CONTAINS



SEAFOOD



DAIRY PRODUCT



EGG CONTAINS



VEGETARIAN

TEMPLE

RESTAURANT & LOUNGE

Enjoy your meal!