

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.

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



: SAUCE

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

895.000VND

STARTER

APPETIZER



PRAWN COCKTAIL

Prawns, avocado, cucumber, tomato, cream and herbs

219.000VND



CHEF SMOKED SALMON CARPACCIO

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

219.000VND



US BEEF CARPACCIO

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

299.000VND





PAN SEARED SCALLOPS WITH FAVA BEAN PUREE

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

215.000VND



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 vinaigrette served with parmesan cheese, tomato salsa

215.000VND



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

155.000VND



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

145.000VND



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

265.000VND



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

315.000VND



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

499.000VND





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



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

375.000VND



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

455.000VND



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

165.000VND



DESSERT

CHOCOLATE RED WINE CAKE

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



149.000VND



STICKY DATES PUDDING

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



145.000VND



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 & Raspberry, Rum & Raisin or passion fruit ice-cream

75.000VND

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INDICATES :



SHELLFISH



GLUTEN CONTAINS

WHEAT



SEAFOOD



DAIRY PRODUCT



EGG CONTAINS



VEGETARIAN

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Enjoy your meal!