

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 HẢI SẢN NƯỚNG

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

935.000VND



BBQ MEAT PLATTER FOR TWO THỊT NƯỚNG BBQ

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

985.000VND

STATER APPETIZER



PRAWN COCKTAIL

TÔM SỐT COCKTAIL

Prawns, avocado, cucumber, tomato, cream and herbs

245.000VND



CHEF SMOKE SALMON CARPACCIO

CARPACCIO CÁ HỒI

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

245.000VND



US BEEF CARPACCIO

CARPACCIO BÒ MỸ

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

325.000VND





PAN SEARED SCALLOPS WITH FAVA BEAN PUREE

SÒ ĐIỆP ÁP CHẢO

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

395.000VND



FRESH MOZZARELLA SALAD

XA LÁT PHÔ MAI TƯƠI MOZZARELLA

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

325.000VND



AVOCADO QUINOA SALAD

XA LÁT HẠT DIÊM MẠCH

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

235.000VND



YELLOW FIN TUNA STEAK NICOISE-STYLE
XA LÁT NICOISE CÁ NGỪ VÂY VÀNG



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

245.000VND



SMOKED SALMON TARTAR
XA LÁT TARTAR CÁ HỒI



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

325.000VND



GRILLED GREEN ASPARAGUS WITH TRUFFLE VINAIGRETTE
MĂNG TÂY NƯỚNG VỚI GIẤM NẤM TRUFFLE



Asparagus, mushroom with truffle vinaigrette served with parmesan cheese crisp, tomato salsa

235.000VND



SOUP



HEALTHY BEETROOT SOUP

SÚP CỬ DÊN ĐỎ

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

145.000VND



CREAMY PUMPKIN SOUP

SÚP BÍ ĐỎ

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

145.000VND



ANGUS BEEF TORTELLINI SOUP

SÚP MỠ BÒ

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

165.000VND





PRAWN BISQUE
SÚP TÔM BISQUE

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

165.000VND



CRAB WITH JALAPENO
SWEETCORN SOUP

SÚP CUA

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

165.000VND



PASTA



MUSHROOM GNOCCHI WITH SLICED RIB EYE STEAK

MỠ GNOCCHI NẤM & BÒ

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

415.000VND



MUSHROOM RAVIOLI

MỠ RAVIOLI NẤM

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

295.000VND



AVOCADO PESTO GNOCCHI

MỠ GNOCCHI BỚ

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

295.000VND





PAPPARDELLE WITH SLOW COOK LAMB SHANK

MỠ PAPPARDELLE ĐÙI CỪU

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

535.000VND



CHILLI LINGUINE WITH SEAFOOD

MỠ LINGUINE HẢI SẢN

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

345.000VND



RIGATONI WITH SMOKED SALMON

MỠ RIGATONI CÁ HỒI

Olives, cream, spinach, smoked salmon, parmesan and basil

345.000VND



MAIN COURSE



SEARED SEABASS WITH MUSHROOM RISOTTO

CƠM Ý CÁ CHÈM

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

465.000VND



GRILLED BEEF TENDERLOIN WITH TRUFFLE MASH POTATO

THĂN NỘI BÒ NƯỚNG

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

595.000VND



ANGUS RIB EYE STEAK

THĂN LỨNG BÒ NƯỚNG

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

545.000VND





ROLLED PORK WITH CHEDDAR CHEESE & JALAPENO PEPPER

HEO CUỘN PHÔ MAI

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

345.000VND



SEAFOOD RISOTTO

CƠM Ý HẢI SẢN

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

395.000VND



ROASTED LAMB RACK WITH RICOTA PUMPKIN PUREE

ĐÈ SƯỜN CỪU NƯỚNG

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

585.000VND



PROSCIUTTO WRAPPED CHICKEN THIGH

ĐÙI GÀ CUỘN GIĂM BÔNG Ý

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

415.000VND



MARINATED CONFIT DUCK LEG

ĐÙI VỊT NƯỚNG

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

435.000VND



PAN SEARED SALMON

CÁ HỒI ÁP CHẢO

Salmon with a light pumpkin velouté, broccoli, cauliflower, pistachio, raisin salsa and teriyaki sauce

495.000VND



HERBLE POACHED SEAFOOD

HẢI SẢN CHẦN THẢO MỘC

Seabass, calamari, prawn, green mussel, pickle fennel, beetroot purée, dill dressing and caviar truffle oil

495.000VND



DESSERT



CHEESE CAKE WITH PASSION FRUIT BÁNH PHÔ MAI CHANH DÂY

Cheesecake served with Passion fruit ice cream pulp and whipped cream

155.000VND



AVOCADO PANNA COTTA BÁNH KHỨC BẠCH BƠ

Avocado, whipping cream, sugar served with vanilla ice cream

155.000VND



RICOTTA CRÈME BRULEE BÁNH KEM CHÁY PHÔ MAI

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

175.000VND



CHOCOLATE REDWINE CAKE

BÁNH SÔ CÔ LA RƯỢU ĐỎ

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

165.000VND



STICKY DATES PUDDING

BÁNH CHÀ LÀ

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

165.000VND



BAILEYS TIRAMISU

BÁNH TIRAMISU RƯỢU MÙI

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

165.000VND





CHOCOTALE LAVA CAKE

BÁNH SÔ CÔ LA NƯỚNG LỒ

Indulgent chocolate fondant cake
served with vanilla ice cream

165.000VND



ORANGE CRÈME BRULEE

BÁNH KEM CHÁY CAM

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

165.000VND



ICE CREAM

KEM

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

80.000VND

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INDICATES :



Shellfish



Seafood



Egg contains



Gluten contains



Dairy product



Vegetarian

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Enjoy your meal!