

# THE TEMPLE DAILY

THE  
TEMPLE  
RESTAURANT & LOUNGE

WITNESS THE PERFECT FUSION OF FLAVOR AND SPECTACLE!

Our chefs will light up your evening with a breathtaking flame performance, bringing this exquisite dish to life right before your eyes.

## THE FLAME MASTERPIECE MENU



# THE TEMPLE DAILY

"APPETIZING, JUICY, SAVORY"

At The Temple, each main course is a testament to culinary artistry – thoughtfully composed, exquisitely balanced, and rich in character. Our chefs elevate dining into theatre, unveiling signature creations through refined techniques and captivating tableside performances. Prepare to be indulged by a menu where every detail is designed to enchant the senses and celebrate the elegance of modern gastronomy. Each plate reflects a deep respect for ingredients, allowing bold flavors and subtle nuances to shine in perfect harmony. The experience is immersive – a seamless blend of taste, sight, and scent that lingers long after the final course. Here, dining is not simply a meal, but a curated journey of exceptional craft and imagination.



## IMPERIAL LOBSTER VELOUTE LUXURY IN EVERY SPOON

Quang noodle, green salad, cheese, salt egg, garlic crouton, roasted baby root, chive oil  
*Tôm Hùm Cháy Lửa Sốt Phô Mai Trứng Muối*

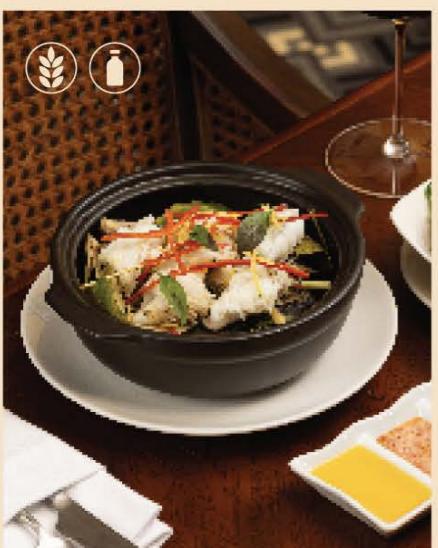
690,000



## BLAZING AUS LAMB LOIN WHERE FIRE MEETS FINESSE

Accompanied by a vibrant green peppercorn sauce, perfectly grilled spears of tender asparagus and a velvety potato purée  
*Thăn Cừu Úc đốt rượu sốt tiêu xanh*

590,000



## BEER INFUSED - CHEF SIGNATURE SMOKE SQUID

A refreshing arugula and Parmesan salad, accompanied by artisanal garlic bread and a luscious lemon-infused butter  
*Mực ống xông bia*

490,000

## SIZZLING WHITE POMFRET SEA AND FIRE AWAKEN PALATE

A luxurious Parmesan risotto, paired with a crisp and refreshing green salad, delicately grilled asparagus, and a rich white wine reduction  
*Cá chim trắng nướng rực lửa*

690,000



## ROYAL FLAME PRAWN SYMPHONY IGNITE YOUR TASTE

A tangy green mango salad, complemented by a vibrant tomato salsa, aromatic garlic, creamy butter, and a freshly baked mini baguette  
*Tôm sú sốt bơ tỏi*

690,000



T H E  
**TEMPLE**  
RESTAURANT & LOUNGE

*The Best Fine Dining in Hoi An*

**THE TEMPLE RESTAURANT & LOUNGE**

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