

T H E
TEMPLE
RESTAURANT & LOUNGE

Inspired by Western Europe, The Temple Restaurant and Lounge provides the most discerning diner an exceptional culinary experience of fusion cuisine from around the globe.

The flavors of Asia are wonderfully blended with sophisticated French cuisines and draw on the simplicity of Italian classics, delicately delivered with a European flare.

The Temple Restaurant and Lounge exemplifies a modern sophisticated yet understated ambiance with a meticulous combination of Asian and Colonial décor.

The interior design blends with our Resorts East Wing Townhouse Villas which boastfully house the The Temple Restaurant and Lounge.

A series of doors and windows open onto the central terrace to create an almost Parisian Avenue feel with breathtaking pool views encapsulated by our cascading statuettes.

The restaurant name is inspired by the adjoining Community House which acts as the neighborhood traditional place of worship and is a protected architectural part of Hoi An's history, lovingly maintained and preserved by the team at Temple Restaurant and Lounge.

For a truly decadent dining experience we invite you to experience our culinary delights and join us in celebrating a world class menu exquisitely and lovingly prepared especially for you.

We look forward to serving you as our guest.

CHEF FAVOURITES

GRILLED SEAFOOD PLATTER FOR TWO **780.000**

4 King Prawn, 4 Export Scallop, 8 Green mussel, 100gr salmon, 100gr Tuna steak, 100gr cuttlefish served with three different sauce

BBQ MEAT PLATTER FOR TWO **825.000**

2 Skewer AUS beef rib eye, 2 skewer chicken thigh, 2 skewer USA pork loin, 2 AUS lamb chop, 2 skewer French duck breast

STARTER

PANFRIED SCALLOPS WITH FAVA BEAN PUREE **360.000**

Scallops on a bed of fava bean puree made with whipped cream and champagne, served with bacon and micro herbs

Contains dairy products | Contains shellfish | Gluten free available on request

FRESH MOZZARELLA SALAD **295.000**

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

Contains dairy products | Gluten free available on request

GRILLED GREEN ASPARAGUS WITH TRUFFLE VINAIGRETTE (V) **196.000**

Asparagus and mushrooms with truffle vinaigrette served with parmesan cheese crisp, tomatoes and micro herbs

Contains dairy products | Gluten free available on request

YELLOW FINTUNA STEAK NICOISE STYLE **195.000**

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

Contains shellfish | Contains sesame | Gluten free available on request

PRAWN COCKTAIL **196.000**

Prawn, avocado, cucumber, tomato, cream and herb

SMOKED SALMON TARTAR **295.000**

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

SOUP

BROCCOLI AND CAMEMBERT CHEESE SOUP (V) 125.000

A blend of broccoli, camembert, onions, butter and herbs

Contains dairy products

ORGANIC VEGETABLE SOUP (V) 105.000

A blend of tomatoes, potatoes, red capsicum peppers, onions, walnuts, cream and herbs

Contains dairy products | Contains nuts

CRAB MEAT WITH GREEN PEA SOUP 125.000

Crab meat, cucumber, green pea, onion, potato, cream and herb

Contains dairy products

CREAMY PUMPKIN SOUP 105.000

Pumpkin, onion, cream, served with garlic crouton

Contains dairy products

MANGO GAZPACHO 105.000

Sweet mango, shallot, red chili, red pepper, cucumber and watermelon

PASTA SECTION

TAGLIATELLE WITH KING PRAWN 295.000

Prawn, cherry tomato, tomato sauce, parsley, basil, parmesan cheese

Contains shellfish

MUSHROOM GNOOCHI WITH SLICED RIB EYE STEAK 355.000

Mushroom, grain mustard, onion, butter, parsley, asparagus, roasted baby potato and mushroom sauce

Contains dairy products

PAPPARDELLE WITH SLOW COOK LAMB SHANK 495.000

Pappardelle pasta, tomato, red wine, parmesan powder

(25 minutes serving time)

RIGATONI WITH SMOKED SALMON 295.000

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

Contains dairy products

MAIN COURSE

STUFFED CHICKEN BREAST WITH TALEGGIO CHEESE 360.000

Chicken breast stuffed with taleggio cheese, served with polenta wedges, rosemary or mushroom sauce

Contains dairy products

GRILLED BEEF TENDERLOIN WITH TRUFFLE MASHED POTATO 525.000

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

Contains dairy products

ROASTED LAMB RACK WITH PUMPKIN PUREE AND RICOTTA CHEESE 510.000

Lamb rack served on a based pumpkin puree, ricotta cheese served with a choice of red wine, thyme or pepper sauce

Contains dairy products | Gluten free available on request

SEAFOOD RISSOTO 295.000

Prawn, squid, mussel, green pea and pesto sauce

Contains shellfish

ROLLED PORKLOIN WITH A MUSTARD SAUCE 236.000

Rolled pork loin stuffed with spinach, bacon and herbs. Served in a creamy wholegrain mustard sauce

Contains dairy products | Contains wheat | Gluten free available on request

MARINATED DUCK BREAST AND MANGO SALSA 380.000

Duck breast marinated with ginger, served with a mango salsa and orange sauce

PAN SEARED SALMON 425.000

Salmon on the top of light cauliflower puree served with bell pepper sauce

Contains dairy products | Contains wheat | Contains gluten

SEARED SEA BASS WITH MUSHROOM RISOTTO 395.000

Sea bass, mushroom risotto and parmesan cheese crisp with a saffron sauce

Contains dairy products | Gluten free available on request

ON THE SIDE

55.000 VND

ROASTED BABY POTATO | SAUTEED SEASONAL VEGETABLES |
FRENCH FRIES | GREEN SALAD | MASHED POTATO | PAN FRIED ASPARAGUS
| BAKED POTATO | CORN ON THE COB

DESSERT

CHEESE CAKE WITH PASSION FRUIT 132.000

Cheesecake served with passion fruit pulp and whipped cream

Contains dairy products

RICOTTA CREME BRULEE 160.000

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

Contains dairy products

LIME TART 115.000

Classic lime tart made with eggs, whipped cream and sugar with a mango sauce and vanilla ice cream

Contains dairy products

CHOCOLATE LAVA CAKE 110.000

Indulgent chocolate fondant cake served with vanilla ice cream

Contains dairy products

ICE CREAM 70.000

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

SEASONAL FRUIT PLATTER 90.000

4 different types of fruits

THE TEMPLE RESTAURANT

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