



T H E  
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

# STARTER 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 ĐIẾP ÁP CHÁO

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 CÚ DẼN 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 BƠ

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 GIẤM 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 CHẤM 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 KHÚC 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 LÒ

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

# THE TEMPLE

RESTAURANT & LOUNGE



## INDICATES :



Shellfish



Seafood



Egg contains



Gluten contains



Dairy product



Vegetarian