



Dear Esteemed Guest,

Welcome to TemptAsian Restaurant.

TemptAsian is an Asian fusion restaurant, showcasing a variety of dishes from different countries, namely China, Japan, India, Thailand, Malaysia, Indonesia, Singapore and Vietnam.

At TemptAsian, all our dishes have been given an original twist and with the restaurant's very own distinctive touch, they have become signature dishes among the most discerning of diners. This hip restaurant offers the perfect atmosphere and the idyllic location for anyone seeking a special place to dine.

Note that all dishes can be shared, and we encourage it.

Side dishes such as rice and noodles must be ordered separately, unless you opt for the Set Menus

🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Hot 🌿 Vegetarian

Inform your server should you wish to make your dish spicier, or have extra chili on the side.

Disclaimer

While some of our menu items do not contain nuts and/or gluten, containing ingredients /products as a main ingredient, the said items are prepared in a kitchen where nuts and gluten-containing ingredients are used, therefore contamination of these products may occur and there may be traces of nuts and/or nut oil and/or gluten or any allergies containing ingredients present, even if the description and/or menu item does not specify such. TemptAsian cannot guarantee that all products are nut free and/or gluten free and therefore cannot be held responsible for any issues resulting from any food allergies also those deriving from consumption of mustard seeds, sesame seeds, celery, onions, garlic, chilli and dairy

For any special dietary requirements consult with the Restaurant Manager or Chef on duty



TemptAsian Restaurant and Lounge



temptasianmalta.com

Sushi

Nigiri (2 pieces)

Tamago egg omelette V	2.15
Shake salmon	3.00
Flamed salmon	3.00
Suzuki sea bass	3.00
Ebi prawns	3.20
Flamed Unagi grilled eel	3.50
Maguro Tuna	3.15

Sashimi (4 pieces)

Tamago egg omelette V	3.80
Shake salmon	6.50
Suzuki sea bass	7.25
Maguro tuna	7.25

Gunkan (2 pieces)

Spicy tuna 🌶️🌶️	6.00
Spicy salmon 🌶️🌶️	5.50
Tobiko	5.00
Marinated seaweed V	5.35
Suzuki sea bass, olive oil mango herbs	5.50

Chirashi 14.75

A selection of colourful scattered choice of fish from our chef, with tamago, tobiko, prawns, wasabi and pickled ginger, all served on a bed of sushi rice.

Makimono (6 pieces)

Salmon avocado maki	6.50
Philadelphia with smoked salmon, avocado & cream cheese	6.50
Tekka tuna hosomaki with wasabi 🌶️	6.50
Spicy tuna maki 🌶️🌶️	7.25
Spicy shake salmon maki 🌶️🌶️	7.00
Vietnamese mixed seaweed & vegetable roll in rice paper V	6.50
Grilled salmon teriyaki	7.00
Tempura dynamite prawns, cucumber, togarashi & mayo 🌶️🌶️	9.50
King crab roll, salmon and Japanese mayo	12.00
Dragon roll eel, tobiko, crab, cucumber and avocado	12.00
Tori crispy breaded chicken with teriyaki sauce	6.75
Miso herbed marinated grilled salmon maki	7.50
Steamed salmon, cream cheese, rucola, wasabi, mayo topping	6.50
Teriyaki seared tuna, avocado, tobiko, mango, sesame seeds, in nori & rice paper topped with spicy mayo 🌶️	11.00
New style dragon, prawn tempura, cucumber, avocado, tobiko, eel & spicy mayo 🌶️🌶️	14.00

Handrolled temaki (1 pieces)

Maguro spicy tuna, spring onions, togarashi chili & lettuce 🌶️🌶️	4.50
Sarada mixed seaweed & cucumber, lettuce, spring onion V	3.75
Spicy shake salmon, spring onions, togarashi chilli & lettuce 🌶️🌶️	4.25
Suzuki marinated seabass with olive oil, mango and herb	4.50

Nigiri Platter (10 pieces) 14.75

Ebi prawn, shake salmon, maguro tuna, unagi eel, suzuki sea bass

The Palace Royal (10 pieces) 16.25

Nigiri shake, maguro, suzuki, unagi, ebi, makimono Philadelphia, king crab, dynamite, seared teriyaki tuna, tori crispy breaded chicken

Sashimi Platter (3 pieces of each) 14.75

Shake salmon, maguro tuna, suzuki seabass

Vietnamese Goi Cuon Spring Rolls (cut into 4 pieces)

Crab meat Vietnamese rice paper open spring rolls 7.25

With mung bean noodles, cucumber, carrots, coriander, mint and tamarind dipping sauce

Prawn Vietnamese rice paper spring rolls 🌶️ 7.95

Grilled prawns in a mild spiced chilli sauce, bean noodles, coriander, mint, basil, cucumber and salad leaves served with a sweet chilli sauce

Duck Vietnamese rice paper spring roll 7.50

Shredded duck with cucumber, carrots, scallions, spring onions mint and hoisin sauce

Salads

Thai Beef 🌶️🌶️ 9.00

Seared beef fillet dressed with a Nam Jim fish sauce, served with mixed lettuce, cucumber, spring onions, lime, coriander and fresh mint

Shake Salmon sashimi 12.50

Salmon sashimi in a soy wasabi dressing, served on a bed of goma wakame seaweed, avocado and mixed salad leaves

Maguro Tuna sashimi 13.50

Tuna sashimi in soy wasabi dressing served on a bed of hijiki and edamame bean seaweed, nori strips, vegetables and salad leaves

Hot Starters

Samosas (3 pieces)

Chicken samosas served with a vegetable raita 7.50

Tikka 🌶️🌶️ (3 pieces)

Marinated grilled chicken on a stick brushed with tikka sauce 7.50

Marinated grilled prawns on a stick brushed with tikka sauce 9.50

Sate 🌶️🌶️ (3 pieces)

Marinated grilled chicken on a stick brushed with peanut sauce 7.50

Marinated grilled pork on a stick brushed with peanut sauce 8.50

Marinated grilled prawns on a stick brushed with peanut sauce 9.50

Marinated grilled beef on a stick brushed with peanut sauce 11.50

Hoy yang 🌶️🌶️🌶️ 15.00

Baked scallop in shell served with a Thai dressing and finished with coconut cream

Duck

Peking duck Half 🧑🧑 €18.50 Full 🧑🧑🧑🧑 €33.00
Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce

Platters

TempAsian Platter 🌶️🌶️ 🧑11.75 🧑🧑 21.50
Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, sweet corn fritter, chao shao sticky spare ribs, marinated seaweed salad, accompanied with sweet chili, kikko soy and sate

Veggie basket 🌱 🌶️ 🧑 7.00 🧑🧑 10.50
Consisting of vegetable samosas, vegetable spring rolls, and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce

Combination basket 🌶️ 🧑10.50 🧑🧑 19.00
Consisting of crispy rice puffed prawn, chicken samosas, duck parcel, vegetable spring rolls and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce

Prawn prawn prawn 🧑 11.50
Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chilli sauce and garlic soy sauce

Soups

Dal ka Shorba 🌱 🌶️ 7.00
Lentil soup finished with coriander, spring onions and a dash of lime juice

Malaysian Laksa Lemak (medium or spicy) 🌶️🌶️ 8.00
Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, coriander and almond flakes

Tom Khaa Kai (medium or spicy) 🌶️🌶️ 7.75
Chicken, galangal, mushroom, and coconut soup

Tom Yam Goong (medium or spicy) 🌶️🌶️ 8.00
Spicy prawn curry based soup enhanced with lemongrass, coriander and kaffir lime leaves

Ramen

Vegetable ramen with tofu 🌱 14.50
Japanese style vegetable based soup enhanced with soy sauce, curry, rice wine, mirin and rice noodles served with grilled vegetables and tofu

Chicken ramen 🌶️🌶️ 17.50
Udon wheat flour noodles, grilled chicken served in a miso soy based soup enhanced with garlic and coriander leaves

Spiced duck 🌶️🌶️ 18.50
Udon wheat flour noodles, sliced roast duck breast served in a miso soy based soup enhanced with garlic and togarashi chili flakes

Beef miso ramen 18.50
Udon wheat flour noodles, sliced grilled beef fillet served in a miso soy based soup enhanced with garlic, coriander leaves, spring onion and a soft boiled egg.

'Land to wok'

Chicken

Yao Guo Ji 14.50
Chinese stir fry chicken with spring onions, coloured peppers and cashews nuts

Murgh Makhani 🌶️🌶️ 15.85
Indian butter chicken marinated in a blended tomato based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves

Mo Gu Ji 17.50
Stir fried chicken with shiitake, oyster and wood ear mushrooms

Panang 🌶️🌶️ 15.75
Thai chicken dish, with pineapple, basil, coriander, onion, chilli, garlic, ginger, fish sauce and Panang curry paste

Pork

Duo Cin Rou Ding 13.25
Strips of pork served in a black bean sauce with vegetables

Gu Lao Xi Lie 12.75
Sweet and sour pork served with fresh pineapple and oriental vegetables

Lamb

Lamb in yellow Thai curry 🌶️🌶️ 13.75
Slow cooked lamb, tendered with spices and enhanced with kaffir lime leaves

Lamb Vindaloo 🌶️🌶️🌶️ 13.25
Spiced lamb, onion, garlic, tomato pulp, vinegar, curry and chilli powder

Beef

Singaporean crispy beef 13.25
Beef strips marinated using the secret Singaporean method, deep fried and served with a sweet chilli sauce

Empal Daging 🌶️🌶️ 17.50
Sweet and spicy Indonesian style marinated beef in a galangal and tamarind base, cooked with vegetables, sambal oelek, kecap manis, onions, garlic

Chinese-style sizzled beef fillet 22.50
Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

Duck

Itek Goreng 🌶️🌶️🌶️ 18.00
Wok tossed sliced duck breast served in a spiced honey and soy sauce

Vegetable

Thai Vegetable Curry V 🌶️🌶️ 12.00
A selection of fresh vegetables, green curry, coconut milk and fish sauce

Thai Vegetable and Tofu Curry V 🌶️🌶️ 13.50
Crisp fried tofu, a selection of fresh vegetables, green curry, coconut milk and fish sauce

Sweet and Sour Tofu V 9.00
Sweet and sour tofu served with fresh pineapple and oriental vegetables

Indian Chana Masala V 🌶️🌶️ 8.50
Chickpeas, onions, tomato, coriander, cumin, curry powder and fresh lemon

'From the sea'

- Shake Yaki** 15.75
Grilled salmon in a saikyo miso sauce, served with teppanyaki grilled vegetables
- Pepes Ikan** 18.50
Steamed fillet of sea bream served with onion, ginger, chilli, palm sugar, lemongrass, turmeric, galangal, shrimp paste, tamarind, basil and wrapped in banana leaves
- Kaeng Kung Mangkawn** 🌶️🌶️ 40.00
Spicy whole lobster in a red Thai curry with fish sauce, coconut milk, lime leaves, tamarind, sweet basil and pineapple

'Sea to wok'

- Japanese Wok Fried Prawns** 17.75
Prawns tossed in wok, stir-fried in a Japanese apple sauce, finished with cream and apple soy
- Indian Butter Prawns** 🌶️🌶️ 18.00
Prawns marinated in a blended tomato based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves
- Thai prawns** 🌶️🌶️ 17.75
Prawns served in a creamy Thai green curry, coconut milk, lemongrass and kaffir lime leaves
- Mixed Seafood Masala** 🌶️🌶️ 19.50
Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce
- Sizzled shellfish** 19.50
Stir fried medley of prawns, calamari and scallops cooked in a delicate ginger sauce

Teppan and charcoal grill

- Charcoal grilled chicken** 16.75
Kyoto-style chicken marinated in cider, soy and ground ginger sauce served on teppan grilled vegetables
- BBQ grilled ribs** 🌶️🌶️ 19.75
BBQ grilled pork baby-ribs marinated in kecap manis, hoisin, palm sugar and rice wine
- Teppanyaki Duck** 22.75
Duck breast, shiitake mushrooms, asparagus, spring onions and garlic cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce
- Beef teppanyaki** 24.75
Fillet of beef, shiitake mushrooms, asparagus, spring onions and garlic cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce
- Grilled rack of lamb** 🌶️🌶️ 28.75
Grilled BBQ style lamb rack, marinated in Indonesian spices and served with grilled vegetables
- Teppanyaki Foie Gras** 49.00
Teppanyaki foie gras, vegetables, marinated in herbs and sake with a miso dipping sauce
- Teppanyaki mixed BBQ** 26.75
Prawns, chicken, beef, shiitake mushrooms, onions, coloured capsicums and spring onions, cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce
- TemptAsian Teppanyaki mixed BBQ** 44.00
Foie gras, scallops, prawns, chicken, beef, shiitake mushrooms, onions, coloured capsicums and spring onions, cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce

Side Dishes

Rice

- Jasmine steamed rice V** 4.00
- Kashmir aromatic rice V** 4.25
With turmeric, raisins, star anise, fried onions and toasted almonds
- Japanese egg fried rice served with beans V** 4.50
- Khao pad** 8.75
Fried rice with crab meat, prawns and fish sauce
- Indonesian nasi goreng fried rice 🌶️🌶️🌶️** 14.50
Served with beef, prawns, chicken, egg, shrimp paste, garlic, chilli sambal oelek and kecapmanis, topped with fresh coriander and lime
- Duck nasi goreng fried rice 🌶️🌶️🌶️** 15.75
Indonesian nasi goreng with shredded duck, egg, shrimp paste, garlic, chili sambal oelek, Kecap manis, finished with fresh coriander and lime
- Tofu crisp fried rice V 🌶️🌶️🌶️** 14.25
Crisp fried tofu tossed with egg fried vegetables served with fresh chili sambal oelek sauce, topped with coriander and salted peanuts

Noodles

- Singaporean style noodles V** 7.25
Egg fried, green bean noodles served with shredded vegetables
- Phad Thai noodles 🌶️🌶️** 8.00
Rice noodles served with prawns, egg and shredded vegetables, finished with a tamarind and fish sauce base
- Bami Goreng noodles 🌶️🌶️🌶️** 12.75
Egg fried noodles, chicken, spring onion, garlic, ginger, Chinese cabbage, bean sprouts in chili sambal oelek and soy sauce
- Combination chow mein noodles** 14.75
Egg fried noodles served with chicken, beef, prawns and vegetables
- Vegetable Chow Mein Noodles V** 12.00
Egg fried noodles served with shredded vegetables

Vegetables

- Stir fried vegetables V** 5.95
Served with fermented black bean sauce and roasted cashew nuts
- Sweet corn fritters V 🌶️** 7.00
Thai style sweet and spicy corn cakes with chili, spring onions, egg and curry paste
- Spicy Korean kimchi V 🌶️🌶️🌶️** 4.75

"Sampaguita Set Menu"

Combination basket 🌶️

Sweet corn fritters, chicken saté, duck parcel and crispy prawn coated in puffed rice accompanied with sweet chili sauce

'Tom Yum Goong' 🌶️🌶️

Spicy prawn curry based soup enhanced with lemongrass, coriander and kaffir lime leaves

Main Courses

Chicken Panang 🌶️🌶️

Thai chicken dish with pineapple, basil, coriander, onion, garlic, ginger and panang curry paste

Dou cin rou ding

Strips of pork in a black bean sauce with vegetables

Empal Daging 🌶️🌶️

Sweet and spicy Indonesian style marinated beef in a galangal and tamarind base, cooked with vegetables, sambal oelek, kecap manis, onions, garlic

Chow mein egg noodles with shredded vegetables

Thai jasmine steamed rice

Dessert

Homemade lemon and mango sorbet

€40 per person (Minimum order of 2)

"Tao Set Menu"

Hoy Yang 🌶️🌶️

Baked scallop in shell served with a Thai dressing and finished with coconut cream

Fish and Shell Fish Laksa 🌶️🌶️

Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, coriander and almond flakes

Peking duck

Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce

Main Courses

Stir fried shellfish

Served in a delicate ginger sauce

Lamb in a Yellow Thai curry 🌶️🌶️

Slow cooked lamb cooked in a Thai yellow curry sauce enhanced with kaffir lime, lemongrass and coriander

Yao Gu Ji

Chinese style stir-fried chicken served with cashew nuts, onions and coloured peppers

Vegetable Phad Thai noodles 🌶️

Khao Pad

Thai styled fried rice with fish sauce and crabmeat

Dessert

Chocolate and coconut crème caramel served with coconut ice cream

€50 per person (Minimum order of 2)

All the above dishes are included in the set menu

These set menus are designed in order to give you a taster menu of what TemptAsian has to offer

Should you wish to amend the menu a charge might be incurred