

SUSHI

NIGIRI (2 pieces)

| Salmon, rice and wasabi | €3.00 |
|--------------------------------|-------|
| Flamed salmon, rice and wasabi | €3.25 |
| Tuna, rice and wasabi | €3.50 |
| Prawns, rice and wasabi | €3.25 |
| Sea bass, rice and wasabi | €3.25 |
| Flamed eel, rice and wasabi | €3.25 |
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SASHIMI (2 pieces)

| Shake salmon | €3.50 |
|----------------|-------|
| Maguro tuna | €4.00 |
| Suzuki seabass | €4.00 |

URAMAKI (8 pieces)

Steamed salmon, rucola, cucumber & Philadelphia €10.50 Spicy salmon, cucumber, panko & togarashi mayo €10.50 Seared salmon in teriyaki glaze, avocado topped with fresh salmon, masago and wasabi mayo €11.00 Fresh salmon, marinated seaweed, onion, mango mayo and basil wrapped in nori and Vietnamese wrapper €11.00 Spicy tuna, cucumber, panko & togarashi mayo Seared tuna in teriyaki glaze, avocado, topped with fresh tuna, masago and wasabi mayo €11.00 Fresh tuna, spring onion, mango and basil in nori and Vietnamese wrapper Vesuvius hot spicy tempura prawn, cucumber, panko and €10.50 togarashi mayo Seared prawns in teriyaki glaze and avocado, topped with prawns, masago, and wasabi mayo €11.00 Spicy eel, cucumber, panko & togarashi mayo €10.00 Glazed eel, seaweed, spring onion, mango and basil in nori with Vietnamese wrapper €10.50 Seared eel kabayaki, teriyaki glaze, avocado, topped with glazed eel, masago, wasabi mayo and sesame seed €11.00

GUNKAN (2 pieces)

Seared salmon in teriyaki glaze, avocado, topped with fresh salmon, masago and wasabi mayo Spicy salmon, cucumber, panko and togarashi mayo €6.50 Seared tuna in teriyaki glaze and avocado, topped with €6.50 masago and wasabi mayo €6.50 Spicy tuna, cucumber, panko and togarashi mayo Seared prawns in teriyaki glaze, avocado, topped with €6.50 masago and wasabi mayo Spicy tempura prawn, cucumber, panko and togarashi €6.50 Sea bass, olive oil, spring onion, coriander, mango and basil €6.50

POKE BOWL

€14.00 Salmon Lover

Teriyaki salmon, steamed salmon, fresh salmon, spicy salmon served with avocado, cucumber, marinated seaweed topped with spring onions, sesame, fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice

Tuna Lover

Seared tuna, spicy tuna and fresh tuna served with mango, avocado, cucumber, topped with spring onions, sesame fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice

Prawn Lover €14.50

Seared prawns and crispy tempura prawns served with mango, avocado, cucumber, topped with spring onions, sesame, fried panko, seawed, masago wasabi mayo and kizami nori in a bowl of rice

EEL Lover €14.50

Flamed eel served with served with mango, avocado, cucumber, topped with spring onions, sesame, fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice

VIETNAMESE GÖI CUỐN SPRING ROLLS

(cut into 4 pieces)

Prawn Vietnamese rice rolls 🗸

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

€9.00 Duck Vietnamese rice paper spring roll

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

SALADS

Thai Beef 🥒 🥒 €10.00

Seared beef fillet dressed with a nam jim fish sauce, served with mixed lettuce, cucumber, spring onions, lime, cilantro and fresh mint

€13.50 Shake Salmon sashimi

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

€14.50 Maguro Tuna Butsu

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 €8.50

Tikka 🛂 (3 pieces)

Marinated grilled chicken on a stick brushed with tikka €8.50

Marinated grilled prawns on a stick brushed with tikka €10.50

Satè 🛂 (3 pieces)

Grilled chicken on a stick brushed with peanut sauce €8.50

Grilled pork on a stick brushed with peanut sauce €9.50

Grilled prawns on a stick brushed with peanut sauce €10.50

Grilled beef on a stick brushed with peanut sauce €12.50

Hoy yang 🥒 🥒 🥒 €15.00

Grilled scallops in shell served with a Thai nam jim chilli fish sauce dressing

DUCK

Half **\$19.50** Full **\$11.50 \$2.00** Peking duck

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

PLATTERS

≜€13.00 **≜≜**€25.00 TemptAsian Platter

Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, sweet corn fritter, chao shao sticky spareribs, marinated seaweed salad, accompanied with sweet chili, kikko soy and satè

Veggie basket V 🥒 **1**€12.00 **1**€23.00

Consisting of vegetable samosas, vegetable spring rolls, and sweet corn fritters, served with sweet chilli sauce and

≜€12.00 **≜≜**€23.00 Combination basket 🥒

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

≗€14.50 Prawn prawn prawn

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

SOUPS

€9.00

Dal ka Shorba V 🥒

Lentil soup finished with coriander, spring onion and a dash of lime juice

Malaysian Laksa Lemak 🥒 🥒 €10.00

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

€9.50 Tom Kha Kai (medium or spicy) Chicken, galangal, mushroom, and coconut soup

Tom Yum Goong (medium or spicy) €10.00

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

RAMEN

Vegetable ramen with tofu V

€15.50

€9.50

Japanese style vegetable based soup enhanced with soy sauce, curry powder, rice wine, mirin and rice noodles served with grilled vegetables, bamboo shoots, garlic, ginger and tofu

Chicken ramen 🛂 €18.50

Udon wheat flour noodles, grilled chicken served in a miso soy-based soup enhanced with garlic, ginger, bamboo shoots, oriental style vegetables 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, ginger, bamboo shoots, oriental style vegetables, coriander leaves and togarashi chili.

Beef miso ramen €18.50

Udon wheat flour noodles, sliced grilled beef fillet served in a miso soy-based soup enhanced with garlic, ginger, bamboo shoots, oriental style vegetables and coriander leaves

'LAND TO WOK'

Chicken

Yao Guo Ji

€15.50 Chinese stir fry chicken with spring onions, coloured peppers and cashew nuts

Murgh Makhani 🥒 🧈 €16.85

Indian butter chicken marinated in a blended tomatobased sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves

Mo Gu Ji €18.50

Stir fried chicken with shiitake, oyster and wood ear mushrooms

€16.50 Panang 🥒 🥒

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

Pork

Duo Cin Rou Ding

€14.00 Strips of pork served in a black bean sauce with vegetables

Gu Lao Xi Lie

Sweet and sour pork served with fresh pineapple and oriental vegetables

Lamb

Lamb in yellow Thai curry 🗸 🥒

€14.75

Slowly cooked lamb, tendered with spices and enhanced with kaffir lime leaves

Lamb Vindaloo 🥒 🥒 🥒

€14.00

Spiced lamb, onion, garlic, tomato pulp, curry, vinegar and chilli powder

Singaporean crispy beef

€14.00

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

Empal Daging 🥒 🧈

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

Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

Duck

Itek Goreng 🛂 🥒 🥒

€19.00

€23.50

Wok tossed sliced duck breast served in a spiced honey and soy sauce

Vegetables

Thai vegetable curry 🗸 🥒

€13.00

A selection of fresh vegetables, green curry, coconut milk and fish sauce

Thai vegetable and tofu curry 🛂 €14.50

Crisp fried tofu, a selection of fresh vegetables, green curry sauce, garlic, ginger, coconut milk, chili, lemongrass, and kaffir lime leaves.

Sweet and sour tofu V €11.50

Sweet and sour tofu served with fresh pineapple, garlic, ginger and oriental vegetables

Indian Chana Masala V 🗸 🥒 €10.50

Chickpeas, onions, tomato, coriander, cumin, curry powder and fresh lemon

'SEA TO WOK'

Japanese Wok Fried Prawns

€18.75

€18.75

Prawns tossed in wok, stir-fried in a Japanese apple sauce, finished with cream and apple soy

Indian Butter Prawns 🥒 🧈 €19.00

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 🥒 🧈

Prawns served in a creamy Thai green curry, coconut milk, lemongrass and kaffir lime leaves

Mixed Seafood Masala €20.50

Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce

Stir fried medley of prawns, calamari and scallops cooked in a delicate ginger sauce

FROM THE SEA

Sizzled shellfish

Shake Yaki

€21.75

€20.50

Grilled salmon in a Saikyo miso sauce, served with teppanyaki grilled vegetables

€23.00 Pepes Ikan

Steamed fillet of sea bream served with onion, ginger, chilli, palm sugar, lemon grass, turmeric, galangal, shrimp paste, tamarind, basil and wrapped in banana leaves

Kaeng kung mangkawn 🗸 🥒

Spicy whole lobster in a red Thai curry with fish sauce, coconut milk, lime leaves, tamarind, basil, garlic, ginger and pineapple.

TEPPANYAKI AND CHARCOAL GRILL

Charcoal grilled chicken

sin palm sugar and rice wine

€23.50

Kyoto-style chicken marinated in cider, soy and ground ginger sauce served on teppanyaki grilled vegetables

BBQ grilled ribs 🛂

BBQ grilled pork baby-ribs marinated in kecap manis, hoi

Teppanyaki duck €25.50

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 €28.50

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

Grilled rack of lamb 🗸 🗸

Grilled Indonesian style BBQ style lamb rack, marinated with Asian aromatic spices served with grilled vegetables

€48.00 Teppanyaki foie gras

Teppanyaki foie gras, vegetables, marinated in herbs, seasoning and sake with a miso dipping sauce

Teppanyaki mixed BBQ €34.00

Prawns, chicken, beef, Shiitake mushrooms, onions, red 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 €46.00

Foie gras, scallops, prawns, chicken, beef, shiitake mushrooms, onions, coloured capsicums and spring onions, garlic, cooked on a hot griddle and seasoned with soy, sake served with a Japanese Ponzu dipping sauce

SIDE DISHES

Rice

Jasmine steamed rice V €4.50

Kashmir aromatic rice

€4.75 With turmeric, raisins, star anise, fried onions and toasted almonds

Japanese egg fried rice

€4.75

served with beans

Khao pad €8.75

Fried rice with crab meat, prawns and fish sauce

Indonesian nasi goreng fried rice 🗸 🧈 €14.75

Served with beef, prawns, chicken, egg, shrimp paste, garlic, chilli and soy sauce, topped with fresh coriander and

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

Crisp fried tofu tossed with egg, stir- fried vegetables served with fresh chili sambal oelek- kecap manis sauce, topped with coriander and salted peanuts

Noodles

Singaporean style noodles

€7.50

€13.00

Egg fried green bean noodles served with vegetables

Phad Thai noodles 🛂 €8.50

Rice noodles served with prawns, egg and vegetables, finished with a tamarind and fish sauce base

Bami Goreng noodles 🗸 🗸 🥒 €13.00

Egg fried noodles, chicken, spring onion, garlic, ginger, Chinese cabbage, bean sprouts and a chili sambal oelek

Combination chow mein noodles

€14.75

Served with chicken, beef, prawns and vegetables

Vegetable Chow Mein Noodles V

Egg fried noodles served with vegetables

Vegetables

Stir fried vegetables V

Served with fermented black bean sauce and roasted cashew nuts

€8.00

Sweet corn fritters ∨ 🧈 €9.50

Thai style sweet and spicy corn cakes with chili, spring onions, egg and curry paste

SET MENUS

"LOTUS"

COMBINATION BASKET 🤳

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

TOM KHAA KAI 🤳 🤳

Chicken, galangal, mushroom, and coconut soup

MAIN COURSES

MO GU JI

Stir fried chicken with shiitake, oyster and Wood Ear mushrooms

GU LAO XI LIE

Sweet and sour pork served with fresh pineapple and oriental 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

RICE AND NOODLES

Singapore style noodles Egg fried vegetable rice

DESSERT

Mango pudding topped with fresh mango and mint

€44 per person (Minimum order for 2)

"SAKURA"

Sushi served with ginger, soy and wasabi

PRAWN PRAWN PRAWN

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

MALAYSIAN LAKSA LEMAK

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

PEKING DUCK

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

MAIN COURSES

Murgh Makhani 🥒 🧈

Indian butter chicken marinated in a blended tomatobased sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves

MIXED SEAFOOD MASALA

Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce

CHINESE-STYLE SIZZLED BEEF FILLET

Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

VEGETABLE PHAD THAI NOODLES 🗸

NASI GORENG FRIED RICE

DESSERT

Spiced lava cake served with coconut ice cream

€64 per person (Minimum order for 2)