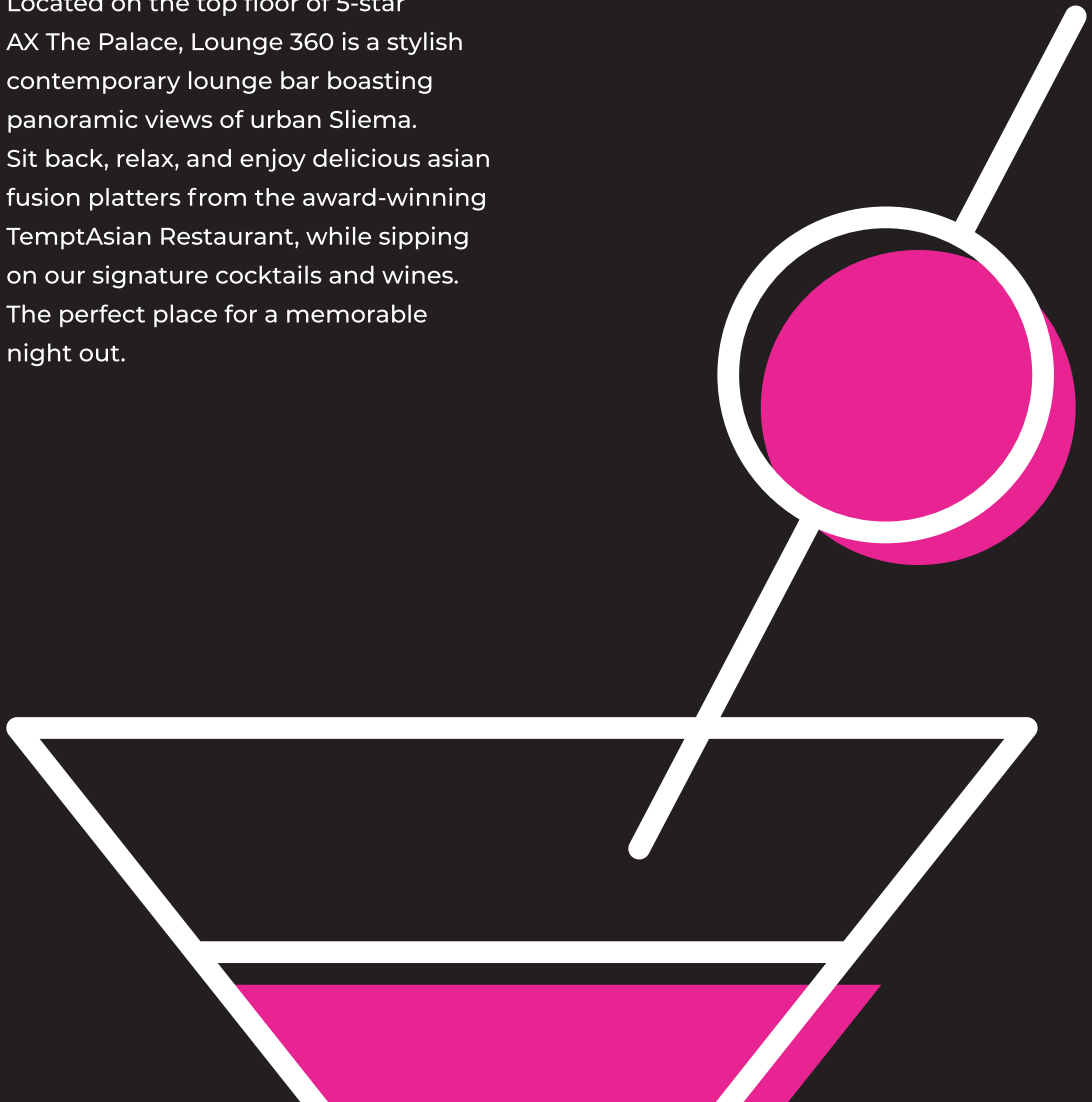


lounge360

Located on the top floor of 5-star AX The Palace, Lounge 360 is a stylish contemporary lounge bar boasting panoramic views of urban Sliema. Sit back, relax, and enjoy delicious asian fusion platters from the award-winning TemptAsian Restaurant, while sipping on our signature cocktails and wines. The perfect place for a memorable night out.



A stylized, minimalist illustration of a martini glass. The glass is outlined in white and contains a vibrant pink liquid. A white line representing a garnish stick extends from the top of the glass, holding a solid pink circle. The background is a solid dark grey.

COCKTAILS.

lounge**360**

GIN COMBINATIONS.

Jasmine	9
Gin, Campari, triple sec, lemon juice & lemon twist	
Tokyo Martini	10
Roku Japanese gin & Dry Martini	
Sakura Blossom	9
In-house infused gin served with Elderflower tonic	
Ginger Saketini	9
Gin, saké, lime juice, cucumber & ginger beer	

FIZZ MOMENTS.

Manila Spritz

Prosecco, Elderflower liqueur, ginger syrup, fresh lemon juice, sugar syrup, apple juice & soda
10

Aperol Spritz

Aperol & Prosecco topped up with soda
9

French 75

Gin Mare, simple syrup, lime juice, topped with prosecco
10

TEMPTASIAN COCKTAILS.

Caipirinha Twist	9
Pitú, passion fruit purée, fresh lime & brown sugar	
Moscow Mule	9
Stolichnaya vodka, fresh lime & ginger beer	
Spicy Asian Mule	9
Chili & coriander infused vodka, lime & ginger beer	
Espresso Martini	9
Vodka, espresso coffee, Kahlua, simple syrup	
Cosmopolitan	9
Vodka, triple sec, cranberry juice & lime juice	
Sing Slang	9
Gin, Cherry brandy, lime juice, pineapple juice & soda water	
Tikki T	9
Spiced rum, white rum, passion fruit purée, pineapple juice, brown sugar, orange and lime wedges	
Long Island Ice-Tea	9
Vodka, rum, gin, tequila, triple sec, fresh lemon, topped up with cola	

NON ALCOHOLIC.

Virgin Colada	8
Coconut puree, pineapple juice and coconut milk	
Ginger Sparkle	8
Fresh ginger, pineapple juice, orange wedges & ginger ale	
Heaven Scent	8
Passion fruit, coconut syrup & pineapple juice	

WINE.



lounge**360**

WHITE WINE.

Chenin Blanc, Ulysses Marsovin, Malta	27
Gavi D.O.C.G Picollo Ernesto, Italy	29
Pecorino I.G.P Cantina Miglianico, Italy	25
Falanghina Beneventano I.G.P Italy	29
Sauvignon Blanc VDP J. Moreau & Fils, France	27
Mouton Cadet Blanc Rothschild, France	34
Chablis Louis Moreau, France	45
Chenin Blanc Douglas Green, S. Africa	29
Sauvignon Blanc 1685 Boschendal, S. Africa	35
Chardonnay Reserva Mas Andes, Chile	34
Pinot Grigio, Signature Mc Guigan, Australia	28
Sauvignon Blanc Framingham, N. Zealand	42

ROSE WINE.

Rosé D' Anjou A.C Domaine de Flines, Loire	26
Château Minuty Minuty, Provence	36

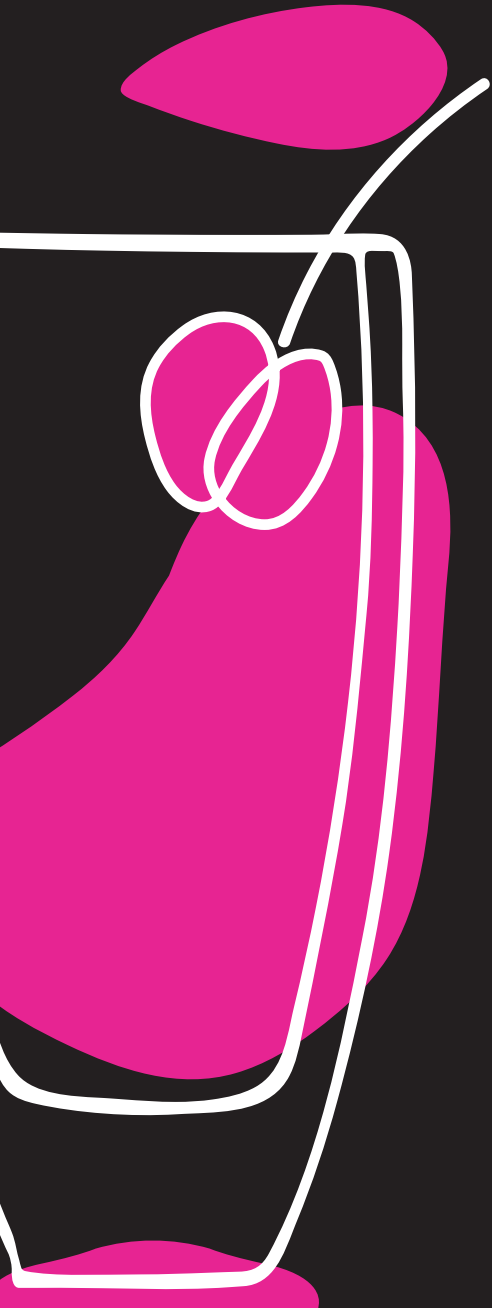
RED WINE.

Shiraz Cabernet Ulysses, Marsovin, Malta	29
Aglianico del Beneventano Corteregia, Italy	26
Criteria Primitivo I.G.T Schola Sarmanti, Italy	32
Carménère Mas Andes, Chile	29
Malbec Reserva Caballero, Argentina	32

SPARKLING WINE & CHAMPAGNE.

Cassar De Malte Malta	40
Prosecco di Valdobbiadene D.O.C.G Italy	32
Baron de Rothschild Champagne	90
Moët et Chandon Brut Champagne	110
Moët et Chandon Brut Rose Champagne	130
Dom Perignon Champagne	300

BEVERAGES.



lounge**360**

BEER & CIDER.

Cisk Lager 50cl	7
Cisk Excel 50cl	7
Corona 33cl	4.6
Heineken 25cl	3.6
Strongbow 50cl	8
Asahi Lager 25cl	4.5
Kingfisher Lager 33cl	4

NON-ALCOHOLIC.

Soft drinks 25cl	3
Selection of juices 25cl	3
Red Bull	5.25
Tonic Water / Bitter Lemon	3
Water Natural / Sparkling	5.4

VODKA.

Smirnoff	5.2
Absolut	5.2
Grey Goose	7.2
Snow Leopard	5.6

TEQUILA.

5.2

APERITIFS.

Aperol	5.2
Campari	5.2
Martini Rosso, Bianco, Dry	5.2
Pernod	5.2
Ricard	5.2

GIN.

Gordon's Dry	5.2
Bombay Sapphire	5.5
Hendrick's	6.6
Monkey 47	8.2
Gin Mare	7.5
Roku	6.6
The Botanist	6.6
Plymouth Gin	5.6

LIQUEURS.

Cointreau, Drambuie, Disaronno Amaretto, Frangelico, Tia Maria, Kahlua, Sambuca, Sambuca Caffè	5.2
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DIGESTIVES.

Amaro Montenegro, Amaro Ramazzotti, Averna, Branca Menta, Fernet Branca, Jägermeister, Limoncello, Grappa	5.2
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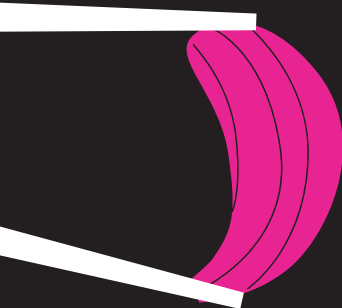
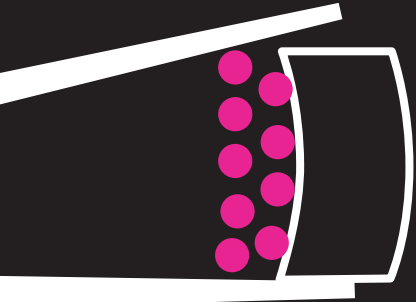
RUM.

Bacardi / Malibu	5.2
Captain Morgan Spiced	5.2
Captain Morgan Black	5.6
Havana Club 7 Y.O	5.6
Brugal XV Reserve	7.2

WHISKY.

The Famous Grouse	5.2
Jameson	5.2
Jack Daniel's	5.8
JW Black label	7.6
Glenfiddich 12 Y.O	7.6
Glenfiddich 15 Y.O	9.2
Glenfiddich 18 Y.O	12.6

FOOD.



SUSHI.

URAMAKI (8 pieces)

Ninja roll spicy salmon, cucumber, panko topped with spicy mayo, topped with chopped garlic and spring onion 11.5

Rainbow roll fresh salmon, mango, fresh basil, wrapped Vietnamese wrapper topped with marinated seaweed, mango mayo and fried onion 12

Dragon spicy tuna roll, cucumber, panko top with togarashi mayo 11.5

Maguro roll seared tuna in teriyaki glaze, shitake mushroom and avocado topped with flamed tuna, teriyaki sauce and masago 12

Dynamite ebi roll, hot spicy tempura prawn, cucumber, panko and togarashi mayo 12

Tori katsu roll crispy fried chicken, cucumber, cream cheese topped sesame seeds and spicy srirachia sauce 11.5

Yasai roll pickled vegetables with carrots, asparagus, daikon topped with sesame seeds and avocado mayo 🥒 11.5

Kappa maki vinaigrette rice and cucumber with seaweed and mango mayo 🥒 11

Avo maki vinaigrette rice and avocado with seaweed and mango mayo 🥒 11.5

THE ROYAL SUSHI PLATTER 33

Chef's choice platter 24 pieces
6 Nigiri, 6 Sashimi, 12 Uramaki

NIGIRI (2 pieces)

Sake salmon, rice and wasabi 3.5
Flamed salmon, rice and wasabi 3.5
Maguro tuna, rice and wasabi 3.5

SASHIMI (2 pieces)

Shake salmon 4
Maguro tuna 4
Suzuki seabass 4

POKE BOWLS.

Salmon Lover 15

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

Tuna Lover 15

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

Yasai Lover 🥒 15

Assorted vegetable with mango, avocado, cucumber, sweetcorn topped with spring onions, sesame, fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice

FOOD.



lounge**360**

PLATTERS.

TemptAsian Platter 28

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 26

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

RICE AND NOODLES.



Indonesian nasi goreng fried rice

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

16

Combination chow mein noodles

Served with chicken, beef, prawns and vegetables

16



Vegetable chow mein noodles

Egg fried noodles served with vegetables

15

SNACKS.

Spring rolls fried (3 pieces)

Vegetable spring rolls, sweet chili sauce 11

Duck spring rolls, hoisin sauce 12

Dumplings steamed or fried (6 pieces)

Chicken, garlic soy sauce 13


Pork, with garlic soy sauce 13

Vegetable, garlic soy 12

Indian samosas (2 pieces)

Chicken, vegetable raita 11

Lamb, vegetable raita 12

Vegetable, mango and coriander chutney  10

Tikka (3 pieces)

Marinated grilled chicken on a stick brushed with tikka sauce 11

Marinated grilled prawns on a stick brushed with tikka sauce 12

Satè (3 pieces)

Grilled chicken on a stick, peanut sauce 11

Grilled pork on a stick, peanut sauce 11

Grilled prawns on a stick, peanut sauce 12

ALLERGENS



Please note that although some menu items do not contain nuts and/or gluten as main ingredients, dishes are prepared in a kitchen where nuts and gluten-containing ingredients are used. Consequently, there is a possibility of cross-contamination and traces of nuts, nut oil, gluten, or other allergenic ingredients, even if not explicitly mentioned in the description or menu item.

TemptAsian cannot guarantee that all products are free from nuts, gluten, and other allergens and therefore cannot be held responsible for any issues related to food allergies, including those caused by mustard seeds, sesame seeds, celery, onions, garlic, chili, and dairy consumption.