



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.

Here at TemptAsian, all our dishes have been given an original twist with the restaurant's very own distinctive touch and they have become signature dishes among the most discerning of diners.

The restaurant offers the perfect atmosphere and the idyllic location for anyone seeking a special place to dine. Please note that all dishes can be shared, and we encourage it.

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

🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Spicy 🌿 Vegetarian 🌿 GF Gluten free

SUSHI

NIGIRI (GF) (2 pieces)

Sake salmon, rice and wasabi	3.5
Flamed salmon, rice and wasabi	3.5
Maguro tuna, rice and wasabi	3.5
Ebi prawns, rice and wasabi	3.5
Suzuki sea bass, rice and wasabi	3.5
Unagi flamed eel, rice and wasabi	3.5
Cucumber and avocado (v)	3

SASHIMI (GF) (2 pieces)

Shake salmon	4
Maguro tuna	4
Suzuki seabass	4

URAMAKI (8 pieces)

Ninja roll spicy salmon, cucumber, panko topped with spicy mayo, topped with chopped garlic and spring onion	11.5
Fuji roll seared salmon in teriyaki glaze, shiitake mushroom and avocado topped with flamed salmon, teriyaki sauce and masago	11.5
Futomaki roll , salmon and avocado	11.5
Rainbow roll fresh salmon, mango, fresh basil, wrapped in Vietnamese wrapper topped with marinated seaweed, mango mayo and fried onion	12
Dragon roll spicy tuna roll, cucumber, panko topped with togarashi mayo	11.5
Maguro roll seared tuna in teriyaki glaze, shiitake mushroom and avocado topped with flamed tuna, teriyaki sauce and masago	12
Sapporo maki , fresh salmon, tuna, wasabi, fresh chives with crispy fried sweet potato and togarashi mayo	12
Ebi maki roll seared prawns, teriyaki glaze, shitiake mushroom and avocado topped with flamed prawn, teriyaki sauce and masago	11.5
Osaka crispy fried tempura prawn, avocado, cucumber, teriyaki sauce, spicy mango and orange masago	12
Unagi kabayaki roll , glazed eel in unagi sauce with avocado, topped with flamed eel, teriyaki sauce and masago	11.5
Hiroshima fresh seabass, pickled cucumber, asparagus, Japanese kewpie mayo, topped with flamed seabass, teriyaki and tobiko	12
Tori katsu roll crispy fried chicken, cucumber, cream cheese topped sesame seeds and spicy sriracha sauce	11.5
Yasai roll pickled vegetables with carrots, asparagus, daikon topped with sesame seeds and avocado mayo (v)	11.5
Kappa maki vinaigrette rice, cucumber and mango wrapped in tofu sheet (v)	11.5
Avo maki vinaigrette rice and avocado with seaweed and mango mayo (v)	11.5

GUNKAN (2 pieces)

Seared salmon in teriyaki glaze, avocado, topped with fresh salmon, masago and wasabi mayo	7.5
Seared tuna in teriyaki glaze and avocado, topped with masago and wasabi mayo	7.5
Seared prawns in teriyaki glaze, avocado, topped with masago and wasabi mayo	7.5
Spicy tempura prawn, cucumber, panko and togarashi mayo	7.5
Sea bass, olive oil, spring onion, coriander, mango and basil	7.5

SUSHI BOMB (2 pieces)

Panko crispy salmon balls marinated in miso, spring onions and togarashi	8.5
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SUSHI PLATTER

The Royal Sushi Platter (24 Piece)	33
Chef’s choice platter 6 Nigiri, 6 Sashimi, 12 Uramaki	

COLD PLATES

Thai Beef salad (GF) 🌶️🌶️	11.5
Seared beef fillet dressed with a nam jim fish sauce, mixed lettuce, cucumber, spring onions, lime, cilantro and fresh mint	
Shake Salmon Sashimi Salad	13.5
Salmon sashimi with goma wakame seaweed and avocado salad topped with wasabi sesame seeds, dressed soy & wasabi dressing	
Maguro Tuna Butsu Salad	14.5
Tuna sashimi with hijiki, mango & edamame bean seaweed salad, topped with kizami nori, miso, ginger and soy dressing	

TARTARE

Salmon and avocado tartare marinated with sesame oil	12.5
Tuna and avocado tartare marinated with sesame oil	13.5

VIETNAMESE GỎI CUỐN ROLLS

Prawn Vietnamese Rice Paper Roll (GF) 🌶️	10
Grilled prawns in spiced chilli sauce, bean noodles, coriander, mint, basil, cucumber and salad leaves served with sweet chilli	
Duck Vietnamese Rice Paper Roll	10
Shredded duck with cucumber, carrots, scallions, spring onions mint and hoisin sauce	

HOT STARTERS

DUMPLINGS STEAMED OR PAN SEARED (5 pieces)

Chicken served with garlic soy sauce	13
Pork served with garlic soy sauce	13
Vegetable served with garlic soy sauce	12

INDIAN SAMOSAS (2 pieces)

Chicken samosas served with raita dipping	11
Lamb samosas with raita dipping	12
Vegetable samosas served with mango and coriander chutney (v)	10

TIKKA (GF) 🌶️🌶️ (3 pieces)

Marinated grilled chicken in tikka spices on a stick finished in yoghurt and lemon	11
Marinated grilled pork in tikka spices on a stick finished in yoghurt and lemon	11
Marinated grilled prawns in tikka spices on a stick finished in yoghurt and lemon	12

SATÈ (GF) 🌶️🌶️ (3 pieces)

Marinated grilled chicken in ginger, garlic, lime and honey on a stick brushed with peanut sauce	11
Marinated grilled pork in ginger, garlic, lime and honey on a stick brushed with peanut sauce	11
Marinated grilled prawns in ginger, garlic, lime and honey on a stick brushed with peanut sauce	12

YAKITORI 🌶️🌶️ (3 pieces)

Marinated grilled chicken in soy, sake and mirin on a stick	11
Marinated grilled pork in soy, sake and mirin on a stick	11
Marinated grilled prawns in soy, sake and mirin on a stick	12

HOY YANG (GF) 🌶️🌶️🌶️ (3 pieces) 15

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

THAI SOFT-SHELL CRAB 15

Asian vegetable salad and Phad Thai dipping sauce

SHARING

TemptAsian Platter 🌶️🌶️ 👤👤 28.5

Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, vegetable gyoza, chao shao sticky spareribs, marinated seaweed salad, accompanied with sweet chilli, kikko soy and saté

Veggie Basket (V) 🌶️ 👤👤 26.5

Consisting of Indian vegetable samosas, vegetable spring rolls, and vegetable gyoza, served with sweet chilli sauce and garlic soy sauce

Prawn Prawn Prawn 👤👤 30.5

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

PEKING DUCK

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

Half 👤👤 21 Full 👤👤👤👤 37.5

SOUPS

Dal Ka Shorba (V, GF) 🌶️ 10

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

Malaysian Laksa Lemak 🌶️🌶️ 11.5

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

Tom Kha Kai (medium or spicy) 🌶️🌶️ 11

Chicken, galangal, mushroom and coconut soup

Miso Soup (V) 10.5

Classic Japanese fermented bean dashi, served with seaweed, tofu and spring onion

RAMEN

Chicken Ramen 🌶️🌶️ 19.5

Udon wheat flour noodles, grilled chicken served in a miso based dashi enhanced with garlic, ginger, bamboo shoots, oriental style vegetables, soft boiled egg and coriander leaves

Spiced Duck 🌶️🌶️ 19.5

Udon wheat flour noodles, sliced roast duck breast served in a miso based dashi enhanced with garlic, ginger, bamboo shoots, oriental style vegetables, soft boiled egg, coriander leaves and togarashi chilli.

Beef Ramen 19.5

Udon wheat flour noodles, sliced grilled beef fillet served in a miso based dashi enhanced with garlic, ginger, bamboo shoots, oriental style vegetables soft boiled egg and coriander leaves

‘LAND TO WOK’

Chicken

Korean Chicken	16.5
Crispy coated chicken in panko tossed in gochujang sauce made with chilli paste, soy sauce, sesame seeds, garlic, capsicums and carrots	
Thai Green Curry Chicken (GF)	16.5
Green curry chicken simmered with a blend of Thai spices with fish sauce, aubergines and coconut milk	
Panang (GF) 🌶️🌶️	17.5
Thai chicken dish, with pineapple, basil, coriander, onion, chilli, garlic, ginger, fish sauce and Panang curry paste	
Yao Guo Ji	16.5
Chinese stir fry chicken with spring onions, coloured peppers and cashew nuts	
Mo Gu Ji	18.5
Stir fried chicken with shiitake, oyster and wood ear mushrooms	
Murgh Makhani (GF) 🌶️🌶️	17.5
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	

Pork

Duo Cin Rou Ding	15.5
Strips of pork served in a black bean sauce with vegetables	
Gu Lao Xi Lie (GF)	15.5
Sweet and sour pork served with fresh pineapple and oriental vegetables	
Pork Butter Masala (GF) 🌶️🌶️	16.5
Cooked with cumin, onions, tomato paste, garam masala, coriander and lime jus	

Lamb

Lamb In Yellow Thai Curry (GF) 🌶️🌶️	15.5
Slowly cooked lamb, tendered with spices and enhanced with kaffir lime leaves	
Lamb Vindaloo (GF) 🌶️🌶️🌶️	15.5
Spiced lamb, onion, garlic, tomato pulp, curry, vinegar and chilli powder	

Beef

Singaporean Crispy Beef	15.5
Beef strips marinated using the secret Singaporean method, deep fried and served with a sweet chilli sauce	
Beef Oyster	18.5
Classic beef oyster tossed with bamboo shoots and an array of vegetables in a garlic, ginger, velvety oyster sauce	
Empal Daging 🌶️🌶️	19.5
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	24.5
Sliced fillet of beef served with spring onions, butter, ginger and garlic served on a hot griddle	

Duck

Itek Goreng 🌶️🌶️🌶️ 19.5
Tossed sliced duck breast served in a spiced honey and soy sauce

Vegetables

Thai Vegetable Curry (V) 🌶️🌶️ 14.5
Fresh vegetables, green curry, coconut milk and fish sauce

Chinese Crispy Fried Tofu (V) 15.5
Tossed with vegetables in doubanjiang fermented spicy sauce

Wok Tossed Vegetables Sichuan Style(V) 14.5
Sizzling vegetables with cashew nuts, garlic, ginger and sake

Indian Chana Masala (V, GF) 🌶️🌶️ 14.5
Chickpeas, onions, tomato, coriander, cumin, curry powder and fresh lemon

‘SEA TO WOK’

Indian Butter Prawns (GF) 🌶️🌶️ 19.5
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 (GF) 🌶️🌶️ 19.5
Prawns served in a creamy Thai green curry, coconut milk, lemongrass and kaffir lime leaves

Mixed Seafood Masala (GF) 🌶️🌶️ 21.5
Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce

Sizzled Shellfish 21.5
Stir fried medley of prawns, calamari and scallops cooked in a delicate ginger sauce

TEPPANYAKI AND CHARCOAL GRILL

Charcoal Grilled Chicken 24.5
Kyoto-style chicken marinated in cider, soy and ground ginger sauce served on teppanyaki grilled vegetables

BBQ Grilled Ribs 🌶️🌶️ 24.5
BBQ grilled pork baby-ribs marinated in kecap manis, hoisin palm sugar and rice wine

Teppanyaki Duck 26.5
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 (GF) 29.5
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 🌶️🌶️ 30.5
Indonesian BBQ style lamb rack, marinated in Asian aromatic spices and grilled vegetables

Temptasian Teppanyaki Mixed BBQ 36.5
Scallops, prawns, chicken, beef, shiitake mushrooms, onions, coloured peppers and spring onions, garlic, cooked on a hot griddle and seasoned with soy, sake served with a Japanese Ponzu dipping sauce

FROM THE SEA

Shake Yaki (GF)	22.5
Grilled salmon in a Saikyo miso sauce, served with teppanyaki grilled vegetables	
Pepes Ikan (GF)	23.5
Steamed fillet of sea bream dressed with ginger, chilli, palm sugar, lemongrass, turmeric, galangal, shrimp paste, tamarind, basil and wrapped in banana leaves	
Kaeng Kung Mangkawn (GF) 🌶️🌶️	49.5
Spicy whole lobster in a red Thai curry with fish sauce, coconut milk, lime leaves, tamarind, basil, garlic, ginger and pineapple	

RICE SIDE DISHES

Jasmine Steamed Rice (GF, V)	4.9
Kashmiri Aromatic Rice (GF, V)	4.9
With turmeric, raisins, star anise, fried onions and toasted almonds	
Japanese Egg Fried Rice (GF, V)	4.9
served with edamame beans	
Khao Pad (GF)	9
Fried rice with crab meat, prawns and fish sauce topped with cucumber, tomatoes and coriander	
Indonesian Nasi Goreng Fried Rice 🌶️🌶️	16
Served with beef, prawns, chicken, egg, shrimp paste, garlic, chilli and soy sauce, topped with fresh coriander and lime	
Tofu Crisp Fried Rice (V) 🌶️🌶️🌶️	16
Crisp fried tofu tossed with egg, stir fried vegetables served with fresh chilli sambal oelek, kecap manis sauce, topped with coriander and salted peanuts	

NOODLES SIDE DISHES

Singaporean Style Noodles (V)	7.5
Egg fried green bean noodles served with vegetables	
Phad Thai Noodles (GF) 🌶️🌶️	9
Rice noodles served with prawns, eggs and vegetables, finished with a tamarind and fish sauce base finished with coriander, chilli, lime, roasted peanuts and fried onions	
Bami Goreng Noodles 🌶️🌶️🌶️	13
Egg fried noodles, chicken, spring onion, garlic, ginger, Chinese cabbage, bean sprouts and a chilli sambal oelek sauce	
Combination Chow Mein Noodles	16
Egg and vegetables wok tossed noodles served with chicken, beef, prawns in a soy based sauce	
Vegetable Chow Mein Noodles (V)	15
Egg fried noodles served with vegetables in a soy based sauce	

VEGETABLES SIDE DISHES

Stir Fried Vegetables (V)	
Served with fermented black bean sauce and roasted cashew nuts	
Sweet And Sour Tofu (GF, V)	10.5
Crispy fried tofu served with fresh pineapple and oriental vegetables in a sweet and sour sauce	

“LOTUS SET MENU”

TEMPTASIAN PLATTER

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

TOM KHA 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

THAI VEGETABLE CURRY

Fresh vegetables, green curry, coconut milk and fish sauce

RICE AND NOODLES

Singapore style noodles

Jasmine steamed rice

DESSERT

Homemade sorbet

€45 per person

“SAKURA SET MENU”

SUSHI

Chef’s nigiri and sashimi plate

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 tomato-based 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

KASHMIRI AROMATIC RICE

DESSERT

Pineapple & mango kataifi baked layered cake, honey & tamarind sauce

€65 per person

Minimum order for 2

