



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

“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