



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, chili 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)

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

<b>The Royal Sushi Platter</b> (24 Piece) Chef's choice platter 6 Nigiri, 6 Sashimi, 12 Uramaki	33
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## 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 (4 pieces)

- Prawn Vietnamese Rice Rolls** (GF) 🌶️ 10  
Grilled prawns in spiced chili sauce, bean noodles, coriander, mint, basil, cucumber and salad leaves served with sweet chilli

- Duck Vietnamese Rice Paper Rolls** 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 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 SOFTSHELL 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 chili, kikko soy and sate

**Veggie Basket** (V) 🌶️ 👤👤 26.5  
Consisting of Indian vegetable samosas, vegetable spring rolls, and vegetable gyoza, served with sweet chili sauce and garlic soy sauce

**Prawn Prawn Prawn** 👤👤 30.5  
Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chili 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 chili

**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 in panko tossed in Gochujang sauce made with chili 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, aubergine, vegetables and coconut milk

**Panang** (GF) 🌶️🌶️ 17.5  
Thai chicken dish, with pineapple, basil, coriander, onion, chili 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, chili, 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 with vegetables tendered with spices and enhanced with kaffir lime leaves

**Lamb Vindaloo** (GF) 🌶️🌶️🌶️ 15.5  
Spiced lamb, onion, garlic, tomato pulp, curry, vinegar and chili powder

### Beef

**Singaporean Crispy Beef** 15.5  
Beef strips marinated using the secret Singaporean method, deep fried and served with a sweet chili 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, chili, turmeric, ground cashews and fenugreek leaves

**Thai Prawns** (GF) 🌶️🌶️ 19.5  
Prawns served with vegetables 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, hoi sin 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, chili, palm sugar, lemon grass, 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
- Kashmir 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, chili 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 chili 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, chili lime, roasted peanuts and fried onions
- Bami Goreng Noodles** 🌶️🌶️🌶️ 13  
Egg fried noodles, chicken, spring onion, garlic, ginger, Chinese cabbage, bean sprouts and a chili 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) 9.5  
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 chili, kikko soy and satè

### 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

#### 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 choice plate

### PRAWN PRAWN PRAWN

Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chili 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, chili, 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

#### KASHMIR AROMATIC RICE

#### DESSERT

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

**€65 per person**

Minimum order for 2