



Welcome to TemptAsian Restaurant

TemptAsian is an Asian fusion restaurant, showcasing a variety of various 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	4.0
Flamed salmon, rice and wasabi	4.0
Maguro tuna, rice and wasabi	4.0
Ebi prawns, rice and wasabi	4.0
Unagi flamed eel, rice and wasabi	4.0
Cucumber and avocado (V)	4.0

SASHIMI (GF) (2 pieces)

Shake salmon	4.5
Maguro tuna	4.5

URAMAKI (8 pieces)

Ninja roll spicy salmon, cucumber, panko topped with spicy mayo, topped with chopped garlic and spring onion	12.0
Fuji roll seared salmon in teriyaki glaze, shitake mushroom and avocado topped with flamed salmon, teriyaki sauce and masago	12.0
Futomaki roll , salmon and avocado	12.0
Rainbow roll fresh salmon, mango, fresh basil, wrapped in Vietnamese wrapper topped with marinated seaweed, mango mayo and fried onion	13.0
Dragon roll spicy tuna roll, cucumber, panko topped with togarashi mayo	12.0
Maguro roll seared tuna in teriyaki glaze, shitake mushroom and avocado topped with flamed tuna, teriyaki sauce and masago	13.0
Sapporo maki , fresh salmon, tuna, wasabi, fresh chives with crispy fried sweet potato and tongarashi mayo	13.0
Ebi maki roll seared prawns, teriyaki glaze, shitake mushroom and avocado topped with flamed prawn, teriyaki sauce and masago	12.0
Osaka crispy fried tempura prawn, avocado, cucumber, teriyaki sauce, spicy mango and orange masago	13.0
Unagi kabayaki roll , glazed eel in unagi sauce with avocado, topped with flamed eel, teriyaki sauce and masago	12.0
Duck roll crispy duck, scallions and cucumber	13.0
Tori katsu roll crispy fried chicken, cucumber, cream cheese topped sesame seeds and spicy srirachia sauce	12.0
Yasai roll pickled vegetables with carrots, asparagus, daikon topped with sesame seeds and avocado mayo (V)	12.0
Kappa maki vinaigrette rice, cucumber and mango wrapped in tofu sheet (V)	12.0
Avo maki vinaigrette rice and avocado with seaweed and mango mayo (V)	12.0

GUNKAN (2 pieces)

Sea bass, olive oil, spring onion, coriander, mango and basil	8.0
Seared salmon in teriyaki glaze, avocado, topped with fresh salmon, masago and wasabi mayo	8.5
Seared tuna in teriyaki glaze and avocado, topped with masago and wasabi mayo	8.5
Seared prawns in teriyaki glaze, avocado, topped with masago and wasabi mayo	9.0
Spicy tempura prawn, cucumber, panko and togarashi mayo	9.0

SUSHI BOMB (2 pieces)

Panko crispy salmon balls marinated in miso, spring onions and togarashi	10.5
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SUSHI PLATTERS

The Royal Sushi Platter (24 Piece)	34.5
Chef's choice platter 6 Nigiri, 6 Sashimi, 12 Uramaki	

COLD PLATES

- Thai Beef salad** (GF) 🌶️🌶️ 12.0
Seared beef fillet dressed with a nam jim fish sauce, mixed lettuce, cucumber, spring onions, lime, cilantro and fresh mint
- Shake Salmon Sashimi** 14.0
Salmon sashimi with goma wakame seaweed and avocado salad topped with wasabi sesame seeds, dressed soy & wasabi dressing
- Maguro Tuna Butsu** 15.0
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 14.5
Tuna and avocado tartare marinated with sesame oil 15.5

VIETNAMESE GỎI CUỐN ROLLS

- Prawn Vietnamese rice rolls** (GF) 🌶️ 10.5
Grilled prawns in spiced chilli sauce, bean noodles, coriander, mint, basil, cucumber and salad leaves served with sweet chilli
- Duck Vietnamese rice paper roll** 10.5
Shredded duck with cucumber, carrots, scallions, spring onions mint and hoisin sauce

HOT STARTERS

DUMPLINGS STEAMED, FRIED OR PAN SEARED (6 pieces)

- Chicken served with garlic soy sauce 14.0
Pork served with garlic soy sauce 14.0
Vegetable served with garlic soy 13.0

INDIAN SAMOSAS (2 pieces)

- Chicken samosas served with raita dipping 11.5
Vegetable samosas served with mango and coriander chutney (V) 10.5

TIKKA (GF) 🌶️🌶️ (3 pieces)

- Marinated grilled chicken in tikka spices on a stick finished in yoghurt and lemon 11.5
Marinated grilled pork in tikka spices on a stick finished in yoghurt and lemon 11.5
Marinated grilled prawns in tikka spices on a stick finished in yoghurt and lemon 12.5

SATÈ (GF) 🌶️🌶️ (3 pieces)

- Marinated grilled chicken in ginger, garlic, lime and honey on a stick brushed with peanut sauce 11.5
Marinated grilled pork in ginger, garlic, lime and honey on a stick brushed with peanut sauce 11.5
Marinated grilled prawns in ginger, garlic, lime and honey on a stick brushed with peanut sauce 12.5

YAKITORI 🌶️🌶️ (3 pieces)

- Marinated grilled chicken in soy, sake and mirin on a stick 11.5
Marinated grilled pork in soy, sake and mirin on a stick 11.5
Marinated grilled prawns in soy, sake and mirin on a stick 12.5

HOY YANG (GF) 🌶️🌶️🌶️ (3 pieces) 15.5
Grilled scallops in shell served with a Thai nam jim chilli fish sauce dressing

THAI SOFTSHELL CRAB 15.5
Asian vegetable salad and Phad Thai dipping sauce

SHARING

TemptAsian Platter 🌶️🌶️ 👤👤 29.5
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 satè

Veggie Basket (V) 🌶️ 👤👤 27.0
Consisting of Indian vegetable samosas, vegetable spring rolls, and vegetable gyoza, served with sweet chilli sauce and garlic soy sauce

Prawn Prawn Prawn 👤👤 31.5
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 👤👤 22.0 Full 👤👤👤👤 38.5

SOUPS

Dal Ka Shorba (V, GF) 🌶️ 10.0
Lentil soup finished with coriander, spring onion and a dash of lime juice

Malaysian Laksa Lemak 🌶️🌶️ 12.0
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) 🌶️🌶️ 11.5
Chicken, galangal, mushroom and coconut soup

Miso Soup (V) 11.0
Classic Japanese fermented bean dashi, served with seaweed, tofu and spring onion

RAMEN

Chicken Ramen 🌶️🌶️ 20.0
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 🌶️🌶️ 20.0
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 20.0
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** 🌶️🌶️
Crispy coated in panko tossed in Gochujang sauce made with chili paste, soy sauce, sesame seeds, garlic, capsicums and carrots 17.0
- Thai Green Curry Chicken** (GF) 17.5
Green curry chicken simmered with a blend of Thai spices with fish sauce, aubergines and coconut milk
- Panang** (GF) 🌶️🌶️ 17.0
Thai chicken dish with pineapple, basil, coriander, onion, chili, garlic, ginger, fish sauce, Panang curry paste and vegetables
- Yao Guo Ji** 17.0
Chinese stir fry chicken with spring onions, coloured peppers and cashew nuts
- Mo Gu Ji** 19.0
Stir fried chicken with shiitake, oyster and wood ear mushrooms
- Murgh Makhani** (GF) 🌶️🌶️ 18.0
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
- Chicken Vindaloo** 🌶️🌶️🌶️ 16.0
Spiced chicken, onion, garlic, tomato pulp, curry, vinegar and chili powder

Pork

- Duo Cin Rou Ding** 16.0
Strips of pork served in a black bean sauce with vegetables
- Gu Lao Xi Lie** (GF) 16.5
Sweet and sour pork served with fresh pineapple and vegetables

Lamb

- Lamb In Yellow Thai Curry** (GF) 🌶️🌶️ 16.5
Slowly cooked lamb, tendered with spices and enhanced with kaffir lime leaves
- Lamb Vindaloo** (GF) 🌶️🌶️🌶️ 16.0
Spiced lamb, onion, garlic, tomato pulp, curry, vinegar and chili powder

Beef

- Singaporean Crispy Beef** 16.5
Beef strips marinated using the secret Singaporean method, deep fried and served with a sweet chili sauce
- Beef Oyster** 19.0
Classic beef oyster tossed with bamboo shoots and an array of vegetables in a garlic, ginger velvety oyster sauce
- Empal Daging** 🌶️🌶️ 20.0
Sweet and spicy Indonesian style marinated beef in a galangal and tamarind base, cooked with vegetables, sambal oelek, kecap manis, onions and garlic
- Chinese-Style Sizzled Beef Fillet** 25.0
Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

Duck

- Itek Goreng** 🌶️🌶️🌶️ 20.0
Tossed sliced duck breast served in a spiced honey and soy sauce

Vegetables

- Thai Vegetable Curry** (V) 🌶️🌶️ 15.0
Fresh vegetables, green curry, coconut milk and fish sauce
- Chinese Crispy Fried Tofu** (V) 16.0
Tossed with vegetables in Doubanjiang fermented spicy sauce
- Wok tossed vegetables Sichuan style** (V) 15.0
Sizzling vegetables with cashew nuts, garlic, ginger and sake
- Indian Chana Masala** (V, GF) 🌶️🌶️ 15.0
Chickpeas, onions, tomato, coriander, cumin, curry and lemon

'SEA TO WOK'

- Indian Butter Prawns** (GF) 🌶️🌶️ 20.0
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
- Prawn Vindaloo** 🌶️🌶️🌶️ 20.0
Spiced prawns, onion, garlic, tomato pulp, curry, vinegar and chili powder
- Thai Prawns** (GF) 🌶️🌶️ 20.0
Prawns served in a creamy Thai green curry, coconut milk, lemongrass and kaffir lime leaves
- Japanese Seafood** 🌶️ 22.0
Scallops, calamari and prawns tossed garlic, ginger, sake and soy with seasonal vegetables
- Sizzled Shellfish** 22.0
Stir fried medley of prawns, calamari and scallops cooked in a delicate ginger sauce

TEPPANYAKI AND CHARCOAL GRILL

- Teppanyaki Japanese Grilled Seabass** 26.5
Grilled seabass with vegetables and soya wasabi sauce
- Charcoal Grilled Chicken** 25.0
Kyoto-style chicken marinated in cider, soy and ground ginger sauce served on teppanyaki grilled vegetables
- BBQ Grilled Ribs** 🌶️🌶️ 25.0
BBQ grilled pork baby-ribs marinated in kecap manis, hoi sin, palm sugar and rice wine
- Teppanyaki Duck** 27.0
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) 30.0
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** 🌶️🌶️ 32.5
Indonesian BBQ style lamb rack, marinated in Asian aromatic spices and grilled vegetables
- Temptasian Teppanyaki Mixed BBQ** 37.0
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

FROM THE SEA

- Shake Yaki** (GF) 23.0
Grilled salmon in a Saikyo miso sauce, served with teppanyaki grilled vegetables
- Pepes Ikan** (GF) 24.0
Steamed fillet of sea bass dressed with ginger, chilli, 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) 5.1
- Kashmir Aromatic Rice** (GF, V) 5.2
With turmeric, raisins, star anise, fried onions and toasted almonds
- Japanese Egg Fried Rice** (GF, V) 5.2
Served with edamame beans
- Khao Pad** (GF) 9.5
Fried rice with crab meat, prawns and fish sauce topped with cucumber, tomatoes and coriander
- Indonesian Nasi Goreng Fried Rice** 🌶️🌶️ 17.0
Served with beef, prawns, chicken, egg, shrimp paste, garlic, chilli and soy sauce, topped with fresh coriander and lime
- Tofu Crisp Fried Rice** (V) 🌶️🌶️🌶️ 17.0
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) 8.0
Egg fried green bean noodles served with vegetables
- Phad Thai Noodles** (GF) 🌶️🌶️ 9.5
Rice noodles served with prawns, eggs and vegetables, finished with a tamarind and fish sauce base finished with coriander, chillies, lime, roasted peanuts and fried onions
- Bami Goreng Noodles** 🌶️🌶️🌶️ 13.5
Egg fried noodles, chicken, spring onion, garlic, ginger, Chinese cabbage, bean sprouts and a chili sambal oelek sauce
- Combination Chow Mein Noodles** 16.5
Egg and vegetables wok tossed noodles served with chicken, beef, prawns in a soy based sauce
- Vegetable Chow Mein Noodles** (V) 15.5
Egg fried noodles served with vegetables in a soy based sauce

VEGETABLES SIDE DISHES

- Japanese Seaweed Salad** 10.0
Edamame beans, cucumbers, carrots, spring onions and seaweed
- 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

DAL KA SHORBA

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

MAIN COURSES

YAO GUO JI

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

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

SINGAPORE STYLE NOODLES

JASMINE STEAMED RICE

DESSERT

Homemade sorbet

46 per person (Minimum 2 persons)

“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, 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

JAPANESE SEAFOOD

Scallops, calamari and prawns tossed garlic, ginger, sake and soy with seasonal vegetables

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

Japanese yuzu and mango pudding, coconut gel green tea ice cream, wasabi crunch

66 per person (Minimum 2 persons)