



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

## “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)