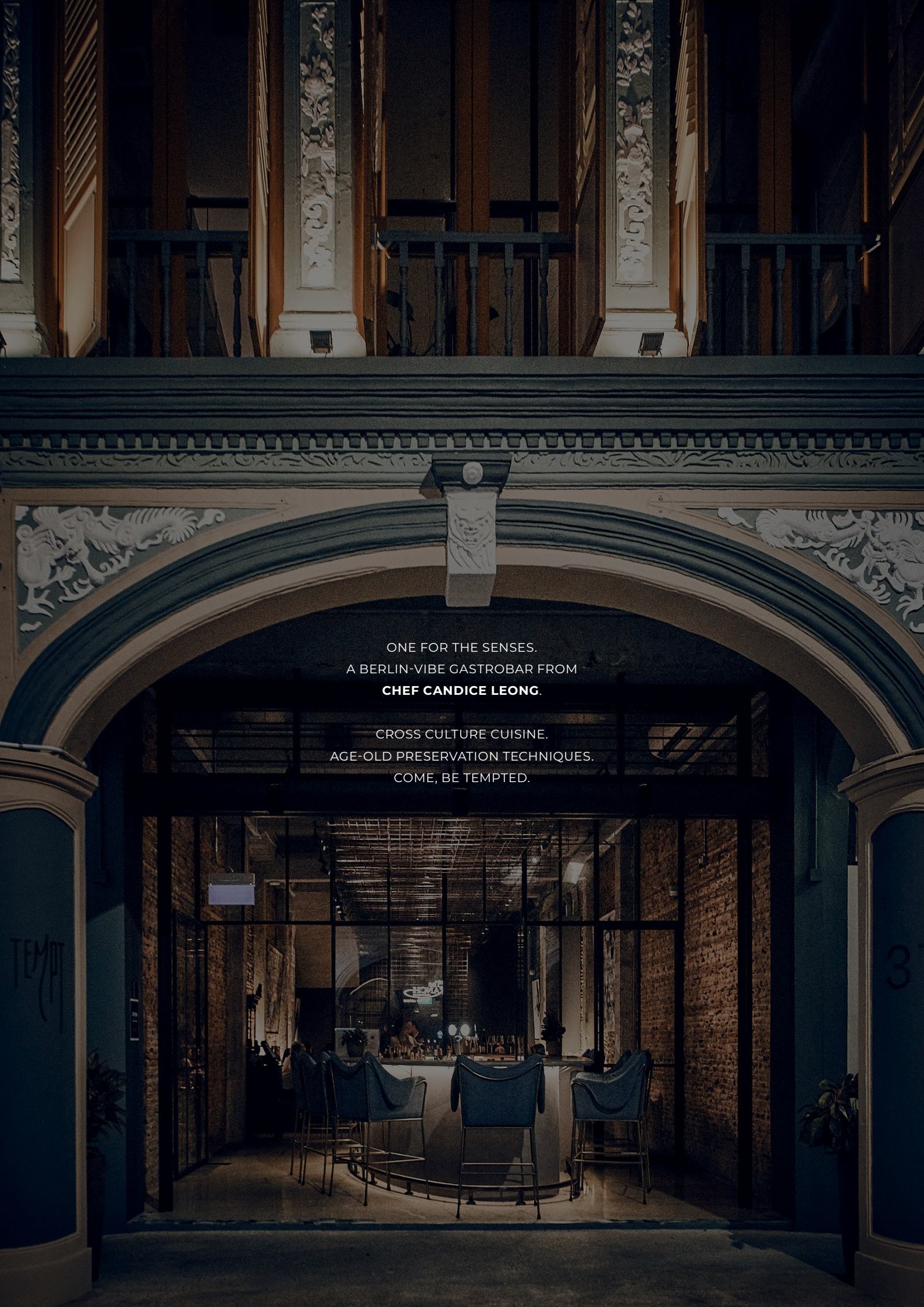




TEMPT

SET LUNCH MENU

UPDATED 1 AUGUST 2023



ONE FOR THE SENSES.
A BERLIN-VIBE GASTROBAR FROM
CHEF CANDICE LEONG.

CROSS CULTURE CUISINE.
AGE-OLD PRESERVATION TECHNIQUES.
COME, BE TEMPTED.



SET LUNCH MENU

AUGUST 2023

3-COURSES \$48++/pax

TOMATO CEVICHE

Japanese amera rubin tomato, aji amarillo leche de tigre,
sweet corn puree, peruvian corn nuts

UNI TOFU

Corn silk syrup, konbu crisp, fermented torch ginger flower

VENISON TARTARE +\$8

Candied lemon, roasted bone marrow, crostini

5-INGREDIENT CREAMY LOBSTER BROTH

No added seasoning!

TEMPT! +Lobster Carpaccio +\$12

SEARED HOKKAIDO SCALLOPS

Corn purée, smoked ikura, crispy curry leaves

CARAMELISED FENNEL

In butter & sugar, ricotta





SET LUNCH MENU

AUGUST 2023

SEASONAL PASTA

Please enquire!

POLENTA AL RAGÙ VEGANO

Vegan or vegetarian lentil & mushroom ragù, polenta cake,
Chinese garlic sprouts

TEMPT! +Impossible balls \$6

SUQUET DE PEIX & MARISCO

Catalan rich seafood stew

FRENCH QUAIL +\$6

Lapsang souchong brined, sautéed jamon (*optional) & edamame

HAY SMOKED PORK BELLY

Fermented jambu air (rose apple), fireman poupon vinaigrette,
Chinese garlic sprouts on the plancha

PICANHA STEAK +\$6

Peruvian causa potato stack, charred capsicum, market vegetables





SET LUNCH MENU

AUGUST 2023

TIRAMISU

Uncompromised classic

BLOOD ORANGE SORBET

Sichuan peppercorn syrup, fermented sugar plum

TEMPT! +Sparkling Wine 60ml \$10

SMOKED GELATO

Fermented dragonfruit, extra virgin olive oil

AT OUR WHIM!

Please enquire!





PRIVATE DINING ROOM

2nd storey 57sqm 6.2m ceiling height.
10 around the counter & up to 22 comfortably seated.
Standing room 40+ pax.

Enquire for bookings.

CALL OR WHATSAPP US 8299 7382

TEMPT

WWW.TEMPT.SG