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# TEMPERATURE | TEMPTATION

## Daily Special 每日特惠

Every Monday to Thursday from 10 am to 10 pm  
there are different special activities.

温度·诱惑

每周一至周四上午 10 点至晚上 10 点有不一样的特惠活动！

Every Friday & Saturday night enjoy happy hour  
complimentary canapés from 5 to 8 pm.

每周五周六晚 5 点至 8 点

参与欢乐时光有免费小吃赠送。



温度 | 诱惑  
Modern Fusion  
现代融合料理



## ~ Soups ~

### Black Truffle & Mushrooms Soup 48

with herb mushrooms, black truffle aioli, toasted hazelnut

黑松露蘑菇汤 配香料蘑菇, 黑松露酱, 烤榛子

### Seafood Soup 78

black tiger prawn, halibut, cooked clams, green mussel, glutinous cake

海鲜浓汤 炭烤黑虎虾, 比目鱼柳, 蛤蜊, 青口贝, 糯米年糕

## ~ Tid Bits ~

### Hummus 36

with grilled homemade focaccia bread

鹰嘴豆泥 配炭烤自制香料面包

### Coconut & Caramel Sweet Chilli Fried Chicken 49

coconut & caramel sweet chilli sauce, sesame seeds, fresh chives

椰香焦糖甜辣炸鸡 配椰香焦糖甜辣酱, 烤芝麻, 香葱

### Dad's Secret Baby Burger 58 / 4ea

Australian beef patties, cheddar cheese, pickles, tomato, lettuce, burger sauce

老爸秘制小汉堡 澳洲牛肉饼, 车达芝士, 酸黄瓜, 番茄, 生菜, 汉堡酱

### Mild Spicy Prawns & Crab Tartelletta 78 / 4ea

with fresh mango, black caviar, fresh chives, micro cress

微辣鲜虾蟹肉塔 配新鲜芒果, 鱼子酱, 香葱, 小菜苗

### Sicilian Fried Seafood 69

prawns, halibut fillet, calamari, lemon mayo, fresh lemon

西西里炸海鲜 鲜虾, 比目鱼柳, 鱿鱼, 柠檬蛋黄酱, 新鲜柠檬

### Freshly Baked Spinach & Artichoke Gratin 78

with parmesan cheese, mozzarella cheese, roasted garlic bread

现烤菠菜洋蓟芝士酪 配帕玛森芝士, 马苏里拉芝士, 烤蒜香面包

### Two Bullfrogs Have Four Legs 68

garlic, red chilli, lemongrass, fresh basil, chilli & chives dipping sauce

两只牛蛙四条腿 配大蒜, 红椒, 柠檬草, 罗勒叶, 红椒香葱蘸酱

### Black Truffle & Cheese Fries 68

with parmesan cheese, homemade black truffle mayo

招牌黑松露芝士薯条 帕玛森芝士, 自制浓郁黑松露酱

## ~ Starters ~

### Prawns & Mango Caesar Salad 78

soft boiled egg, bacon, parmesan, garlic croutons crumb, caesar dressing

#### 鲜虾芒果凯撒色拉

嫩煮蛋, 培根, 帕玛森芝士, 蒜香面包酥, 浓郁凯撒酱

### Temple Salad 69

avocado, asparagus, broccoli, green apple, quinoa, charred corn, almonds, dried cranberry, champagne dressing

#### 特色“寺”色拉

牛油果, 芦笋, 西兰花, 青苹果, 藜麦, 烤玉米, 杏仁片, 蔓越莓干, 香檳醋汁

### T&T Berries & Burrata Salad 108

arugula, fresh berries, tomato, pine nuts, fig jam, fresh basil, balsamic dressing

#### 招牌莓果布拉塔色拉

芝麻菜, 新鲜莓果, 小番茄, 松子, 无花果酱, 新鲜罗勒叶, 黑醋汁

### Torched Tuna & Avocado Salad 88

mixed green, cucumber, tomatoes, miso & mustard sauce, seaweed, white truffle kabayaki sauce

#### 火炙金枪鱼牛油果色拉

混合绿叶, 黄瓜, 小番茄, 味噌芥末酱, 海藻丝, 白松露鳗鱼酱

### Foie Gras & Scallops 148

with mashed potato, caramelized apple, braised pancetta & green peas, aged balsamic, crispy shallots rings

#### 香煎鹅肝扇贝

奶香土豆泥, 焦糖青苹果, 意式腊肉烩青豌豆, 陈酿黑醋, 脆小洋葱圈

### Yellowfin Tuna & Lemon Cheesecake 138

yellowfin tuna tartare, lemon cheesecake, black caviar, crispy shallots rings, homemade focaccia chips

#### 黄鳍金枪鱼柠檬芝士蛋糕

金枪鱼塔塔, 柠檬芝士蛋糕, 黑鱼子酱, 脆小洋葱圈, 自制佛卡夏面包脆片

### L.T. Carpaccio of Beef 118

arugula, semi-dried tomatoes, pine nuts, balsamic, black truffle aioli, basil pesto, parmesan, grilled homemade focaccia

#### 招牌低温牛肉薄片

芝麻菜, 慢烤小番茄, 松子, 黑醋汁, 黑松露酱, 罗勒酱, 帕玛森芝士, 炭烤自制香料面包



## CHARCOAL BBQ TEMPTATION

### 果木炭烧烤诱惑

#### BBQ TEMPTATION PLATTER 358

(fanta-stick for sharing)

harissa beef & pineapple kebab, chicken & pineapple skewer,  
pork satay & apple skewer, wagyu beef sausage skewer,  
teriyaki salmon skewer, grilled black tiger prawns,  
lemon & passionfruit wings, ginger & soy shiitake mushrooms,  
grilled corn cob, balsamic roast vine tomatoes

烧烤诱惑拼盘 (完美分享拼盘)

哈里萨风味牛肉菠萝串, 鸡肉菠萝串, 猪肉沙爹苹果串, 和牛香肠笋串,

炙烤照烧三文鱼串, 炭烤黑虎虾, 微辣柠檬百香果烤鸡翅,

姜味浓酱烤香菇, 炭烤甜玉米棒, 黑醋烤有机串番茄

### Charcoal BBQ Single 果木炭烧烤(单串)

Beef & Pineapple Kebab 45

炭烤哈里萨牛肉菠萝串

Chicken Pineapple Skewer 32

炭烤鸡肉菠萝串

Wagyu Beef Sausage Kebab 39

炭烤澳洲和牛肉香肠串

Pork Satay & Apple Kebab 36

炭烤猪肉沙爹苹果串

Teriyaki Salmon Skewer 49

炙烤照烧三文鱼串

Black Tiger Prawn 38

炭烤整只黑虎虾

### The Temptation of Meat and Charcoal Fire 烤肉与炭火的诱惑

Charcoal Octopus Leg 128

homemade teriyaki sauce, ginger & togarashi mayo, charred lemon

炭烤八爪鱼腿 秘制照烧酱汁, 姜味唐辛子酱, 炙烤柠檬

Charcoal Iberico Pork Ribs 168

Iberian black pork ribs, homemade BBQ sauce, sesame seeds, fresh chives

炭烤秘制黑猪肋排 伊比利亚黑猪肋排, 自制烧烤酱, 烤芝麻, 香葱

Charcoal Lamb Chops 128

with grilled broccolini, mint chutney gel, rosemary demi glaze

炭烤带骨羊排 炭烤西兰花菜芯, 薄荷酱啫喱, 迷迭香牛骨浓汁

## ~ T | T Beef Wellington ~

**Beef Wellington 398<sub>(HP)</sub> | 778<sub>(FP)</sub>**

selection Australian M5+ Wagyu Beef Tenderloin,  
with grilled veggies, mashed potato, black truffle glaze

*Add Foie Gras(extra 78rmb) the beef wellington more rich and delicious!*

### 招牌惠灵顿牛肉

精选澳洲 M5+ 和牛牛里脊配炭烤蔬菜, 奶香土豆泥, 黑松露牛骨浓汁  
添加一份香煎鹅肝 (需另加 78 元) 让您的惠灵顿牛肉变得更加丰富美味!

## ~ Premium Steaks ~

200G Australian M5+ Black Angus Sirloin 278  
with seared foie gras, mashed potato, black truffle glaze

200克 澳洲 M5+ 黑安格斯西冷牛排  
配香煎鹅肝, 奶香土豆泥, 黑松露牛骨浓汁

500G Australian M5+ Black Angus Bone-In Ribeye 568  
with black truffle fries, black truffle aioli, black truffle sauce

500克 澳洲 M5+ 黑安格斯带骨肉眼牛排  
配黑松露薯条, 黑松露酱, 黑松露牛骨浓汁

1KG Australian M3+ Black Angus Tomahawk 888  
with grilled corn, herb mushrooms, harissa chimichurri sauce

1千克 澳洲 M3+ 黑安格斯战斧牛排  
炭烤玉米棒, 香料蘑菇, 哈里萨奇米丘里少司

## ~ Sides ~

Grilled Broccolini 48  
with lemon mayo, garlic breadcrumb  
炭烤西兰花菜芯 柠檬酱, 蒜香面包糠

Herb Mushrooms 38  
shallots, garlic, sesame, fresh chives  
香料蘑菇 小干葱, 大蒜, 芝麻, 香葱

Provençal Pumpkin 42  
普罗旺斯烤南瓜

French Fries 45  
法切薯条

Pan-Fried Gnocchi 48  
pancetta, green peas, parmesan cheese  
香煎土豆团子  
意式腊肉, 青豌豆, 帕玛森芝士

Mashed Potato 45  
奶香土豆泥 (纯手工制作)

## ~ Main Courses ~



### T T Roasted Stuffed & Flambé Baby Chicken 158

homemade chorizo & glutinous rice stuffing,  
provençal pumpkin, brussels sprout, baby carrot, chicken glaze

#### 招牌火焰炙烤酿馅小肉鸡

主厨秘制西班牙辣肠糯米馅心, 普罗旺斯烤南瓜, 孢子甘蓝, 小胡萝卜, 鸡骨浓汁

### Seafood Risotto 178

prawns, scallops, cooked clams, green peas, lobster bisque, citrus butter,  
served with grilled black tiger prawn, calamari, green mussel

#### 意式海鲜烩饭

鲜虾, 扇贝, 蛤蜊, 青豌豆, 龙虾浓汁, 柑橘黄油, 炭烤黑虎虾, 鱿鱼, 青口贝

### Fresh Boston Lobster 458

550G Whole Boston Lobster, please choose your favorite match.  
Boston Lobster Risotto | Boston Lobster Pasta | Lobster & Seafood Stew

#### 鲜活整只波士顿龙虾

请选择您喜欢的搭配: 波士顿龙虾烩饭 | 波士顿龙虾意面 | 龙虾配烩海鲜

### Black Pepper Style Australian Beef Rib Loin 258

mashed potato, grilled vegetables, sesame seeds, fresh chives, black pepper glaze

#### 招牌黑椒风味澳洲牛肋排

配奶香土豆泥, 炭烤蔬菜, 烤芝麻, 香葱, 黑椒浓汁

### Mediterranean Style Grilled Whole Halibut Fish 298

capers, olives, tomatoes, red pepper, white wine lemon butter sauce  
(Perfect for 2 ~ 3 people to share / 适合 2~3 人分享)

#### 地中海风味炭烤整条比目鱼

刺山柑, 青橄榄, 小番茄, 烤红甜椒, 白葡萄酒柠檬黄油汁

### Seafood Orecchiette Pasta 128

hand-made orecchiette pasta, prawns, clams, halibut, scallops, green mussels,  
zucchini, tomatoes, lobster tomato broth

#### 西西里海鲜贝壳面

手工贝壳面, 鲜虾, 蛤蜊, 比目鱼, 扇贝, 青口贝, 青节瓜, 番茄, 龙虾番茄少司

### Truffle & Mushrooms Rigatoni 98

hand-made rigatoni pasta, portabella, herb mushrooms, green peas,  
brown butter cream sauce, toasted hazelnuts

#### 松露蘑菇通心粉

手工通心粉, 波多黎各菌, 香料蘑菇, 青豌豆, 焦黄油奶油酱, 烤榛子



## ~ Neapolitan Pizza ~

48hours sour dough charred & bubbled 48小时发酵面团

### Margherita 88

mozzarella, fresh tomato, fresh basil

玛格丽特披萨 马苏里拉芝士, 番茄, 新鲜罗勒叶

### Pepperoni Pizza 98

italian pepperoni, mozzarella, crispy basil

意式辣香肠披萨 意式辣香肠片, 马苏里拉芝士, 脆罗勒叶

### Roasted Duck Pizza 108

roasted duck, spring onion, crispy leek, plum & soy dressing, arugula

**特色烤鸭披萨** 烤鸭, 香葱, 脆京葱丝, 梅子酱油汁, 芝麻菜

### Mortazza Pizza 138

mortadella ham, basil pesto, mozzarella, parmesan, fresh basil

火腿罗勒披萨 开心果火腿, 自制罗勒酱, 马苏里拉, 帕玛森芝士, 新鲜罗勒叶

### Parma Ham & Burrata Pizza 218

parma ham, burrata cheese, mozzarella, fresh tomato, arugula

帕尔玛火腿布拉塔披萨 帕尔玛火腿, 布拉塔芝士, 马苏里拉, 番茄, 芝麻菜

### Seafood & Basil Pizza 178

smoked salmon, prawns, green mussels, red pepper, mozzarella, arugula

海鲜罗勒披萨 烟熏三文鱼, 鲜虾, 青口贝, 烤甜椒, 马苏里拉, 芝麻菜

### T&T Pizza 158

grilled chicken, pork sausage, pepperoni, asparagus, red pepper, charred corn

招牌披萨 炭烤鸡肉, 猪肉香肠, 意式辣肠, 芦笋, 红甜椒, 烤玉米

### Tomato & Burrata Pizza 138

burrata cheese, mozzarella, fresh tomato, fresh basil

番茄布拉塔披萨 布拉塔芝士, 马苏里拉芝士, 番茄, 新鲜罗勒叶

### Black Truffle & Mushrooms Pizza 128

black truffle & cheese paste, herb mushrooms, parmesan cheese, arugula

黑松露蘑菇披萨 黑松露芝士酱, 香料蘑菇, 帕玛森芝士, 芝麻菜

“Dark Charcoal Spots” are the hallmark of Neapolitan pizza, baked at 400°C to attractive a aroma.  
“深色炭斑”是那不勒斯披萨的标志特点, 400°C 高温炙烤, 达到迷人的香气。

## ~ Desserts ~

### T T Berries Clafoutis 78

blackberry, raspberry, blueberry, vanilla gelato  
< freshly baked 25 minutes >

#### 招牌法式莓果克拉芙缇

黑莓, 树莓, 蓝莓, 香草冰淇淋 (新鲜现烤需等 25 分钟)

### Hot Chocolate Lava Cake 58

with fresh berries, vanilla ice cream

巧克力熔岩蛋糕 配新鲜莓果, 香草冰淇淋

### San Sebastian Cheesecake 68

with fresh berries, mixed berry compote

圣塞巴斯蒂安芝士蛋糕 配新鲜莓果, 混合莓果酱

### Vanilla Crème Brûlée 65

with fresh berries, cheese cream, honey biscuit

法式香草焦糖炖蛋 配新鲜莓果, 芝士奶油, 蜂蜜脆片

### Pineapple & Passionfruit Mousse 58

with crème fraîche, passionfruit sauce, honey biscuit

凤梨百香果慕斯 配鲜奶油, 百香果少司, 蜂蜜脆片

### Vanilla Panna Cotta 58

with fresh berries, fresh mango, mixed berry compote

香草奶冻 配新鲜莓果, 新鲜芒果, 混合莓果酱

## ~ Gelato ~

Gelato ~ 25 for 1 scoop

手工意式冰淇淋 ~ 每个球25元

Vanilla | Chocolate | Strawberry

香草 | 巧克力 | 草莓

Sorbets ~ 25 for 1 scoop

手工意式雪葩 ~ 每个球25元

Mango & Passionfruit | Raspberry | Lime & Coconut

芒果百香果 | 树莓 | 青柠椰子