



WELCOME TO
tempor.

Dishes to savour, to share, to stay with you.

SNACKS

MARINATED OLIVES 🌿
Italian, fruity, herbaceous.

7

CHIPS & BOTTARGA 🍷
Hand-sliced agria potato chips,
sour cream and caramelised onion dip,
shaved bottarga. +25 for 10g caviar

22

BLÁZQUEZ JAMON 🍷 32
Acorn-fed, long-aged Ibérico pork shoulder,
served with pan con tomate.

3 CHEESE SELECTION 🌿🌿🌿 32
Chef's selection of 3 French cheeses, served
with grapes, nuts, preserves and crackers.



SHELL AND SCALE

SEAFOOD STARTERS

JUMBO SHRIMP COCKTAIL 🍷 24
Plump saltwater shrimp served with house sauce.

SICILIAN SASHIMI 🍷 26
Cured scallops, bluefin tuna, and salmon with capers and extra virgin olive oil.

CRAB ROLL (2 PIECES) 🍷🍷🍷 22
Toasted brioche roll topped with tender snow crab meat, tobiko.

OYSTERS

MIGNONETTE / LEMON / GREEN HOT SAUCE AVAILABLE

NAVARRRE, L'ANTILLOPE (NORMANDY) 🍷 7.5
Briny, with meaty flesh.

CADORET, LA SPÉCIALE (BRITTANY) 🍷 7.5
Firm, nutty and sweet.

SEAFOOD TOWER 🍷🍷🍷 178
SERVES TWO TO THREE

Two tiers of ocean-fresh oysters, shrimp, brown crab claws, mussels, crudo,
and king crab, served with garlic aioli, garlic butter, cocktail sauce and lemon.
+88 for 30g caviar



🍷 TEMPER SIGNATURE

🌿 VEGETARIAN

🍷 DAIRY

🌿 NUTS

🌿 GLUTEN

🍷 SHELLFISH

SMALL PLATES



<p>TEMPER BURGER   </p> <p>Wagyu-blend patties, cheddar, pickles and chef's special sauce, in a toasted soft bun.</p> <p>STEAK TARTARE </p> <p>Tajima beef, classic preparation, served with crispy potato straws.</p> <p>CRISPY CHICKEN 2.0  </p> <p>Crispy suprême-cut chicken, drenched in chilli-lime zaab oil, served on sandwich bread, with pickles.</p> <p>BURRATA  </p> <p>Chilli crunch and bacon jam, served with sourdough.</p> <p>BROCCOLINI   </p> <p>Chargrilled broccolini, whipped ricotta, toasted hazelnuts.</p>	<p>25</p> <p>32</p> <p>26</p> <p>28</p> <p>15</p>	<p>CLAMS & BASIL    </p> <p>Today's best clams, sauteéd with holy basil, chilli, garlic and white wine.</p> <p>PETIT FRENCH DIP </p> <p>Tender sliced beef and emmental in an airy bun, with beef broth to dip.</p> <p>UNI LINGUINE   </p> <p>Creamy uni pasta with shaved bottarga and parmesan, topped with auction grade uni.</p> <p>SEAFOOD CHOWDER POT PIE   </p> <p>A crispy puff pastry with mixed seafood.</p> <p>SPICY RIGATONI </p> <p>Minced lamb sausage chunks in marinara.</p>	<p>36</p> <p>26</p> <p>52</p> <p>28</p> <p>32</p>
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LARGE PLATES

LAND

<p>USDA PRIME BONE-IN SHORT RIB (900G)</p> <p>Slow-cooked and Jospier-finished with tamarind glaze, spring onion relish and chilli chuka.</p> <p>TAJIMA PICANHA (200G)</p> <p>Jospier-grilled, with beef jus and chimichurri.</p> <p>BONE-IN PORK CHOPS (200G) </p> <p>Served with creamy mustard sauce.</p>	<p>158</p> <p>56</p> <p>42</p>
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SEA

<p>TURBOT (900G)  </p> <p>Jospier-grilled turbot on cantonese style soy dressing, finished with hot oil on garlic and scallions.</p> <p>SEA BREAM (HALF)</p> <p>Half portion binchotan-grilled, with house salad.</p> <p>SEA BREAM (WHOLE)</p> <p>Whole portion binchotan-grilled, with house salad.</p>	<p>128</p> <p>32</p> <p>60</p>
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SIDES

<p>HARICOT VERTS AND SUGAR SNAP PEAS   15</p> <p>SPRING GREENS IN RASPBERRY VINAIGRETTE  12</p> <p>PIZZA SHAKER FRIES  12</p> <p>VELVET MASH   14</p> <p>SOY MAPLE BRUSSELS SPROUTS   15</p>	<p>15</p> <p>12</p> <p>12</p> <p>14</p> <p>15</p>
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DESSERT

<p>COFFEE TRES LECHES   12</p> <p>Soft sponge cake soaked in coffee and milk.</p> <p>PASTEL DE NATA    7</p> <p>A portugese classic with cinnamon on the side.</p> <p>SKILLET ORANGE CAKE    18</p> <p>Warm skillet cake finished with smoky vanilla oil, served with homemade pistachio ice cream. (20 min wait time)</p> <p>SORBET SELECTION   6</p> <p>Ask your server for today's flavours.</p>	<p>12</p> <p>7</p> <p>18</p> <p>6</p>
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