

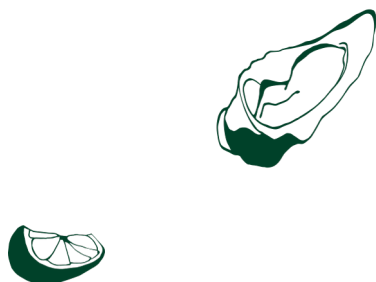


WELCOME TO
tempor.

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

STARTERS

FLATBREAD 	18
Abura miso butter.	
CRAB ROLL 	24
Crab claw meat, brioche roll, tobiko.	
PETIT FRENCH DIP 	26
Sliced beef, emmental cheese, toasted bun, beef broth to dip.	
CALAMARI 	22
Crispy squid, chunky tartar.	
3 CHEESE SELECTION 	32
Chef's selection of three cheeses, accoutrements.	
BLÁQUEZ JAMÓN 	32
Acorn-fed Ibérico ham, pan con tomate.	



FRESH SEAFOOD

OYSTERS 	7.5 ea
Navarre, L'Antilope - Briny & meaty, from Normandy. Cadoret, La Spéciale - Sweet & nutty, from Brittany.	
Mignonette, lemon, and verde hot sauce available.	
SICILIAN SASHIMI 	36
Cured scallops, bluefin tuna, salmon, with capers and extra virgin olive oil.	
CRAB & CAVIAR ROYALE 	48
Caviar, snow crab, diced prawns, dashi gelée.	
FRUITS DE MER 	168/268
2 pax / 4 pax Two tiers of ocean-fresh oysters, shrimp, snow crab claws, mussels, crudo, and king crab.	
Served with garlic aioli, garlic butter, cocktail sauce, and lemon.	



PLATES



SIGNATURE PĀUA PASTA   
Pan-seared New Zealand blackfoot abalone, abalone sauce, bronze-die squid ink pasta.

GARLIC PRAWNS 
Godlike prawns, paprika, garlic chips, olive oil, aioli.

TEMPER BURGER  
Smashed wagyu-blend patties, housemade pickles, cheddar, chef's special sauce.

CRISPY CHICKEN 3.0 
Boneless chicken wings, chilli-lime zaab seasoning, celery sticks, blue cheese dip.

STEAK (200G) 
Australian Wagyu Picanha, served with sea salt, wasabi, garlic chips, beef jus.

68

CLAMS & BASIL 
Today's best clams, holy basil, chilli, garlic, white wine.

32

29

CHARGRILLED OCTOPUS  
Parma ham, romesco, pommes purée.

32

26

LAMB SHANK SHEPHERD'S PIE 
Slow-braised lamb shank, silky potato crust.

34

26

SPICED LAMB CHOPS 
Dukkah rub, mustard cream sauce.

58

58



PLATTERS

BONE-IN SHORT RIB (900G) 
Slow-cooked USDA Prime short rib, tamarind glaze, spring onion relish, chilli chuka.

148

TURBOT (900G) 
Whole Jospier-grilled turbot, Cantonese-style soy, hot oil.

158

PERI PERI POULET
Half French chicken, red pepper sauce, burnt lemon.

42

SIDES

BROCCOLINI  
Chargrilled broccolini, whipped ricotta, toasted hazelnuts.

18

HARICOT VERTS 
Haricot verts, sugar snap peas, shio kombu, lemon, and garlic dressing.

16

PIZZA SHAKER FRIES 
Shoestring fries, pizza seasoning, paper bag.

12

SPRING GREENS 
Chef's salad, raspberry vinaigrette.

12

SWEET ENDINGS

MOSCATO JELLY  
Seasonal fruit, moscato, chantilly cream.

20

MUSHROOM ICE CREAM   
Salted caramel, puffed barley.

15

TEMPER ORANGE CAKE     
Served warm in a skillet, smoky vanilla oil, pistachio ice cream. (20-minute wait time, serves 2)

22

 TEMPER SIGNATURE

 VEGETARIAN

 DAIRY

 NUTS

 GLUTEN

 SHELLFISH





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