



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.	
CRUDITÉS 	22
Assorted vegetables, whipped taramasalata.	
3 CHEESE SELECTION 	32
Chef's selection of three cheeses, accoutrements.	
BLÁQUEZ JAMÓN 	32
Acorn-fed Ibérico ham, pan con tomate.	



FRESH SEAFOOD



OYSTERS 
 Navarre, L'Antilope - Briny & meaty, from Normandy.
 Cadoret, La Spéciale - Sweet & nutty, from Brittany.

Mignonette, lemon, and verde hot sauce available.

7.5 ea

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

36

CRAB & CAVIAR ROYALE 
 Caviar, snow crab, diced prawns, dashi gelée.

48

FRUITS DE MER 
 2 pax / 4 pax
 Two tiers of ocean-fresh oysters, shrimp, snow crab claws, mussels, crudo,
 and king crab.

168/268

Served with garlic aioli, garlic butter, cocktail sauce, and lemon.



 TEMPER SIGNATURE

 VEGETARIAN

 DAIRY

 NUTS

 GLUTEN

 SHELLFISH

SIGNATURE PĀUA PASTA    
New Zealand blackfoot abalone, abalone sauce, housemade linguine.

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 2.0  
Suprême-cut chicken, chilli-lime zaab oil, sandwich bread, pickles.

STEAK (200G) 
Australian Wagyu Picanha / Hanwoo Striploin
Served with sea salt, wasabi, garlic chips, beef jus.



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

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

SIDES

BROCCOLINI  
Chargrilled broccolini, whipped ricotta, toasted hazelnuts.

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

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

SPRING GREENS 
Chef's salad, raspberry vinaigrette.

PLATES



68 **CLAMS & BASIL**   32
Today's best clams, holy basil, chilli, garlic, white wine.

29 **CHARGRILLED OCTOPUS**   32
Parma ham, romesco, pommes purée.

26 **LAMB SHANK SHEPHERD'S PIE**  34
Slow-braised lamb shank, silky potato crust.

26 **SPICED LAMB CHOPS**  58
Dukkah rub, mustard cream sauce.

58/138

PLATTERS

148 **TURBOT (900G)**   158
Whole Jospier-grilled turbot, Cantonese-style soy, hot oil.

42 **MACKEREL** 45
Whole Jospier-grilled mackerel, sauce vierge.

SWEET ENDINGS

18 **MOSCATO JELLY**   20
Seasonal fruit, moscato, chantilly cream.

16 **MUSHROOM ICE CREAM**    15
Salted caramel, puffed barley.

12 **SKILLET ORANGE CAKE**      22
Warm skillet cake, smoky vanilla oil, pistachio ice cream. (20-minute wait time, serves 2)

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