

t i m b r é®

@ The Arts House

ENTREES

Yellow Fin Tuna Tataki Salad

With julienne Japanese cucumber, romaine lettuce, Spanish onions, cherry vine tomatoes in a sesame ginger Yuzu dressing.

NEW! Salami & Buffalo Mozzarella Salad

With mesclun salad, sundried tomatoes, parmesan and Spanish onions finely chopped and dressed in lemon vinaigrette. Served with a red wine poached pear.

NEW! Crispy Shimeji Salad

Crispy breaded shimeji mushrooms served with smoked scamorza cheese, mesclun salad and drizzled with scallion balsamic dressing.

SOUPS

Wild Mushroom

Assorted wild mushrooms cooked in its broth and finished with whipped cream. Served with garlic toast.

NEW! French Onion Soup

Tender onions cooked in a light beef broth. Served with parmesan cheese toast.

FROM THE FRYER

Timbre Chicken Wings

Chicken wings marinated in house seasoning, deep-fried till golden brown.

Timbre Buffalo Wings

Battered deep-fried chicken wings. Topped with Timbre's devil sauce and roasted peanuts.

Timbre Crispy Calamari

Crispy squid tossed with black sesame, green onions and serve with aioli.

Truffle Fries

Deep-fried shoe string fries tossed with truffle salt & truffle oil. Served with truffle mayonnaise.

NEW! Seaweed Breaded Pork Belly Fries

Strips of crispy pork belly coated with seaweed bread crumbs. Served with a caramel vinegar mayonnaise sauce.

Mini Bites of Mama Thorthon's

Spiced marinated chicken nibbles, fried till crispy and served with aioli.

NEW! Cheesy Risotto Beef Balls

Breaded risotto rice balls with minced beef and shredded mozzarella that's fried to perfection.

TAPAS

Nachos with Beef Salsa

Baked nachos topped with melted cheddar cheese, beef salsa, black olives and sliced jalapenos.

Crispy Pork Belly

Slices of pork belly baked till charred and crispy. Served with caramel vinegar.

Baked Portobello Mushroom

Portobello mushrooms baked with herbed crust, tomato sauce, mozzarella cheese and pesto.

Creamy Garlic Prawn & Spinach Bruschetta

Prawns and spinach cooked in a pernod cream sauce, served on focaccia crouton.

NEW! Prosciutto & Buffalo Mozzarella

Accompanied with sweet cherry tomatoes, pea shoots and drizzled with basil balsamic oil.

Fillet Mignon Chunks

Creamy truffled mushrooms, caramelised onions, slow baked herb cherry tomatoes & cress salad.

NEW! Glazed Cubes of Salmon

Served on a bed of pickled gherkin mashed potatoes. Topped with fried leek and pea shoots.

Classic Garlic Prawns & Chorizo*

Plump prawns and chorizo cooked in with garlic butter white wine and flat parsley. Served with garlic toast.

NEW! Poached Black Mussels in Miso and Tobiko Court Bouillon

A dozen mussels served with savoy cabbage, leek, pea shoots, shredded nori, chopped cilantro and tomatoes.

Corn & Chick Pea Fritters

Topped with mango salsa, arugula, Parmesan chips & served with side of tomato salsa.

NEW! Ceviche Lemon & Black Pepper Herring Fillets

With pickled cucumber, julienne romaine, onions slaw, tomato tapenade and toasted slices of croutons.

NEW! Tortilla Mille Feuille

Layers of tortilla skin with perfectly cooked ground beef with aioli. Topped with crispy parmesan.

NEW! Pollo Skewers

Three cilantro marinated boneless chicken thigh skewers served on a bed of pickled vegetables. Topped with mango salsa.

NEW! Seafood A Ala Bouillabaisse

A richly flavoured seafood broth served with pan seared basa fish, mussels and clams.

NEW! Chicken Chimichanga

A fried tortilla roll stuffed with smokey bbq sauce, chicken, Spanish onions, capsicum and cheese. Served with homemade tomato salsa.

NEW! Tomato Prawn Tartare

Perfectly grilled tomato halves topped with poached prawn tartar. Served with coin croutons and guacamole.

NEW! Normandy Beef Stew

Super tender beef cubes cooked in a cream base sauce. Served with toast.

All prices quoted are subjected to 10% service charge and prevailing government taxes

*** - Items contains pork.**

t i m b r é®

@ The Arts House

MAINS

NEW! Miso Mornay Crusted Salmon

With shredded nori, bonito, sauté pickled savoy cabbage, bacon and tobiko cream sauce.

NEW! Battered Cod Fish & Chips

Served with malt pickled cabbage slaw, tomato butter poached green peas and homemade tartare sauce.

Grilled Angus Beef Sirloin

Caramelised onion mash, haricot fine beans, red wine shallots served with red wine sauce.

Grilled Beef Tenderloin

With caramelised onion mash, haricot fine beans, red wine shallots served with green peppercorn sauce.

Jucy Lucy Beef Burger*

With crispy bacon, tomato, romaine lettuce, fried egg, caramelised onions and aioli.

PASTAS

NEW! Vongole Orange

Spaghetti and little neck clams cooked in a orange butter cream sauce with garlic, onions, cherry tomatoes and freshly chopped sage.

NEW! Spotted Prawns & Parmesan Spaghetti Aglio

Juicy, plump prawns with dashes of lemon juice, chopped Italian parsley and parmesan cheese.

Chicken Fettuccini Marsala

Sliced mushrooms and chicken cooked in Italian Marsala wine cream sauce.

Unagi Yakiniku Spaghetti

Sliced mushrooms cooked with spaghetti in japanese sauce and topped with baked unagi, green onions and sesame seeds.

Prosciutto & Baby Spinach

Spaghetti cooked with garlic and cherry tomatoes, finished with Parmesan and baby spinach.

Crab & Bacon Fettuccine Aglio Olio

Crispy bacon, sweet cherry tomatoes, flakes of crabmeat cooked with spaghetti and topped with rocket.

Spicy Jalapeno Bolognese & Italian Pork Sausage

Minced beef stew cooked with jalapenos, tossed with spaghetti and with a grilled Italian pork sausage.

NEW! Salmon Saffron Fettuccine

Fettuccine cooked in a saffron cream base topped with grilled yakiniku salmon slices.

NEW! Fettuccine Granchio

Fettuccine and crabmeat cooked in a sweet and spicy tomato cream sauce.

THIN CRUST PIZZAS

(available until late)

Crispy Caramel Anchovies

Sauté red onions, pineapples on a sambal base, melted mozzarella and topped with julienne cucumber and drizzle with aioli.

Mild Ricotta and Salami

Blistered tomatoes, ricotta cheese, with tomato pomodoro, topped with mozzarella cheese.

Roasted Duck

Roasted duck breast, sautéed shiitake mushroom with hoisin sauce, topped with mozzarella cheese and crispy popiah skin.

Prosciutto and Rocket

Prosciutto, rocket salad, blistered cherry tomatoes on a tomato herb base, topped with mozzarella cheese.

Timbre Seafood

Prawns, mussels and squids with sliced chillies on a tomato pomodoro base, topped with mozzarella cheese.

Philly Cheese Steak

Sautéed beef and Spanish onions with mushrooms and peppers, topped with orange cheddar and provolone cheese.

Vegetarian Pizza

Mixed mushrooms, sliced onions, grilled zucchinis, sliced tomatoes with tomato pomodoro, topped with mozzarella cheese

Quattro Formaggi

Mozzarella, orange cheddar and gorgonzola cheeses on a tomato pomodoro base, topped with shaved parmesan.

Rosemary Crispy Bacon and Egg*

Capsicums, baby spinach with tomato pomodoro and topped with mozzarella cheese.

Smoked Salmon

Sliced smoked salmon, sliced Spanish onions with sour cream, topped with mozzarella cheese.

Glazed Unagi

Unagi sauce, yellow onions, shredded nori, topped with mozzarella cheese, sesame seeds and green onions.

Cheeseburger

Chili con carne with onions, peppers on pomodoro sauce base, topped with gherkins, provolone and cheddar cheese. Drizzled with mustard and ketchup.

Yakiniku Chicken

Roasted marinated chicken, slices of button mushroom, topped with mozzarella cheese, bonito flakes and shredded seaweed.

Garlic Pork Sausage and Caramelized Onion*

Baby spinach, blistered tomatoes, pomodoro base topped with mozzarella.

All prices quoted are subjected to 10% service charge and prevailing government taxes

*** - Items contains pork.**

t i m b r é®
@ The Arts House

Mushroom Thyme and Goat Cheese

Button mushroom, thyme, pomodoro sauce and crumbs of goat cheese with mozzarella cheese.

The Half & Half

Choose any two pizza flavours from the above selection.

DESSERTS

Profiteroles

Vanilla ice cream stuffed in puff pastry, drizzled with chocolate sauce and strawberries.

Framboisier

Cottage cheese with mascarpone mousse, raspberry gel & topped with berries.