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## APPETIZERS

### **Yellow Fin Tuna Tataki Salad**

*Julienne Japanese cucumber, romaine lettuce, Spanish onions, cherry vine tomato and a sesame ginger yuzu dressing.*

### **Prosciutto, Buffalo Mozzarella & Grill Peach Salad**

*Arugula, sweet cherry tomatoes, alfalfa sprouts and balsamic deduction dressing.*

### **NEW! Lobster Caesar Salad**

Poached lobster (120grams), crisp romaine lettuce, homemade Caesar dressing, accompanied with crispy streaky bacon, Parmesan chips and poached egg.

### **NEW! Slow Poached Salmon**

*Beetroot puree, micro green sprouts, lobster foam parmesan chips and balsamic gel.*

### **NEW! Confit De Canard**

*Petite cress salad, port jus, tomato and cilantro jam and fried quail egg.*

## SOUPS

### **Lobster Bisque**

*Poached lobster, drizzle of brandy and finished with whipped cream. Served with garlic butter toast.*

### **Wild Mushroom Soup**

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

### **NEW! Clam, Leek & Fennel Broth**

*Melting leeks and fennel cooked in a clam broth. Served with garlic butter toast.*

## FROM THE FRYER

### **Timbre Chicken Wings**

*Mid joints wings marinated in house seasoning, fried till golden brown.*

### **Timbre Buffalo Wings**

*Battered chicken wings, topped with timbre's devil sauce and roasted peanuts.*

### **Homemade Herb Breaded Fish Fillets**

*Crispy crumbs of catfish fillets, served with a Japanese BBQ mayonnaise*

### **Crispy Calamari**

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

### **Truffle Fries**

*Crispy shoe string fries tossed with truffle salt and truffle oil, served with truffle mayonnaise.*

## TAPAS

### **Beef Marrow & Chopped Burger**

*Served with freshly chopped parsley, tart caramelized shallots and peach marmalade, with garlic focaccia toast.*

### **NEW! Baked Portobello Mushrooms with Buffalo Mozzarella**

*Creamy buffalo mozzarella baked with balsamic Portobello mushrooms, cherry tomatoes, basil pesto, croutons and herb salad.*

### **NEW! Sous Vide Duck Breast**

*Espuma of orange scented carrot puree, roasted potatoes, wilted spinach, cresses and port jus.*

### **NEW! Crustaceans Pot**

*Sous Vide of little neck clams, black shell mussels, razor clams, asparagus, button mushrooms cooked with herb tomato cream.*

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**\*Contains pork**

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**Crispy Mushroom Parmesan Risotto Rice Cake**

*Sautéed seasonal mushrooms with caramelized onions, tomato and basil puree, parmesan chips, asparagus tips and shiso cress.*

**NEW! Foie Gras & Duck Rilette**

*Herb caramelised onions, tomato and cilantro jam, fried quail egg, port jus, pea shoot herb salad & toasted focaccia.*

**NEW! Yellow Fin Tuna Tataki on Crispy Risotto Cake**

*Quick seared sashimi grade yellow fin tuna slice, placed on a crispy parmesan risotto cake, topped with avruga caviar, horseradish yuzu dressing and pea shoot sprouts.*

**NEW! Poached Razor Clams**

*Pickled Julienne vegetables, crispy bacon bits, herb salad and dressed with garlic sesame dressing.*

**NEW! Chargrilled Slices of Beef Sirloin with Foie Gras Sauce**

*Sautéed mushrooms, roasted confit chunks of ratte potatoes and pea shoot salad.*

**NEW! Confit Ratte Potatoes, Prawns & Chorizos**

*Confit ratte potatoes, topped with buttery parsley prawns and chorizo and sprouts with raspberry vinaigrette.*

**NEW! Torched Garlic Butter Poached Octopus**

*Pickled cucumber, pea shoots, shaved baby red radish, croutons and drizzled with sesame dressing.*

**PASTAS**

**NEW! Avguar Caviar, Prawn & Mushroom Spaghetti**

*Diced prawns and mushrooms cooked in a Champagne cream sauce, topped with avguar caviar.*

**NEW! Spotted Prawn & Chorizo Aglio Olio**

*Sautéed sliced garlic, chillies, parsley, prawns and chorizo in olive oil, cooked with spaghetti pasta and topped with arugula.*

**NEW! Assorted Wild Mushroom Alfredo**

*Fettuccini cooked in a rich & creamy Portobello, button mushrooms, shitake, freshly chopped parsley, freshly grated parmesan cheese and finished with truffle oil.*

**Prosciutto, Asparagus and Arugula**

*Spaghetti cooked aglio style with cherry tomatoes and freshly grated parmesan cheese.*

**Grilled Salmon Spaghetti**

*Green asparagus, yellow onions cooked with yakiniku sauce, green onions, shredded nori and sesame seeds.*

**Spaghetti Ala La Genovese**

*Asparagus, fine beans, pine nuts, tomatoes cooked in a pesto white wine sauce.*

**THIN CRUST PIZZAS**

*(available till late)*

**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.*

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## Philly Cheese Steak

*Sautéed beef, spanish onions, 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 shaven 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 caper sour cream, topped with mozzarella cheese.*

## Glazed Unagi

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

## Roasted Pumpkin and Ricotta

*Roasted butternut, blistered tomatoes, crispy sage, pinenuts, ricotta cheese on a base of aioli, drizzle of truffle oil.*

## Yakiniku Chicken

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

## Mushroom Thyme and Goat Cheese

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

## The Half and Half

*Choose any two pizza flavours from the above selection.*

## MAINS

### Citrus Crusted Norwegian King Salmon

*Served with beetroot puree, sautéed asparagus and lemon chive butter sauce.*

### **NEW!** Poached Cajun Basa Fish Fillets

*Leek, fennel and tomato court bouillon, a dash of lemon, sliced octopus, potato mousseline, charred baby romaine dressed with rouille.*

### Confit of Duck Breast Ala La Orange and Cinnamon

*Beetroot puree, torched orange segments, sautéed asparagus and red wine sauce.*

### Stew of Lamb Osso Bucco, Chick Peas and Prunes

*Served with mashed potato, root vegetables and pita bread.*

### **NEW!** Rosemary Confit of Roasted Spring Chicken

*Ratte potatoes, baby carrots and asparagus roasted with the chicken and served with roasted garlic demi glaze sauce.*

### **NEW!** 200 Day Grain-Fed Angus Beef Sirloin (200g)

*Onion marmalade, potato puree, confit cherry vine tomatoes, asparagus, served with foie gras sauce.*

### **NEW!** 200 Day Grain-Fed Angus Ribeye Steak (250g)

*Confit ratte potatoes in duck fat, charred baby romaine dressed with aioli and horseradish port wine jus.*

## DESSERT

### Profiteroles

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

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**Chocolate Sphere**

*Chocolate mousse, paired with hazelnut crème, on a cocoa biscuit, berry coulis and strawberries.*

**Mango & Passionfruit Dome**

*Mango and passionfruit with mousse of mascarpone cheese glazed with mango coulis.*

**Framboisier**

*Cottage cheese with mascarpone mousse, raspberry gel and topped with berries.*

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