

# timbré®

@ Gillman

## ENTREES

### **Classic Caesar Salad\***

*Crisp romaine lettuce tossed with our homemade dressing accompanied with crispy bacon, parmesan chips, and mimosa eggs.*

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

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

### **Smoked Duck and Mango Salsa**

*Mesclun salad, blistered cherry tomatoes, garlic croutons and shaved parmesan, served with honey balsamic dressing.*

### **NEW! Prosciutto, Buffalo Mozzarella and Grilled Peach Salad**

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

### **Smoked Salmon Salad**

*Julienne romaine lettuce, slice Spanish onions, black olives, capers, semi dried tomatoes with yuzu dressing.*

## SOUPS

### **Lobster Bisque**

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

### **Wild Mushroom**

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

### **Escargot and Onion**

*Melting onions paired with escargot cooked in a light beef broth, topped with parmesan croutons.*

## FROM THE FRYER

### **Timbre Chicken Wings**

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

### **Timbre Buffalo Wings**

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

### **NEW! 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

### **NEW! Beef Marrow and Chopped Burger**

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

### **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.*

### **Pan Glazed Salmon with Yakiniku Sauce**

*Orange and carrot puree, mango salsa, wilted spinach, cresses and balsamic.*

### **NEW! Pan Seared Buttered Herbs and Spiced Frog Legs**

*Served on a bed of tomato crème sauce, orange segments, topped with toasted orange scented croutons*

### **NEW! Crispy Mushroom Parmesan Risotto Rice Cake**

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

### **NEW! Prawn Thermidor Tart**

*Spotted prawns cooked in a cheesy cream sauce served in a tart.*

### **NEW! Herb and Garlic Escargots on Crispy Risotto\***

*Topped with crispy bacon bits, parmesan chips, pomodoro sauce, rocket leaves and drizzles of basil pesto.*

### **Wrapped Scallops with Crispy Bacon\***

*Sun-dried tomato mash, poached green asparagus, butter sauce topped with cilantro tomato salsa.*

### **Chunks of Grilled Striploin**

*Caramelized onions, sautéed spinach with mustard and pepper sauce on the side.*

## MAINS

### **Citrus Crusted King Salmon**

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

### **NEW! Honey Mustard Crusted Pork Loin Rack\* (350g)**

*Served with crispy fries, mesclun salad, brown sauce and peach marmalade on the side*

### **Charbroiled Baby Pork Ribs\***

*Glazed then broiled till caramelized, served with creamy mash potatoes and vegetables.*

### **NEW! Confit of Duck Breast A La Orange and Cinnamon**

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

### **NEW! Stew of Lamb Osso Bucco, Chick Peas and Prunes**

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

### **Slow Roasted Spiced Spring Chicken**

*Served with truffle chive mashed potato, seasonal vegetables and red wine jus.*

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

\* Item contains pork

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## **NEW! Porterhouse Steak (500g)**

*Served with crispy fries, green salad and green peppercorn sauce.*

## **Beef Sirloin Steak with Fries (200g)**

*Served with crispy fries, green salad, red wine shallots and green peppercorn sauce.*

## **Ribeye Steak with Fries (200g)**

*Serve with crispy fries, green salad, red wine shallots and onion sauce.*

## **SIDES**

### **Truffle Mashed Potato**

### **Garlic White Wine Mushrooms**

### **Spinach Cream**

### **Butter Asparagus**

## **PASTAS**

### **NEW! Black Mussels Spaghetti\***

*Black mussels cooked in bacon pernod cream sauce, shallots, cherry tomatoes, freshly grated parmesan and fresh dill.*

### **Seafood Aglio Olio**

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

### **NEW! Proscuitto, Asparagus and Arugula**

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

### **NEW! Grilled Salmon Spaghetti**

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

### **Spaghetti Al La Genovese**

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

## **THIN CRUST PIZZAS**

*(available till late)*

### **Portobello Pesto Pinenut**

*Base of pomodoro sauce, drizzle of pesto and topped with mozzarella cheese.*

### **Mild Ricotta and Salami**

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

### **Just Mushrooms**

*Creamy mushroom base with portobello, button, shitake and mozzarella cheese on thin crust, drizzle of truffle oil.*

### **Roasted Duck**

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

### **Proscuitto and Rocket**

*Proscuitto, 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, 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.*

### **Jalepeno Minced Beef**

*Minced beef stew, with jalepenos, tomato pomodoro and capsicums, black olive on a thin crust topped with orange cheddar and mozzarella cheese.*

### **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.*

### **Garlic Pork Sausage and Caramelized Onion\***

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

### **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.*

## **DESSERT**

### **Profiteroles**

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

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## NEW! Chocolate Sphere

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

## NEW! Chocolate Chantilly

Chocolate mousse, topped with Chantilly crème on a cocoa biscuit, butterscotch sauce and strawberries.

## Exotic Dome

Mango and passion fruit cheese mousse served with berry coulis.

## SUPER SOCIAL BBQ

Available on Saturday & Sunday

### **Baby Back Ribs with Homemade BBQ Sauce\* (300gm)**

Creamy mash potato & pickled cucumber onion salad.

### **Grilled Porterhouse Beef Steak (400gm)**

Creamy mash potato, black pepper sauce, mesclun salad with balsamic dressing.

### **Beer Bratwurst Sausage topped with Fried Egg (200gm)**

Warm corn & pomegranate slaw, pickled cucumber onion salad & black pepper sauce.

### **Grilled Ribeye Steak with Horseradish Red Wine Sauce (200gm)**

Creamy mash potato, warm corn & pomegranate slaw, mesclun salad with balsamic dressing.

### **Char Grill Lamb Chops with Cilantro Pesto (300gm)**

Pickled cucumber onion salad, mesclun salad with balsamic dressing.

### **Glazed Bone in Pork Loin (350gm)**

Creamy mash potato, mesclun salad with balsamic dressing & black pepper sauce.

### **Cajun & Dill Marinated Yellow Fin of Tuna Steak (200gm)**

Pickled cucumber onion salad, warm corn & pomegranate slaw, mesclun salad with balsamic dressing.

### **Spicy Garlic Soy Grilled Chicken Thigh (300gm)**

Pickled cucumber onion salad, mesclun salad with balsamic dressing.

### **Grilled Basa Fish Marinated with Yakiniku Sauce (200gm)**

Warm corn & pomegranate slaw, pickled cucumber onion salad, mesclun salad with balsamic dressing.

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### **Prosciutto, Buffalo Mozzarella and Grilled Peach Salad**

Arugula, sweet cherry tomatoes, alfalfa sprouts and balsamic reduction dressing.

### **Smoked Salmon Salad**

Julienne romaine lettuce, slice Spanish onions, black olives, capers, semi dried tomatoes with yuzu dressing.

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## TAPAS

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

### **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.

### **Pan Glazed Salmon with Yakiniku Sauce**

Orange and carrot puree, mango salsa, wilted spinach, cresses and balsamic.

### **Pan Seared Buttered Herbs and Spiced Frog Legs**

Served on a bed of tomato crème sauce, orange segments, topped with toasted orange scented croutons

### **Crispy Mushroom Parmesan Risotto Rice Cake**

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

### **Wrapped Scallops with Crispy Bacon\***

Sun-dried tomato mash, poached green asparagus, butter sauce topped with cilantro tomato salsa.

### **Chunks of Grilled Striploin**

Caramelized onions, sautéed spinach with mustard and pepper sauce on the side.

## KIDS MENU

### **Bolognese with Heart Shape Pasta**

Minced beef in mild tomato sauce and grated parmesan cheese.

### **Octopus Cheese Sausages**

Sitting on a sea of wavy bonito flakes.

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## **Cheesy Popcorn Chicken**

*Tender popcorn chicken, with cheese sauce, aioli and topped with bonito flakes and shredded seaweed.*

## **Beef Meatball Pancake Sandwich**

*Braised beef meatball stew in Pomodoro sauce, sandwiched in pancakes and topped with cranberry jelly.*

## **Chicken and Pancakes**

*Drizzled with maple syrup, bacon bits and strawberries.*

## **Fish Nibbles with Coral Shell Pasta**

*Crispy marinated fish bites, sitting on Napolitana base coral shell pasta.*

## **Minute Steak & Cheese Frites**

*Seared minute beef steak with gravy, accompanied with cheese fries and mixed greens.*

## **Pepperoni & Cheese French Toast**

*Broiche French toast topped with pepperoni and finished in the oven with melted cheddar cheese.*

## **Mini Apple & Tuna Mayo Pancakes**

*Mini pancakes topped with tuna mayonnaise & green apples.*

## **Tuna & Pumpkin Baked Pie**

*Flakey chunks of tuna and butternut pumpkin cooked in a tomato cream sauce, topped with parmesan mashed potatoes.*

## **Bacon Wrapped Chicken Cheese Sausage**

*Served with buttery mash potato, demi glaze sauce & buttered poached peas.*

## **Simply Fish & Chips**

*Fish nibbles, crispy shoestring fries, buttered poached peas and gherkin and caper mayonnaise.*

## **Grilled Ham & Cheese Toastie**

*Shaved honey ham and cheddar cheese, grilled on plancha till crisp, served with nacho chips.*

## **Spaghetti Alfredo**

*Shaved honey ham, green peas & spaghetti cooked in creamy cheese sauce. Topped with grated parmesan cheese.*

## **THIN CRUST PIZZAS**

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

### **Philly Cheese Steak**

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