

timbré®

@ Gillman

ENTREES

Classic Caesar Salad* 11

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

Yellow Fin Tuna Tataki Salad 14

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

Smoked Duck and Mango Salsa 14

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

NEW! Prosciutto, Buffalo Mozzarella and Grilled Peach Salad 15

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

Smoked Salmon Salad 14

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

SOUPS

Lobster Bisque 9

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

Wild Mushroom 6

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

Escargot and Onion 7

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

FROM THE FRYER

Timbre Chicken Wings 14

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

Timbre Buffalo Wings 15

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

NEW! Homemade Herb Breaded Fish Fillets 14

Crispy crumbs of catfish fillets, served with a japanese BBQ mayonnaise

Crispy Calamari 14

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

Truffle Fries 10

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

TAPAS

NEW! Beef Marrow and Chopped Burger 17

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

Crispy Pork Belly* 16

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

Baked Portobello Mushroom 15

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

Pan Glazed Salmon with Yakiniku Sauce 17

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

NEW! Pan Seared Buttered Herbs and Spiced Frog Legs 21

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

NEW! Crispy Mushroom Parmesan Risotto Rice Cake 17

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

NEW! Prawn Thermidor Tart 20

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

NEW! Herb and Garlic Escargots on Crispy Risotto* 18

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

Wrapped Scallops with Crispy Bacon* 22

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

Chunks of Grilled Striploin 20

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

MAINS

Citrus Crusted King Salmon 27

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

NEW! Honey Mustard Crusted Pork Loin Rack* (350g) 35

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

Charbroiled Baby Pork Ribs* 27

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

NEW! Confit of Duck Breast A La Orange and Cinnamon 27

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

NEW! Stew of Lamb Osso Bucco, Chick Peas and Prunes 26

Served with mashed potato, root vegetables and pita bread.

Slow Roasted Spiced Spring Chicken 25

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

NEW! Porterhouse Steak (500g) 46

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* Item contains pork

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

Beef Sirloin Steak with Fries (200g) 30

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

Ribeye Steak with Fries (200g) 32

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

SIDES

Truffle Mashed Potato 8

Garlic White Wine Mushrooms 8

Spinach Cream 8

Butter Asparagus 8

PASTAS

NEW! Black Mussels Spaghetti* 19

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

Seafood Aglio Olio 20

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

NEW! Prosciutto, Asparagus and Arugula 20

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

NEW! Grilled Salmon Spaghetti 21

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

Spaghetti Al La Genovese 16

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

THIN CRUST PIZZAS

(available till late)

Portobello Pesto Pinenut 21

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

Mild Ricotta and Salami 20

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

Just Mushrooms 18

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

Roasted Duck 20

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

Prosciutto and Rocket 24

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

Timbre Seafood 20

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

Philly Cheese Steak 20

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

Vegetarian Pizza 16

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

Quattro Formaggi 17

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

Jalepeno Minced Beef 19

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* 20

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

Smoked Salmon 22

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

Glazed Unagi 22

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

Roasted Pumpkin and Ricotta 19

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

Yakiniku Chicken 20

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

Garlic Pork Sausage and Caramelized Onion* 20

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

Mushroom Thyme and Goat Cheese 20

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

The Half and Half 22

Choose any two pizza flavours from the above selection.

DESSERT

Profiteroles 16

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

NEW! Chocolate Sphere 15

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

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NEW! Chocolate Chantilly 16

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

Framboisier 16

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

SUPER SOCIAL BBQ

Available on Saturday & Sunday

Baby Back Ribs with Homemade BBQ Sauce* 23 (300gm)

Creamy mash potato & pickled cucumber onion salad.

Grilled Porterhouse Beef Steak 48 (400gm)

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

Beer Bratwurst Sausage topped with Fried Egg 22 (200gm)

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

Grilled Ribeye Steak with Horseradish Red Wine Sauce 25 (200gm)

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

Char Grill Lamb Chops with Cilantro Pesto 25 (300gm)

Pickled cucumber onion salad, mesclun salad with balsamic dressing.

Glazed Bone in Pork Loin 40 (350gm)

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

Cajun & Dill Marinated Yellow Fin of Tuna Steak 25 (200gm)

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

Spicy Garlic Soy Grilled Chicken Thigh 20 (300gm)

Pickled cucumber onion salad, mesclun salad with balsamic dressing.

Grilled Basa Fish Marinated with Yakiniku Sauce 20 (200gm)

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

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

Chunks of Grilled Striploin 20

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

KIDS MENU

Bolognese with Heart Shape Pasta 10

Minced beef in mild tomato sauce and grated parmesan cheese.

Octopus Cheese Sausages 12

Sitting on a sea of wavy bonito flakes.

Cheesy Popcorn Chicken 10

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

Beef Meatball Pancake Sandwich 12

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

Chicken and Pancakes 12

Drizzled with maple syrup, bacon bits and strawberries.

Fish Nibbles with Coral Shell Pasta 12

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

Minute Steak & Cheese Frites 12

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

Pepperoni & Cheese French Toast 12

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

Mini Apple & Tuna Mayo Pancakes 10

Mini pancakes topped with tuna mayonnaise & green apples.

Tuna & Pumpkin Baked Pie 12

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

Bacon Wrapped Chicken Cheese Sausage 12

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

Simply Fish & Chips 12

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

Grilled Ham & Cheese Toastie 12

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

Spaghetti Alfredo 10

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

THIN CRUST PIZZAS

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