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ENTREES

NEW! ASIAN TWIST SPICY SQUID SALAD

Romaine, coriander, mint, cherry tomatoes, paprika corns, tossed with a chilli kicap lime dressing. Topped with crispy onion rings.

CUMIN MARINATED SEARED CHICKEN & MANGO SALAD

Chopped mesclun tossed with tangy Thai dressing, cherry tomatoes, chickpeas, seared chicken, chicken skins and honey mango.

SOUPS

WILD MUSHROOMS

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

CHICKEN HARRISA

Shredded chicken, cut tomatoes, cilantro, chick peas. Served with sesame garlic nann.

TAPAS

NEW ! SPICED YOGURT MARINATED BAKED CHICKEN THIGH

Juicy broiled chicken, topped with mango and cilantro salad and served with slices of toasted garlic butter bread.

BROCHETTE OF BEEF BRISKET

Tender beef briskets, pickled vegetables, peanut sauce and topped with crispy potatoes.

NEW! BBQ CHARRED BROILED CHICKEN SKEWERS

Served with sweet potato puree and topped with pineapple salsa and crispy onion rings.

CHICKEN ROULADE STUFFED MUSHROOMS

Pan seared and topped with julienne mango, grated peanuts, kicap sauce and crispy chicken skins.

RACK OF SAMBAL CRUSTED LAMB LOINS

Sauté sweet peas, caramelized onions and served with lemongrass emulsion with chick peas.

NEW! CRISPY CHEESY CHICKEN FRITTERS

Tender chicken fritters accompanied with cheddar mushroom sauce. Dusted with curry spice salt.

BAKED DEVILS MINCED LAMB WITH SWEET POTATOES

Homemade sweet potatoes fried till crispy, topped with devils minced lamb, and baked with melted mozzarella cheese.

CHUNKS OF GRILLED STRIPLOIN

With caramelized onion, sautéed spinach and topped with mustard. Accompanied by pepper sauce on the side.

TRUFFLE FOREST MUSHROOMS TOAST

A mixture of portobello, shiitake and button mushrooms sautéed with onions, herbs and truffle oil. Served on focaccia toast.

DUO FLAVORS BATTERED FISH & SWEET CHIPS

Battered cobia with laksa coconut cream and battered salmon with turmeric lime cream sauce.

CHILLI, CILANTRO & COCONUT CREAM BLACK SHELL MUSSELS

Black mussels cooked in a spicy cream coconut cream sauce, served with ciabatta toast.

SAUTE CHILLI LIME TUMERIC PRAWNS & PINEAPPLES

Succulent prawns sauté with chilli, turmeric, cilantro, cumin, pineapples and finish with lime juice. Served with a crispy garlic nann.

FROM THE FRYER

TIMBRE CHICKEN WINGS

Golden brown chicken wings marinated in house seasoning.

NEW! BUTTERMILK SPRING CHICKEN

Battered fried whole or half chicken served with an Asian chicken rice chilli dip. Served with fries.

TIMBRE CRISPY CALAMARI

Crispy squid tossed with black and white sesame seeds and green onions. Serve with aioli.

SATAY BEEF FRIES

Crispy fries, topped with stewed satay beef. Garnish with green onions and aioli.

HARRISA SHRIMP & MANGO CRISPY ROLLS

Lightly battered and fried till crispy, pickled shaved vegetables and served with tangy chili aioli.

MINI BITES OF MAMA THORTHON'S

Crispy chicken nibbles in a spiced marinate. Served with aioli.

PASTAS

SPICY SPAGHETTI VONGOLE

Baby clams cooked with curry leaves, shallots, garlic, chilli flakes, cilantro and mushrooms. Topped with crispy anchovies.

SEAFOOD AGLIO OLIO

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

NEW! CHICKEN & TUMERIC COCONUT CHILLI

Slices of tender chicken, cooked with spaghetti in a turmeric coconut chilli cream sauce. Topped with julienne mango and onion relish

BLACK PEPPER BEEF SPAGHETTI

Slice beef, yellow onion, sweet peas, cherry tomatoes, shitake mushrooms, green onions cooked with black pepper sauce.

CHICKEN ALFREDO FARFALLE

Slice mushrooms and chicken cooked in a creamy alfredo sauce.

NEW! BREADED CHICKEN MARINARA FARFALLE

Sauté sweet peas with herb Pomodoro, topped with a generous breaded chicken and pea shoots.

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MAINS

NEW! CHICKEN PARMIGIANA

Crispy breaded fried chicken, topped with herb Pomodoro, Parmesan and mozzarella. Served with mixed garden salad with Thai dressing.

CITRUS CRUSTED KING SALMON

Served with beetroot puree sauté asparagus and a lemon chive butter sauce.

GRILLED ANGUS BEEF SIRLOIN (250gms)

Served with caramelized onion mash, haricot fine beans. Accompanied by a peppercorn sauce.

GRILLED BEEF RIBEYE (250gms) R

Served with caramelized onion mash, haricot fine beans. Accompanied by a demi glaze sauce.

JUCY LUCY BEEF BURGER

A grilled beef patty stuffed with cheese, tomatoes, lettuce, fried egg, caramelized onions and aioli. (Served with fries and salad)

NEW! SPICY BREADED CHICKEN BURGER

A juicy marinated spiced breaded fried chicken thigh, mango slaw, lettuce, with a spicy Asian twist chilly mayo. (Served with fries and salad)

THIN CRUST PIZZAS (available until late)

THE HALF & HALF

The best of both worlds. Choose any two pizza flavours from the selection below.

ROASTED DUCK

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

CAJUN CHICKEN & CRISPY SKINS

Grilled cajun chicken, Spanish onions, grilled zucchinis, Pomodoro sauce and mozzarella cheese and topped with crispy chicken skins.

ROASTED GARLIC SHRIMPS

Plump prawns with sliced onions and bordelaise (garlic butter) sauce with mozzarella cheese.

SEAFOOD LAKSA

Prawns, mussels, squids slice red chilli on a laksa base, topped with desiccated coconut, julienne cucumber and mozzarella cheese.

NEW! TANDOORI CHICKEN

Baked tandoori chicken, Spanish onions and chick peas, on a base of bordelaise. Topped with papadums and fresh coriander.

CRISPY CHICKEN & CAMEL ANCHOVIES

Crispy chicken bites, sautéed red onions, pineapples on a sambal base, melted mozzarella cheese and topped with julienne cucumber and drizzled with aioli.

VEGETARIAN PIZZA

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

CURRY MINCED LAMB

Curried minced lamb stew, sauté red onions, red and green slice capsicum, topped with crispy potatoes and dehydrated curry leaves.

NEW! CALAMARI FRITTERS

Deep fried crispy calamari's scattered on top of melted mozzarella cheese, green onions and lime wedges. Drizzle with tangy Thai dressing.

CHEESEBURGER

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

NEW! TANGY DUCK SLAW

Tender strips of duck, pineapples, cucumber, mango, fried Chinese dough, tossed with a shrimp paste. Topped with grated peanuts.

GRILLED CAJUN CHICKEN KICAP

Roasted Cajun marinated chicken, slices of button mushroom, topped with mozzarella cheese, crispy popiah skins and drizzled with chilli, lime kicap sauce.

HAWAIIAN BBQ

BBQ sauce, sliced turkey ham, pineapple slices, topped with orange cheddar cheese.

DESSERTS

WARM BANANA FRITTERS WITH VANILLA ICE CREAM

With Gula Melaka scotch and strawberries.

CHOCOLATE FONDANT

With drizzles of butter scotch and served with fresh berries.

NEW! KAYA BREAD & BUTTER PUDDING

With coffee syrup, vanilla ice cream and strawberries.

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SUNDAY BBQ MENU

MAINS COURSES

GRILLED SIRLOIN STEAK WITH NUTTY LEMONGRASS SAMBAL SAUCE

Grill corn on cobs, pickled cucumber slaw and basil tomato salad.

MARINATED HARISSA LAMB CHOPS

Sweet potato puree, pickled cucumber slaw and basil tomato salad.

GRILL COBIA FISH FILLET MARINATED WITH TURMERIC AND LIME

Grill corn on cobs, pickled cucumber slaw, basil tomato salad and lime butter sauce.

BBQ GARLIC, CILANTRO CHICKEN THIGH

Grill corn on cobs, sweet potato puree, basil tomato salad and spicy tangy BBQ sauce.

CHARRED TENDER BEEF BRISKET WITH CURRY SPICED SALT

Grill corn on cobs, pickled cucumber slaw, basil tomato salad and coconut mango sauce.

TAMARIND GLAZED BBQ TIGER PRAWNS

Grill corn on cobs, pickled cucumber slaw, basil tomato salad and aioli.

LAKSA & LEMON MARINATED GRILL SQUID

Grill corn on cobs, pickled cucumber slaw, basil tomato salad, served with its own gravy.

TAPAS ADD ONS

NEW! GRILLED SLICED SIRLOIN

Sitting on a sweet potato puree, demi glaze onion sauce and topped with pickled cucumber and pea shoot slaw.

NEW! HONEY GLAZED BBQ CHICKEN WINGS 6PCS

Grill corn on cob and chilli kicap sauce.

NEW! LAKSA & LEMON MARINATED GRILL SQUID

Companied with pickled cucumber.

NEW! CHUNKS OF BEEF BRISKET

Topped with buttery corn kernels sprinkled with curry salt and pea shoots.

NEW! SWEET POTATO PUREE

NEW! GRILLED CORN OF COBS

NEW! BASIL TOMATO SALAD

NEW! PICKLED CUCUMBER SALAD