

# Soups

#### Potato, Leek & Bacon

Potatoes and tender leeks simmered with bacon in broth.

Served with garlic toast.

#### Wild Mushroom

Assorted mushrooms cooked in its broth and finished with truffle oil. Served with garlic toast.

# Salads

## **Grilled Chicken & Citrus**

Crisp romaine lettuce, segments of orange and grapefruits, toasted paprika corn kernels and parmesan chips. Tossed with honey and Greek yoghurt dressing.

## **Summer Chopped Salad\***

Mesclun salad, salami, chopped eggs, cherry tomatoes, Parmesan cheese, evenly tossed with lemon vinaigrette. Topped with pine nuts and ricotta cheese.

# **Tapas**

## Battered Pork Ribs with Jalapeno Cheese Dip\*

Succulent tender pork ribs battered and fried till crispy. Served with jalapeno cheese dip.

## **Pot of Cheesy Champignons**

Assorted wild mushrooms, asparagus, crispy enoki mushrooms, drizzles of truffle oil and topped with a poached egg. Served with toasted baguette.

# **Citrus Cured Yellowfin Tuna & Tomato Bruschetta**

Cured fresh tuna with cherry tomatoes, corn kernels and basil tossed with creamy yuzu. Served on toasted baguette slices.

## **Sous Vide Hanging Tender Steak**

Sous vide beef that is seared to perfection with mustard jus, Lyonnaise potatoes, herb salad and shaved baby red radish.

#### **Sliders 3 Ways with Mini Sesame Brioche**

Go Wild with shabu beef and onions cooked in yakiniku sauce, aioli and lettuce; grilled chicken, pineapple with jalapeno bbq sauce and prawns and guacamole with tomato slices.

## **Torched Marinated BBQ Squid**

Spicy squid baked and torched till fragrantly charred. Served together with roasted marble potatoes, cherry tomatoes and chopped cilantro.

## **Spicy Cilantro Yoghurt Marinated Chicken Brochettes**

Served with crispy onion rings and guacamole dip.



# Chicken Pojarski

Lightly spiced minced chicken breaded patties shallow fried in clarified butter.

Served with spicy tomato salsa.

## **Seared Beef Sirloin with Melted Truffle Brie**

Slices of beef sirloin topped with melted truffle brie cheese, tomato tapenade and crispy enoki mushrooms.

## **Breaded Portobello Stuff with Brie Cheese**

Deep fried breaded portobello mushroom stuffed with cheese and fried till golden.

Served with spicy tomato salsa.

#### **Prosciutto & Breaded Fried Brie**

Slices of prosciutto accompanied by fried breaded brie cheese, tomato tapenade and slices of toasted baguette.

## **Baked Tomato Tapenade Crusted Pacific Cod**

Bake cod fillets topped with tomato tapenade, chorizo bits, cherry tomatoes, chopped cilantro and roasted marble potatoes.

#### **Substation Wings 10pcs or 6pcs**

Crispy wings fried till crispy and succulent, served with our homemade garlic and ginger chili sauce.

#### **Timbre Chicken Wings 10pcs or 6pcs**

Whole chicken wings marinated in Timbre's seasoning, deep-fried until golden brown.

## **Buffalo Wings 10 pcs or 6pcs**

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

## **Truffle Fries**

Deep fried straight cut fries, drizzled with truffle oil. Accompanied with truffle mayo.

#### **White Baits**

Lightly dusted karaage white baits, deep-fried, accompanied with lemon and aioli sauce.

#### **Sweet Potato Fries**

Deep-fried till crispy, sprinkle with spiced powder and served with aioli sauce.

## Pastas

## **NEW!** Spotted Prawns, Parmesan Spaghetti Aglio

Plumps prawns cooked to perfection, dash of lemon juice, chopped Italian Parsley and freshly grated parmesan cheese.

# **NEW!** Seafood Aglio Olio

Plumps prawns, black shell mussels cooked in a garlic chilli olive oil, tossed with spaghetti.



# **NEW!** Bacon Fettuccini Carbonara\*

Fettuccini cooked in a creamy bacon sauce, topped with poached egg and freshly grated parmesan cheese.

#### **NEW!** Mushroom & Beef Bolognaise

Ragu beef stewed with mushrooms, tossed with fettuccini, topped with freshly grated parmesan cheese and chopped Italian parsley .

## **NEW!** Spaghetti Amatriciana\*

Herb Pomodoro sauce cooked with bacon, chilli and cherry tomatoes, tossed with freshly grated parmesan cheese.

#### **NEW! Salmon Pesto Cream**

Fettuccini cooked in a creamy basil pesto sauce and capsicums, topped with grilled yakiniku salmon.

# Thin Crust Pizzas (Available Till Late)

## **NEW!** Spicy Sze Chuan Pizza

Roasted succulent marinated Sze Chuan duck breast, julienne cucumber, scallions, red chilli, crispy duck skin and Popian skin. Served on a base of Sze Chuan sauce.

#### **NEW!** Hawaiian

Smoked BBQ sauce, sweet pineapples, shaved honey ham and crispy bacon, topped with melted melted mozzarella cheese.

#### **NEW!** Mexicano Duck Pizza

Roasted duck slices with roasted duo peppers, sliced Spanish onions, jalapeños, topped with crispy tortilla chips, spicy tomato salsa and guacamole

#### **Roasted Duck Pizza**

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

#### **NEW!** Veronese Pizza

Mixed mushrooms and prosciutto slices on herb Pomodoro base, topped with melted mozzarella cheese and drizzle with truffle oil.

#### **Quattro Formaggi Pizza**

Mozzarella, parmesan, orange cheddar, gorgonzola and tomato concasse.

#### **NEW!** Smoked Salmon Pizza

Herb Pomodoro base with sliced Spanish onions, topped with mozzarella cheese, smoked salmon and sour cream.



Chile con carne with onions, peppers on Pomodoro base sauce, topped with gherkin, provolone & cheddar. Drizzled with mustard & ketchup.

# **Philly Cheese Steak**

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

# **NEW!** Beef Pepperoni

Pepperoni, capsicum and black olives on herb Pomodoro base, topped with melted mozzarella cheese.

#### **NEW!** Seafood Pizza

Shrimps, squids, mussels and black olives on herb Pomodoro base, topped with melted mozzarella cheese and drizzle with basil pesto.

#### **NEW! BBQ Pollo**

Roasted chicken breast, capsicums, mushrooms, sliced onions and black olives on a base of smoked BBQ sauce, topped and mozzarella cheese.

# Half & Half Pizza (choose any two flavors from above selection)

## **Desserts**

## **Dome Raspberry**

Dome-shaped petit gateau of raspberry mousse with a core of fresh raspberry coulis, draped in a velvety red glaze and decorated with pistachio nuts.

#### **Dome Crunchy Chocolate**

Dome-shaped petit gateau of Belgian chocolate mousse and a core of crunchy praline, draped in a rich chocolate glaze and decorated with praline stripes.

#### **Profiteroles**

Bite-size profiteroles with a core of latte macchiato cream coated in white chocolate, finished with coffee icing crystals.