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t i m b r é®
@ The Arts House

ENTREES

Yellow Fin Tuna Tataki Salad

With julienne Japanese cucumber, romaine lettuce, Spanish onions, cherry vine tomato in a sesame ginger Yuzu dressing.

Salami, Buffalo Mozzarella & Poached Pear Salad

Mesclun salad, sundried tomatoes, Parmesan, Spanish onions finely chopped and dressed in lemon vinaigrette.

Crispy Shimeji Salad

Crispy breaded shimeji mushroom served with mesclun and drizzled with scallion balsamic

SOUPS

Wild Mushroom

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

French Onion Soup

Melting onions cooked in a light beef broth and parmesan cheese toast.

FROM THE FRYER

Timbre Chicken Wings

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

Timbre Buffalo Wings

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

Timbre Crispy Calamari

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

Truffle Fries

Deep-fried shoe string fries tossed with truffle salt & truffle oil, served with truffle mayonnaise.

Seaweed Breaded Pork Belly Fires

Crispy pork bellies coated with seaweed bread crumbs, served with our caramel vinegar mayonnaise sauce.

Mini Bites of Mama Thorton's

Spiced marinated chicken nibbles, fried till crispy and served with aioli.

Cheesy Risotto Beef Ball

Breaded minced beef and mozzarella shredded folded in risotto rice ball and fried till perfection.

TAPAS

Nachos with Beef Salsa

Baked nachos topped with melted cheddar cheese, beef salsa, black olives and sliced jalapenos.

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.

Creamy Garlic Prawn & Spinach Bruschetta

Prawns and spinach cooked in a pernod cream sauce, served on focaccia crouton.

Prosciutto & Buffalo Mozzarella

Accompanied with sweet cherry tomatoes, pea shoots and drizzled with basil balsamic oil.

Fillet Mignon Chunks

Creamy truffled mushrooms, caramelised onions, slow baked herb cherry tomatoes & cress salad.

Glaze Cubes of Salmon

Pickled gherkin mashed potatoes & topped with fried leek and pea shoots.

Classic Garlic Prawns & Chorizo*

Plump prawns and chorizo cooked in with garlic butter white wine and flat parsley. Served with garlic toast.

Poached White Wine Norwegian Black Mussels

Poached black mussels cooked in white wine sauce, cherry tomatoes and freshly chopped Italian parsley.

Corn & Chick Pea Fritters

Topped with mango salsa, arugula, Parmesan chips & served with side of tomato salsa.

Pollo Skewer

Cilantro Marinated Skewer of boneless chicken thigh serve on a bed of our pickled vegetables topped with mango salsa

Chicken Chimichangas

Fried tortilla roll stuffed with smokey bbq sauce, chicken, Spanish onion, capsicum and cheese serve with homemade tomato salsa

Tomato Prawn Tartare

Perfectly grilled tomato topped with poached prawn tartar serve with coin crouton and guacamole

MAINS

Miso Mornay Crusted Salmon

Topped with shredded nori & bonito, accompanied with sauté pickled savoy cabbage and bacon, tobiko cream sauce & pea shoot.

Archipelago Battered Cod Fish & Chips

Served with malt pickled cabbage slaw, butter poach green peas & homemade tartare sauce.

Grilled Angus Beef Sirloin

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* - Items contains pork.

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Caramelised onion mash, haricot fine beans, red wine shallots served with red wine sauce.

Grilled Beef Tenderloin

With caramelised onion mash, haricot fine beans, red wine shallots served with green peppercorn sauce.

Jucy Lucy Beef Burger*

With crispy bacon, tomato, romaine lettuce, fried egg, caramelised onions & aioli.

PASTAS

Spaghetti Vongole

Little neck clams cooked in orange butter cream sauce, garlic, onions, cherry tomatoes and freshly chopped sage.

Spotted Prawns, Parmesan Spaghetti Aglio

Plumps of prawn cooked to perfection, dash of lemon juice, chopped Italian parsley and parmesan cheese .

Chicken Fettuccini Marsala

Slice mushroom and chicken cooked in Italian Marsala wine cream sauce.

Unagi Yakiniku Spaghetti

Sliced mushrooms cooked with spaghetti in japanese sauce and topped with baked unagi, green onions and sesame seeds.

Prosciutto & Baby Spinach

Spaghetti cooked with garlic and cherry tomatoes, finished with Parmesan and baby spinach.

Crab & Bacon Fettuccine Aglio Olio

Crispy bacon, sweet cherry tomatoes, flakes of crabmeat cooked with spaghetti and topped with rocket.

Spicy Jalapeno Bolognese & Italian Pork Sausage

Minced beef stew cooked with jalapenos, tossed with spaghetti and with a grilled Italian pork sausage.

Salmon Saffron Fettuccini

Fettuccine cooked in saffron cream base topped with grilled yakiniku salmon

Fettuccini Granchio

Crabmeat cooked with chilli padi rose sauce, served with fettuccine

THIN CRUST PIZZAS

(available until 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.

Crispy Caramel Anchovies

Sauté red onions, pineapples on a sambal base, melted mozzarella and topped with julienne cucumber and drizzle with aioli.

Mild Ricotta and Salami

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

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.

Philly Cheese Steak

Sautéed beef and Spanish onions with 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 shaved 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 sour cream, topped with mozzarella cheese.

Glazed Unagi

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

Cheeseburger

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

Yakiniku Chicken

Roasted marinated chicken, slices of button mushroom, 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

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

The Half & Half

Choose any two pizza flavours from the 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.