

TIMBRE X HAWKERS MENU



THE SAMBAL LOBSTER ROLL - WITH JIAO CAI SEAFOOD

A classic lobster roll with a local twist! Chunks of meat from a whole Maine Boston Lobster served on a toasted buttery brioche roll and topped with Jiao Cai Seafood's fiery sambal, melted gouda cheese, tobiko & chopped chives. Fries on the side.



DE-CONSTRUCTED "HAR CHEONG" CHICKEN TORTILLA - WITH AH TAN WINGS

Crispy Ah Tan Wings prawn paste chicken nibbles served with mini tortilla wraps, garlic & chives cream cheese, citrus salsa, guacamole, romaine lettuce and ikura. Wrap it however you fancy!



COFFEE SAUCE KUROBUTA PORK LOIN BURGER WITH FOIE GRAS - WITH WOK IN BURGER BY KENG ENG KEE SEAFOOD

The lightly coated Kurobuta pork loin is fried to perfection and dipped in Keng Eng Kee Seafood's coffee sauce. Served with brioche sesame bun, Gouda cheese and a thick slice of seared foie gras. An outstanding spin off from Wok In Burger! Fries on the side.



KOPI-O FASHIONED - WITH KOPIFELLAS

Our playful hawker-take on a classic cocktail. Pairing Kopifella's Nanyang Cold Brew with Blacktears Spiced Rum, this is a perfect drink to perk you up for the great night! Kaya toasts on the side.

ENTREES

AVOCADO AND SHRIMP

Romaine lettuce, shaved fennel, boiled eggs, cherry tomatoes, pickled Spanish onion, dressed with chilli garlic & sherry vinaigrette

HONEY HAM AND MOZZARELLA CHEESE

Shaved honey ham with buffalo mozzarella cheese, cherry tomatoes, mesclun and mustard lemon vinaigrette

GRILLED CHICKEN & BUTTERNUT PUMPKIN SALAD

Grilled pumpkins, cherry tomatoes, caramel walnuts, romaine lettuce, drizzled with tangy mustard mayonnaise dressing

SOUP

WILD MUSHROOM

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

SMALL PLATES

TIMBRE CHICKEN WINGS

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

CHICKEN WINGS COATED WITH LEMON SRIRACHA PEPPER

Extra crisp fried chicken wings tossed with sriracha pepper sauce

TRUFFLE FRIES

Deep-fried straight cut fries tossed with truffle salt & truffle oil, served with truffle mayonnaise

KARRAGE OF SOFT SHELL PRAWN

Succulent and crispy fried soft shell prawn sitting on battered onion rings, dust with paprika and served with lemon wedge and garlic butter sauce

S.E.A BUAH KELUAK BRAISED PORK CHEEK BUN

Cheek of pork slow braised in Nyonya Buah Keluak sauce and butterhead lettuce

S.E.A POACHED BLACK MUSSELS IN COCONUT TOM YUM BROTH

Fresh black mussels poached with in-house spicy and tangy coconut tom yum broth

CRACKLING GARLIC AND SALTED ROASTED PORK BELLY

Crispy skin of pork belly slices served with belachan chilli and lime

S.E.A RILLETTE OF BEEF RENDANG ON ROSTI

Rillette of aromatic beef rendang served on crispy potato rosti, and topped with sour cream, desiccated coconut and scallions

S.E.A CHILLI CRAB "KUEH PIE TEE"

Chilli crab in little crispy wonton bowl, topped with scallion

MAINS

S.E.A OVEN BAKED CORN FED CHICKEN PANGGANG

Half chicken marinated with spices and roasted to perfection, served with lemongrass butternut puree, crispy potato rosti, asparagus and petite salad cress

S.E.A TIGER BEER BATTERED BARRAMUNDI FISH & CHIPS

Crispy fillet of Thai-marinated barramundi, served with refreshing pickled raw mango slaw, straight cut fries & homemade tartare sauce

GRILLED 150 DAYS ANGUS RIBEYE

Mini crispy potato rosti, lemongrass pumpkin puree, asparagus, served with red wine sauce

S.E.A SEARED HOKKAIDO SCALLOPS LAKSA RISOTTO

Seared Hokkaido scallops on creamy laksa risotto, accompanied by julienne cucumber, slow poached egg, desiccated coconut and laksa pesto

S.E.A SOUS VIDE BUAH KELUAK PORK CHEEK SPAGHETTI

Slow braised pork cheek in Nyonya Buah Keluak suace, slice shitake mushroom and green asparagus tips

SPOTTED PRAWN, PARMESAN SPAGHETTI AGLIO

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

S.E.A STIR FRIED LAKSA PRAWN SPAGHETTI

Stir fried spaghetti with fragrant laksa sauce, prawn, boiled eggs, crispy bean curd skin and sprouts, drizzled with laksa pesto

CHAR HOKKIEN SPAGHETTI MEE

Spotted prawn, squid and spaghetti braised in rich prawn stock, topped with slices of crispy pork belly and homemade belachan chilli

S.E.A THAI BASIL DUO PORK CAPELLINI

Stir fried minced pork with basil accompanied with crispy pork belly

BATTERED BARRAMUNDI WITH PUTTANESCA CAPELLINI

Capellini tossed in lemony anchovies, black olives and capers Pomodoro sauce, topped with crispy battered barramundi fillet

PIZZAS (AVAILABLE TILL LATE)

SHRIMP AND GUACAMOLE

Sauté onions, blistered tomatoes with tomato Pomodoro, topped with mozzarella and crispy wonton skins

HAWAIIAN*

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

ROASTED DUCK

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

S.E.A BEEF RENDANG

Slow braised beef rendang, topped with mozzarella cheese, desiccated coconut and crispy wonton skin

SEAFOOD PIZZA

Shrimp, squid, mussels and black olives on herb Pomodoro base, topped with melted mozzarella cheese and drizzle with basil pesto

PHILLY CHEESE STEAK

Sautéed beef wand Spanish onions with mushroom and peppers, topped with orange cheddar and provolone cheese

VEGETARIAN PIZZA

Mixed mushroom, sliced onions, grilled zucchinis, sliced tomatoes with tomato Pomodoro, topped with mozzarella cheese and baby spinach

QUATTRO FORMAGGI

Mozzarella, orange cheddar and gorgonzola cheese on tomato Pomodoro base, topped with shaved parmesan

SMOKED SALMON

Sliced smoked salmon, sliced Spanish onions with sour cream, topped with mozzarella cheese

THE HALF & HALF

Choose any two pizza flavours from the above selection

DESSERTS

LYCHEE DOME

Dome-shaped petit gateau of rose sponge and lychee mousse with raspberry coulis, draped in a velvety pink glaze

DOMES CRUNCHY CHOCOLATE

Dome-shaped petit gateau of Belgian chocolate mousse 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 crystal

**item contain pork*

DRAUGHT BEER

SINGAPORE - Tiger Lager
IRELAND - Guinness Draught
GERMANY - Erdinger Weissbier

BOTTLED BEER

SINGAPORE - Tiger Crystal
MEXICO - Corona
NETHERLANDS - Heineken
PHILIPPINES - San Miguel
THAILAND - Singha
UNITED KINGDOM - Strongbow Gold
GERMANY - Erdinger Dunkel
IRELAND - Kilkenny

HOUSE RED WINE (GLASS/ BOTTLE)

AUSTRALIA - Harbour Shiraz
AUSTRALIA - Buronga Hill Cabernet Sauvignon
ITALY - Bottega Cabernet Sauvignon
FRANCE - Marrenon Merlot
FRANCE - Marrenon Pinot Noir

HOUSE WHITE WINE (GLASS/ BOTTLE)

AUSTRALIA - Buronga Hill Sauvignon Blanc
ITALY - Bottega Soave Classico
FRANCE - Marrenon Chdardonnay
ITALY - Piccini Pinot Grigio Delle Venezie

SPARKLING WINE (GLASS/ BOTTLE)

ITALY - Vaebelbo Fior de Vigna Moscato
ITALY - Scavi & Ray Prosecco
FRANCE - Laurent Perrier La Cuvee Brut
FRANCE - Moet & Chandon Brut

PREMIUM RED WINE (BOTTLE)

ARGENTINA - Domaine Bosquet Malbec Organic
ARGENTINA - Domaine Bosquet Pinot Noir
AUSTRALIA - McGuigan Shiraz
AUSTRALIA - Handpicked Collection Cabernet Sauvignon
CHILE - Neven Espiritu de Apalta
NEW ZEALAND - Oyster Bay Merlot
NEW ZEALAND - Tiki Marlborough Single Vineyard Pinot Noir
USA - Orin Swift Palermo Cabernet Sauvignon
USA - Orin Swift Machete

PREMIUM WHITE WINE (BOTTLE)

ARGENTINA - Bodega Sottano Chardonnay
AUSTRALIA - McGuigan Chardonnay
AUSTRALIA - Handpicked Collection Chardonnay
FRANCE - Trimbach Riesling
GERMANY - Dr Hermann H Riesling
NEW ZEALAND - Oyster Bay Sauvignon Blanc
NEW ZEALAND - Tiki Malborough Single Vineyard Sauvignon Blanc

CLASSIC COCKTAILS

JIM BEAM FLAVOUR

- HIGHBALL/ MEGA/ TOWER

Jim Beam Bourbon, Syrup, Soda

BLACK TEARS MOJITO

Black Tears Rum, Fresh Mint, Lime Mix,
Brown Sugar, Soda

**CARAMELISED ORANGE GLENROTHES
OLD FASHION**

Glenrothes, Sugar, Bitters, Orange

**SNOW LEOPARD ROSEMARY
COSMOPOLITAN**

Snow Leopard Vodka, Cranberry Juice,
Triple Sec with a twist of Rosemary
fragrance

FROZEN LIME MILAGRORITA

Milagro Silver Tequila, Triple Sec,
Lime Juice

LONG ISLAND ICED TEA

Gin, Vodka, Rum, Tequila, Triple Sec,
Lime Juice

TIMBRE X S.E.A EXCLUSIVE

THAI MOJITO

Bacardi Rum, Lemongrass, Lemon Juice, Sugar

CHENDOL COCKTAIL

Chendol Gin, Gula Melaka, Attap Seep and
Freshly Cooked Red Bean

SINGAPORE SLING

Bombay Gin, Cherry Brandy, D.O.M, Triple Sec,
Lime Mix, Pineapple Juice, Grenadine Syrup,
Soda, Angostura Bitters

CHOCOLATE MARTINI

Smirnoff Vodka, Crème de Cacao Brown,
Hershey Chocolate

GEK HUAY

Auchentoshan Whisky, Lemon Juice,
Chrysanthemum Syrup

TIMBRE RED SANGRIA

Creation of Timbre Red Wine Cocktail

TIMBRE WHITE SANGRIA

Creation of Timbre White Wine Cocktail

MILO GAO GAO

Iced Milo, Baileys, Torched Marshmallow,
Cookie, Whipped Cream

SHOOTERS (SINGLE/ 6/ 12 SHOTS)

BLOW JOB

Kahlua, Crème de Bananas, Whipped Cream

ILLUSION

Bacardi Rum, Midori, Triple Sec, Pineapple Juice

JÄGERBOMB

Jägermeister with choice of Redbull Flavour

KAMIKAZE

Smirnoff Vodka, Triple Sec, Lime Juice

SEX ON THE BEACH

Smirnoff Vodka, Archer Peach, Cranberry Juice, Pineapple Juice

SOJU BEER BOMB

Choice of Soju Chamisul, Muscat Grape, Peach, Lychee or Watermelon with Beer

SOJU REDBULL BOMB

Choice of Soju Chamisul, Muscat Grape, Peach, Lychee or Watermelon with choice of Redbull Flavour

SOJU

KOREA -

Chuga Soju Chamisul, Muscat Grape, Lychee, Peach, Watermelon

SAKE

JAPAN - Nihonsakari Honjoso Nama Genshu

JAPAN - Nihonsakari Jumai Ginjo Nama Genshu

JAPAN - Nihonsakari Daiginjo Nama Genshu

GIN (GLASS/ BOTTLE)

UNITED KINGDOM - Bombay Sapphire

SCOTLAND - Botanist Gin

SPAIN - MOM Gin

SCOTLAND - Hendrick's Gin

THAILAND - Iron Ball Gin

JAPAN - Roku Gin

SINGAPORE - Chendol Gin

SINGAPORE - Singapore Dry Gin

SINGAPORE - Butterfly Pea Gin

SINGAPORE - Rojak Gin

AUSTRALIA - Four Pillars Bloody Shiraz Gin

VODKA (GLASS/ BOTTLE)

RUSSIA - Smirnoff Red

POLAND - Belvedere

FRANCE - Grey Goose

POLAND - Snow Leopard

RUM (GLASS/ BOTTLE)

CUBA - Bacardi Carta Blanca

JAMAICA - Captain Morgan Spiced Rum

CUBA - Black Tears Spiced Rum

DOMINICAN REPUBLIC - Brugal 1888 Rum

TEQUILA (GLASS/ BOTTLE)

MEXICO - Sauza Gold

MEXICO - Milagro Tequila

LIQUEURS

Jägermeister

Archers Peach Schnapps

Baileys Irish Cream

Campari

Kahlua

Malibu

Midori Melon

Sourz Apple

Sambuca Vaccari

BOURBON (GLASS/ BOTTLE)

USA - Jim Beam White

USA - Jack Daniel

USA - Markers Mark

COGNAC (GLASS/ BOTTLE)

FRANCE - Martell V.S.O.P

FRANCE - Martell Cordon Bleu

BLENDED MALT WHISKY (GLASS/ BOTTLE)

SCOTLAND - Johnnie Walker Black Label

SCOTLAND - Johnnie Walker Gold Label

SCOTLAND - Johnnie Walker Blue Label

SCOTLAND - Monkey Shoulder

SCOTLAND - John Jameson

SCOTLAND - Auchentoshan 12 Years

JAPAN - Iwai Traditional Whisky

JAPAN - Hibiki Harmony

SINGLE MALT WHISKY (GLASS/ BOTTLE)

SCOTLAND - Glenlivet Founders Reserve

SCOTLAND - Macallan 12 Years

SCOTLAND - Bruichladdich Scottish Barly

SCOTLAND - Balvenie 12 Years

SCOTLAND - Glenrothes 12 Years

SCOTLAND - Glenfiddich 12 Years

SCOTLAND - Glenfiddich 15 Years

SCOTLAND - Glenfiddich 18 Years

SCOTLAND - Lavagulin 16 Years

JAPAN - Yamazaki Distiller Reserve

BLENDED MALT WHISKY (GLASS/ BOTTLE)

SCOTLAND - Johnnie Walker Black Label

SCOTLAND - Johnnie Walker Gold Label

SCOTLAND - Johnnie Walker Blue Label

SCOTLAND - Monkey Shoulder

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SCOTLAND - Glenfiddich 12 Years

SCOTLAND - Glenfiddich 15 Years

SCOTLAND - Glenfiddich 18 Years

SCOTLAND - Lavagulin 16 Years

JAPAN - Yamazaki Distiller Reserve

NON - ALCOHOLIC

Coke
Coke Zero
Sprite
Ginger Ale
Fevertree Elderflower Tonic
Fevertree Indian Tonic
Footprint Akaline Water
Equil Sparkling Water
Redbull Original/ Sugarfree/ Cocoberry
Ice Green Tea
Apple Juice
Cranberry Juice
Fruit Punch
Lime Juice
Mango Juice
Orange Juice
Pineapple Juice

COFFEE

Hot Coffee
Iced Coffee

GRYPHON TEA SELECTION HOT BREW

British Breakfast
Chamomile Dream
Earl Grey Lavender
Hanami
Lemon Ginger Mint
Marrakesh Mint
Nymph of the Nile
Pearl of the Orient
Temple Tree Lotus
White Gingerlily
Earl Grey Lavender

GRYPHON TEA SELECTION COLD BREW

Earl Grey Lavender Strawberry
Osmanthus Sencha Passionfruit
Pearl of the Orient Lychee
Chamomile Dream with Apple

MOCKTAILS

VIRGIN LIME MARGARITA

Simple Syrup, Lime Mix

SAKURA SAN

Lychee Fruit, Sprite, Sakura Syrup

VIRGIN MOJITO

Fresh Mint, Lime Mix, Brown Sugar, Ginger Ale

TIMBRE COOLER

Choice of Blueberry, Lychee, Pink Grapefruit,
Strawberry or Yuzu

LEMON LIME BITTERS

Lime Juice, Lemonade, Angostura Bitters