

**F&B COMBO ALL DAY**

<b>Beer and Best of S.E.A Combo</b>	<b>55</b>
2x pints of Tiger Lager/ Erdinger Weissbier/ Guinness	
1x Poached Black Mussels in Coconut Tom Yum Broth	
1x Rilette of Beef Rendang on Rosti	
1x Chilli Crab "Kueh Pie Tee"	
<b>Wine and Best of S.E.A Combo</b>	<b>70</b>
1x bottle of Red/ White Wine	
1x Poached Black Mussels in Coconut Tom Yum Broth	
1x Rilette of Beef Rendang on Rosti	
1x Chilli Crab "Kueh Pie Tee"	
<b>Beer and Pizza Combo</b>	<b>32</b>
2x pints of Tiger Lager/ Erdinger Weissbier/ Guinness	
1x Margherita Pizza	
<i>*top-up available</i>	
<b>Wine and Pizza Combo</b>	<b>27</b>
2x glasses of House Red/ White Wine	
1x Margherita Pizza	
<i>*top-up available</i>	
<b>Hendrick's Midsummer Solstice and Pizza Combo</b>	<b>29</b>
2x glasses of Hendrick's Midsummer Solstice	
1x Margherita Pizza	
<i>*top-up available</i>	

**BEFORE 7PM**

All Draught Beers	<b>12 nett</b>
3x Tiger Crystal bottles	<b>18 nett</b>
<b>Beer and Fryer Combo</b>	<b>28</b>
2x pints of Tiger Lager	
1x Truffle Fries/ Timbre	
Chicken Wings (6pcs)	

**AFTER 7PM**

2x pints of Erdinger Weissbier	<b>25 nett</b>
5x Tiger Crystal bottles	<b>38</b>

**ENTREES**

**AVOCADO AND SHRIMP 14**

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

**HONEY HAM AND MOZZARELLA CHEESE 14**

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

**GRILLED CHICKEN & BUTTERNUT PUMPKIN SALAD 13**

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

**SOUP**

**WILD MUSHROOM 6**

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

**SMALL PLATES**

**TIMBRE CHICKEN WINGS (10PCS/ 6PCS) 15/11**

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

**CHICKEN WINGS COATED WITH LEMON SRIRACHA PEPPER (10PCS/ 6PCS) 16/12**

*Extra crisp fried chicken wings tossed with sriracha pepper sauce*

**TRUFFLE FRIES 10**

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

**KARRAGE OF SOFT SHELL PRAWN 16**

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

**SMALL PLATES**

- S.E.A BUAH KELUAK BRAISED PORK CHEEK BUN 19**  
*Cheek of pork slow-braised in Nyonya Buah Keluak sauce and butterhead lettuce*
- S.E.A POACHED BLACK MUSSELS IN COCONUT TOM YUM BROTH 18**  
*Fresh black mussels poached with in-house spicy and tangy coconut tom yum broth*
- CRACKLING GARLIC AND SALTED ROASTED PORK BELLY\* 16**  
*Crispy skin of pork belly slices served with belachan chilli and lime*
- S.E.A RILLETTE OF BEEF RENDANG ON ROSTI 17**  
*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" 18**  
*Chilli crab in little crispy wonton bowl, topped with scallion*

**MAINS**

- S.E.A OVEN-BAKED CORN FED CHICKEN PANGGANG 28**  
*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 25**  
*Crispy fillet of Thai-marinated barramundi, served with refreshing pickled raw mango slaw, straight cut fries & homemade tartar sauce*

*\*item contains pork*

**MAINS**

**150 DAYS GRAIN FED ANGUS RIBEYE STEAK (200GM) 35**

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

**S.E.A SEARED HOKKAIDO SCALLOPS LAKSA RISOTTO 26**

*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 22**

*Slow-braised pork cheek in Nyonya Buah Keluak sauce, sliced shiitake mushroom and green asparagus tips*

**SPOTTED PRAWN, PARMESAN SPAGHETTI AGLIO 21**

*Plump prawns cooked to perfection, a dash of lemon juice, chopped Italian parsley and parmesan cheese*

**S.E.A STIR FRIED LAKSA PRAWN SPAGHETTI 22**

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

**CHAR HOKKIEN SPAGHETTI MEE 23**

*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 20**

*Stir-fried minced pork with basil accompanied with crispy pork belly*

**BATTERED BARRAMUNDI WITH PUTTANESCA CAPELLINI 20**

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

**PIZZAS (AVAILABLE TILL LATE)**

**SHRIMP AND GUACAMOLE 22**

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

**HAWAIIAN\* 22**

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

**ROASTED DUCK 23**

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

**S.E.A BEEF RENDANG 22**

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

**SEAFOOD PIZZA 23**

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

**PHILLY CHEESESTEAK 22**

*Sauté beef and Spanish onions with mushroom and peppers, topped with orange cheddar and provolone cheese*

**VEGETARIAN PIZZA 17**

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

**QUATTRO FORMAGGI 18**

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

*\*item contains pork*

**PIZZAS (AVAILABLE TILL LATE)**

**SMOKED SALMON** **22**

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

**THE HALF & HALF** **24**

*Choose any two pizza flavours from the above selection*

**DESSERTS**

**LYCHEE DOME** **15**

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

**DOME CRUNCHY CHOCOLATE** **15**

*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** **15**

*Bite-size profiteroles with a core of latte macchiato cream coated in white chocolate finished with coffee icing crystal*

**ENJOY HAPPY HOUR ALL DAY LONG!**

<b><u>DRAUGHT BEER</u></b>	<b><u>HH</u></b>	<b><u>U.P.</u></b>
<b>SINGAPORE</b> - Tiger Lager	<b>12</b>	<b>14</b>
<b>IRELAND</b> - Guinness Draught	<b>13</b>	<b>16</b>
<b>GERMANY</b> - Erdinger Weissbier	<b>13</b>	<b>16</b>
<b><u>BOTTLED BEER</u></b>		
<b>MEXICO</b> - Corona	<b>10</b>	<b>12</b>
<b>GERMANY</b> - Erdinger Dunkel	<b>13</b>	<b>15</b>
<b>NETHERLANDS</b> - Heineken	<b>10</b>	<b>12</b>
<b>SINGAPORE</b> - Tiger Crystal	<b>-</b>	<b>10</b>
<b>UNITED KINGDOM</b> - Strongbow Gold	<b>10</b>	<b>12</b>
<b>THAILAND</b> - Singha	<b>10</b>	<b>12</b>
<b>PHILIPPINES</b> - San Miguel	<b>10</b>	<b>12</b>
<b><u>HOUSE RED WINE (GLASS/ BOTTLE)</u></b>		
<b>AUSTRALIA</b> - Buronga Hill Cabernet Sauvignon	<b>9/40</b>	<b>11/50</b>
<b>FRANCE</b> - Marrenon Merlot 'Les Grains'	<b>10/45</b>	<b>12/55</b>
<b>FRANCE</b> - Marrenon Pinot Noir 'Les Grains'	<b>10/45</b>	<b>12/55</b>
<b><u>HOUSE RED WINE (BOTTLE)</u></b>		
<b>ITALY</b> - Bottega Cabernet Sauvignon	<b>45</b>	<b>55</b>
<b>AUSTRALIA</b> - Harbour Shiraz	<b>40</b>	<b>50</b>
<b><u>HOUSE WHITE WINE (GLASS/ BOTTLE)</u></b>		
<b>AUSTRALIA</b> - Buronga Hill Sauvignon Blanc	<b>9/40</b>	<b>11/50</b>
<b>FRANCE</b> - Marrenon Chardonnay 'Les Grains'	<b>10/45</b>	<b>12/55</b>
<b><u>HOUSE WHITE WINE (BOTTLE)</u></b>		
<b>ITALY</b> - Bottega Soave Classico	<b>45</b>	<b>55</b>
<b>ITALY</b> - Piccini Pinot Grigio Delle Venezie	<b>45</b>	<b>55</b>

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**PREMIUM RED WINE (BOTTLE)**

	<b><u>HH</u></b>	<b><u>U.P.</u></b>
<b>ARGENTINA</b> - Domaine Bosquet Malbec Organic	<b>60</b>	<b>70</b>
<b>ARGENTINA</b> - Domaine Bosquet Pinot Noir	<b>68</b>	<b>78</b>
<b>NEW ZEALAND</b> - Oyster Bay Merlot	<b>68</b>	<b>78</b>
<b>NEW ZEALAND</b> - Tiki Marlborough Single Vineyard Pinot Noir	<b>60</b>	<b>70</b>
<b>FRANCE</b> - Michel Lynch Merlot Cabernet Sauvignon	<b>60</b>	<b>72</b>

**PREMIUM WHITE WINE (BOTTLE)**

<b>ARGENTINA</b> - Bodega Sottano Chardonnay	<b>68</b>	<b>78</b>
<b>GERMANY</b> - Dr Hermann H Riesling	<b>60</b>	<b>70</b>
<b>NEW ZEALAND</b> - Oyster Bay Sauvignon Blanc	<b>68</b>	<b>78</b>
<b>NEW ZEALAND</b> - Tiki Marlborough Single Vineyard Sauvignon Blanc	<b>60</b>	<b>70</b>

**SPARKLING WINE (GLASS/ BOTTLE)**

<b>ITALY</b> - Vallebelbo Fior di Vigna Moscato	<b>9/40</b>	<b>11/50</b>
<b>ITALY</b> - Scavi & Ray Prosecco	<b>- /45</b>	<b>- /55</b>
<b>ITALY</b> - Scavi & Ray Moscato	<b>- /45</b>	<b>- /55</b>

**CHAMPAGNE (BOTTLE)**

<b>FRANCE</b> - Laurent Perrier La Cuvee Brut	<b>-</b>	<b>108</b>
<b>FRANCE</b> - Moet & Chandon Brut	<b>-</b>	<b>128</b>



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**TIMBRE X S.E.A EXCLUSIVE**

**THAI MOJITO**

Bacardi Rum, Lemongrass, Lemon Juice, Sugar

**HH**

**15**

**U.P.**

**17**

**CHENDOL COCKTAIL**

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

**15**

**17**

**MILO GAO GAO**

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

**15**

**17**

**TIMBRE MOJITO**

Havana, Sugar, Lime, Mint

**15**

**17**

**SAKURA**

Absolut Blue, Lychee, Ribena

**15**

**17**

**ENJOY HAPPY HOUR ALL DAY LONG!**

<b><u>COCKTAILS</u></b>	<b><u>HH</u></b>	<b><u>U.P.</u></b>
<b>FROZEN MARGARITA</b> Olmeca Tequila, Triple Sec, Lime	<b>14</b>	<b>16</b>
<b>LONG ISLAND ICED TEA</b> Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice	<b>14</b>	<b>16</b>
<b>BLACK TEARS MOJITO</b> Black Tears Rum, Fresh Mint, Lime Mix, Brown Sugar, Soda	<b>14</b>	<b>16</b>
<b>LOLEA RED SANGRIA</b> Lolea Red, Blackberry, Lemon, Orange, Lime	<b>12</b>	<b>14</b>
<b>LOLEA WHITE SANGRIA</b> Lolea White, Blueberry, Lemon, Orange, Lime	<b>12</b>	<b>14</b>
<b><u>JIM BEAM</u></b>		
<b>CITRUS HIGHBALL/ MEGA/ TOWER</b> Jim Beam Bourbon, Syrup, Soda	<b>10/16/50</b>	<b>12/18/60</b>
<b>FLAVOURED HIGHBALL/ MEGA/ TOWER</b> Choice of Blueberry, Lychee, Pink Grapefruit, Yuzu and Strawberry	<b>10/16/50</b>	<b>12/18/60</b>

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<b><u>SOJU BOTTLE</u></b>	<b><u>HH</u></b>	<b><u>U.P.</u></b>
<b>KOREA</b> - Jinro Chamisul	<b>18</b>	<b>22</b>
<b>KOREA</b> - Jinro Greengrape	<b>18</b>	<b>22</b>
<b>KOREA</b> - Jinro Plum	<b>18</b>	<b>22</b>
<b><u>SOJU SHOTS</u></b>		
<b>CHUGA SOJU BOMB</b>	<b>5</b>	<b>6</b>
Choice of Lychee, Peach or Watermelon		
<b>CHUGA SOJU TRAIN</b>		
Half Dozen Soju Bomb	<b>30</b>	<b>36</b>
Full Dozen Soju Bomb	<b>60</b>	<b>72</b>
<b><u>SHOOTERS (SINGLE/ HALF/ FULL DOZEN)</u></b>		
<b>KAMIKAZE</b>	<b>- /25/45</b>	<b>- /30/50</b>
Smirnoff Vodka, Triple Sec, Lime Juice		
<b>ILLUSION</b>	<b>- /25/45</b>	<b>- /30/50</b>
Bacardi Rum, Midori, Triple Sec, Pineapple Juice		
<b>BLOW JOB</b>	<b>- /35/60</b>	<b>- /40/65</b>
Kahlua, Crème de Bananas, Whipped Cream		
<b>JÄGERBOMB</b>	<b>9/50/95</b>	<b>10/55/100</b>
Jägermeister with choice of Redbull Flavour		

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**GIN (GLASS/ BOTTLE)**

	<b><u>HH</u></b>	<b><u>U.P.</u></b>
<b>SCOTLAND</b> - Botanist Gin	<b>10/148</b>	<b>12/168</b>
<b>SCOTLAND</b> - Hendrick's Gin	<b>11/168</b>	<b>13/188</b>
<b>SCOTLAND</b> - Hendrick's Gin Midsummer Solstice	<b>12/ -</b>	<b>14/ -</b>
<b>JAPAN</b> - Roku Gin	<b>10/148</b>	<b>12/168</b>
<b>SINGAPORE</b> - Chendol Gin	<b>12/138</b>	<b>14/158</b>

**VODKA (GLASS/ BOTTLE)**

<b>POLAND</b> - Belvedere	<b>10/148</b>	<b>12/168</b>
<b>FRANCE</b> - Grey Goose	<b>11/168</b>	<b>13/188</b>
<b>RUSSIA</b> - Smirnoff Red	<b>8/108</b>	<b>10/128</b>

**RUM (GLASS/ BOTTLE)**

<b>CUBA</b> - Bacardi Carta Blanca	<b>8/108</b>	<b>10/128</b>
<b>CUBA</b> - Black Tears Spiced Rum	<b>10/148</b>	<b>12/168</b>
<b>JAMAICA</b> - Captain Morgan Spiced Rum	<b>9/128</b>	<b>11/148</b>

**TEQUILA (GLASS/ BOTTLE)**

<b>MEXICO</b> - Milagro Tequila	<b>11/168</b>	<b>13/188</b>
<b>MEXICO</b> - Sauza Extra Gold	<b>8/108</b>	<b>10/128</b>
<b>MEXICO</b> - Jose Cuervo Especial	<b>9/108</b>	<b>10/128</b>

**LIQUEURS (SINGLE SHOT)**

Jägermeister	<b>7</b>	<b>9</b>
Archers Peach Schnapps	<b>9</b>	<b>12</b>
Baileys Irish Cream	<b>9</b>	<b>12</b>
Bols Blue Curacao	<b>9</b>	<b>12</b>
Bols Lychee	<b>9</b>	<b>12</b>
Bols Triple Sec	<b>9</b>	<b>12</b>
Bols Cherry Brandy	<b>9</b>	<b>12</b>
Galliano	<b>9</b>	<b>12</b>
Kahlua	<b>9</b>	<b>12</b>
Midori	<b>9</b>	<b>12</b>
Vaccari Sambuca	<b>9</b>	<b>12</b>
Sourz Apple	<b>9</b>	<b>12</b>

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**BOURBON WHISKEY (GLASS/ BOTTLE)**

	<b>HH</b>	<b>U.P.</b>
<b>USA</b> - Jack Daniel's	<b>10/148</b>	<b>12/168</b>
<b>USA</b> - Jim Beam White	<b>8/108</b>	<b>10/128</b>
<b>USA</b> - Maker's Mark	<b>11/168</b>	<b>13/188</b>

**BLENDED WHISKY (GLASS/ BOTTLE)**

<b>SCOTLAND</b> - Johnnie Walker Black Label	<b>10/148</b>	<b>12/168</b>
<b>SCOTLAND</b> - Johnnie Walker Blue Label	<b>28/438</b>	<b>30/458</b>
<b>SCOTLAND</b> - Johnnie Walker Gold Label	<b>12/188</b>	<b>14/208</b>
<b>SCOTLAND</b> - Monkey Shoulder	<b>10/148</b>	<b>12/168</b>
<b>SCOTLAND</b> - John Jameson	<b>9/128</b>	<b>11/148</b>
<b>JAPAN</b> - Hibiki Harmony	<b>17/288</b>	<b>19/308</b>

**SINGLE MALT WHISKY (GLASS/ BOTTLE)**

<b>SCOTLAND</b> - Balvenie 12 Years	<b>12/188</b>	<b>14/208</b>
<b>SCOTLAND</b> - Bruichladdich Classic Scottish Barley	<b>11/168</b>	<b>13/188</b>
<b>SCOTLAND</b> - Glenfiddich 12 Years	<b>11/168</b>	<b>13/188</b>
<b>SCOTLAND</b> - Glenfiddich 15 Years	<b>14/228</b>	<b>16/248</b>
<b>SCOTLAND</b> - Glenfiddich 18 Years	<b>18/308</b>	<b>20/328</b>
<b>SCOTLAND</b> - Glenlivet Founders Reserve	<b>11/168</b>	<b>13/188</b>
<b>SCOTLAND</b> - Glenrothes 12 Years	<b>13/208</b>	<b>15/228</b>
<b>SCOTLAND</b> - Lagavulin 16 Years	<b>14/228</b>	<b>16/248</b>
<b>SCOTLAND</b> - Macallan 12 Years	<b>15/248</b>	<b>17/268</b>
<b>JAPAN</b> - Yamazaki Distiller Reserve	<b>17/288</b>	<b>19/308</b>
<b>SCOTLAND</b> - Auchentoshan 12 Years	<b>11/168</b>	<b>13/188</b>

**COGNAC (GLASS/ BOTTLE)**

<b>FRANCE</b> - Martell V.S.O.P	<b>11/168</b>	<b>13/188</b>
<b>FRANCE</b> - Martell Cordon Bleu	<b>28/438</b>	<b>30/458</b>

**MOCKTAILS**

**VIRGIN LIME MARGARITA** 12

Simple Syrup, Lime Mix

**SAKURA SAN** 12

Lychee Fruit, Sprite, Sakura Syrup

**VIRGIN MOJITO** 12

Fresh Mint, Lime Mix, Brown Sugar, Ginger Ale

**TIMBRE COOLER** 12

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

**LEMON LIME BITTERS** 12

Lime Juice, Lemonade, Angostura Bitters

**NON - ALCOHOLIC**

Coke, Coke Zero, Sprite, Ginger Ale 6

Equil Sparkling Water 6

Fevertree Elderflower Tonic, Indian Tonic 6

Green Tea 6

Redbull 6

Juices - *Apple, Cranberry, Lime, Orange, Pineapple* 6

*Footprint Alkaline Water* 2

**COFFEE**

Hot Coffee 6

Iced Coffee 7

**GRYPHON TEA SELECTION COLD BREW** 8

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

**GRYPHON TEA SELECTION HOT BREW** 6

British Breakfast, Chamomile Dream, Earl Grey  
Lavender. Lemon Ginger Mint, Pearl of the Orient.  
White Gingerlily