

timbré®

e Gillman

APPETIZERS

Yellow Fin Tuna Tataki Salad

Julienne Japanese cucumber, romaine lettuce, Spanish onions, cherry vine tomato and a sesame ginger yuzu dressing.

Prosciutto, Buffalo Mozzarella & Grill Peach Salad*

Arugula, sweet cherry tomatoes, alfafa sprouts and balsamic deduction dressing.

Caesar Chicken Salad*

Crisp romaine lettuce, roasted chicken, homemade Caesar dressing, accompanied with crispy streaky bacon, Parmesan chips and poached egg.

NEW! Avocado and Shrimps

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

SOUPS

Crab Bisque

Grabmea, dash of brandy and finished with whipped cream. Served with garlic butter toast.

Wild Mushroom Soup

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

SMALL PLATES

Timbre Chicken Wings 10pcs / 6pcs

Mid joints wings marinated in house seasoning, fried till golden brown. Served with sweet Thai chilli sauce.

Timbre Buffalo Wings 10pcs / 6pcs

Battered chicken wings, topped with timbre's devil sauce and roasted peanuts.

Homemade Herb Breaded Fish Fillets

Crispy crumbs of catfish fillets, served with a tartare sauce.

Crispy Calamari

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

Truffle Fries

Crispy shoe string fries tossed with truffle salt and truffle oil, served with truffle mayonnaise.

Beef Marrow & Chopped Burger

Served with freshly chopped parsley, tart caramelized shallots and peach marmalade, with garlic baguette toast.

NEW! Smoked Salmon Guacamole

Smoked salmon mixed with our homemade guacamole, topped with sesame seeds and served with corn chips.

Chargrilled Slices of Beef Sirloin

Sautéed mushrooms, roasted confit chunks of ratte potatoes, red wine sauce and pea shoot salad.

MAINS

Spotted Prawns & Chorizo Aglio Olio*

Sautéed sliced garlic, chillies, parsley, prawns and chorizo in olive oil, cooked with spaghetti pasta and topped with arugula.

NEW! Bacon Fettuccini Carbonara*

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

Prosciutto, Asparagus and Arugula*

Spaghetti cooked aglio style with cherry tomatoes and freshly grated parmesan cheese.

Grilled Salmon Spaghetti

Green asparagus, yellow onions cooked with yakiniku sauce, green onions, shredded nori and sesame seeds.

**Contains pork*

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Spaghetti Ala Genovese

Asparagus, fine beans, pine nuts, tomatoes cooked in a pesto white wine sauce.

Citrus Crusted Norwegian King Salmon

Served with beetroot puree, sautéed asparagus and lemon chive butter sauce.

NEW! Battered Cod Fish & Chips

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

Rosemary Confit of Roasted Spring Chicken

Roasted Ratte potatoes, wilted baby spinach, and served with roasted garlic demi glaze sauce.

NEW! Coq Au Vin*

Chicken braised in a red wine sauce with lardons and mushrooms. Served on potato puree.

NEW! Braised Red Wine Beef Cheek

Served with mashed potato, root vegetables and button mushrooms.

200 Days Grain-Fed Angus Beef Sirloin (200g)

Onion marmalade, potato puree, confit cherry vine tomatoes, asparagus, served with red wine sauce.

THIN CRUST PIZZAS

(available till late)

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.

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! Veronese Pizza*

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

NEW! Seafood Pizza

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

Philly Cheese Steak

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

Smoked Salmon Pizza

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

NEW! Hawaiian*

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

NEW! BBQ Pollo

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

The Half and Half

Choose any two pizza flavours from the above selection.

*Contains pork



VEGETARIAN

Baked Portobello Mushrooms with Buffalo Mozzarella

Creamy buffalo mozzarella baked with balsamic Portobello mushrooms, cherry tomatoes, basil pesto, croutons and herb salad.

NEW! Grill Zucchini and Eggplant

Served on a fruit cous cous, onion marmalade and drizzle with spicy basil pesto.

Crispy Mushroom Parmesan Risotto Rice Cake

Sautéed seasonal mushrooms with caramelized onions, tomato and basil puree, parmesan chips, asparagus tips and shiso cress.

NEW! Caprese & Guacamole Crostini

Sweet cherry vine tomatoes, buffalo mozzarella tossed with basil pesto, on guacamole spread toasted baguette. Drizzled with balsamic reduction.

NEW! Creamy Mushroom and Leek Tart

Sauté mushrooms and leeks cooked in a creamy parmesan sauce. Finish and baked in the oven topped with melted mozzarella 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 shaven parmesan.

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.