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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, alfalfa sprouts and balsamic deduction dressing.

NEW! Lobster Caesar Salad

Poached lobster (120grams), crisp romaine lettuce, homemade Caesar dressing, accompanied with crispy streaky bacon, Parmesan chips and poached egg.

NEW! Slow Poached Salmon

Beetroot puree, micro green sprouts, lobster foam parmesan chips and balsamic gel.

NEW! Confit De Canard

Petite cress salad, port jus, tomato and cilantro jam and fried quail egg.

SOUPS

Lobster Bisque

Poached lobster, drizzle 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.

NEW! Clam, Leek & Fennel Broth

Melting leeks and fennel cooked in a clam broth. Served with garlic butter toast.

FROM THE FRYER

Timbre Chicken Wings

Mid joints wings marinated in house seasoning, fried till golden brown.

Timbre Buffalo Wings

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 Japanese BBQ mayonnaise

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.

TAPAS

Beef Marrow & Chopped Burger

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

NEW! Baked Portobello Mushrooms with Buffalo Mozzarella

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

NEW! Sous Vide Duck Breast

Espuma of orange scented carrot puree, roasted potatoes, wilted spinach, cresses and port jus.

NEW! Crustaceans Pot

Sous Vide of little neck clams, black shell mussels, razor clams, asparagus, button mushrooms cooked with herb tomato cream.

All prices quoted are subjected to 10% service charge and prevailing government taxes

***Contains pork**

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Crispy Mushroom Parmesan Risotto Rice Cake

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

NEW! Foie Gras & Duck Rilette

Herb caramelised onions, tomato and cilantro jam, fried quail egg, port jus, pea shoot herb salad & toasted focaccia.

NEW! Yellow Fin Tuna Tataki on Crispy Risotto Cake

Quick seared sashimi grade yellow fin tuna slice, placed on a crispy parmesan risotto cake, topped with avruga caviar, horseradish yuzu dressing and pea shoot sprouts.

NEW! Poached Razor Clams

Pickled Julienne vegetables, crispy bacon bits, herb salad and dressed with garlic sesame dressing.

NEW! Chargrilled Slices of Beef Sirloin with Foie Gras Sauce

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

NEW! Confit Ratte Potatoes, Prawns & Chorizos

Confit ratte potatoes, topped with buttery parsley prawns and chorizo and sprouts with raspberry vinaigrette.

NEW! Torched Garlic Butter Poached Octopus

Pickled cucumber, pea shoots, shaved baby red radish, croutons and drizzled with sesame dressing.

PASTAS

NEW! Avguar Caviar, Prawn & Mushroom Spaghetti

Diced prawns and mushrooms cooked in a Champagne cream sauce, topped with avguar caviar.

NEW! Spotted Prawn & Chorizo Aglio Olio

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

NEW! Assorted Wild Mushroom Alfredo

Fettuccini cooked in a rich & creamy Portobello, button mushrooms, shitake, freshly chopped parsley, freshly grated parmesan cheese and finished with truffle oil.

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.

Spaghetti Ala La Genovese

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

THIN CRUST PIZZAS

(available till late)

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

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Sautéed beef, spanish onions, 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 shaven 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 caper sour cream, topped with mozzarella cheese.

Glazed Unagi

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

Roasted Pumpkin and Ricotta

Roasted butternut, blistered tomatoes, crispy sage, pinenuts, ricotta cheese on a base of aioli, drizzle of truffle oil.

Yakiniku Chicken

Roasted marinated chicken, slices of button mushrooms, topped with mozzarella cheese, bonito flakes and shredded seaweed.

Mushroom Thyme and Goat Cheese

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

The Half and Half

Choose any two pizza flavours from the above selection.

MAINS

Citrus Crusted Norwegian King Salmon

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

NEW! Poached Cajun Basa Fish Fillets

Leek, fennel and tomato court bouillon, a dash of lemon, sliced octopus, potato mousseline, charred baby romaine dressed with rouille.

Confit of Duck Breast Ala La Orange and Cinnamon

Beetroot puree, torched orange segments, sautéed asparagus and red wine sauce.

Stew of Lamb Osso Bucco, Chick Peas and Prunes

Served with mashed potato, root vegetables and pita bread.

NEW! Rosemary Confit of Roasted Spring Chicken

Ratte potatoes, baby carrots and asparagus roasted with the chicken and served with roasted garlic demi glaze sauce.

NEW! 200 Day Grain-Fed Angus Beef Sirloin (200g)

Onion marmalade, potato puree, confit cherry vine tomatoes, asparagus, served with foie gras sauce.

NEW! 200 Day Grain-Fed Angus Ribeye Steak (250g)

Confit ratte potatoes in duck fat, charred baby romaine dressed with aioli and horseradish port wine jus.

DESSERT

NEW! 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.

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NEW! 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.

NEW! Profiteroles

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