

timbre menus
tapas & pizzas menu
RM55++ per guest



**Tapas & Pizza Menu
RM55++ per guest**

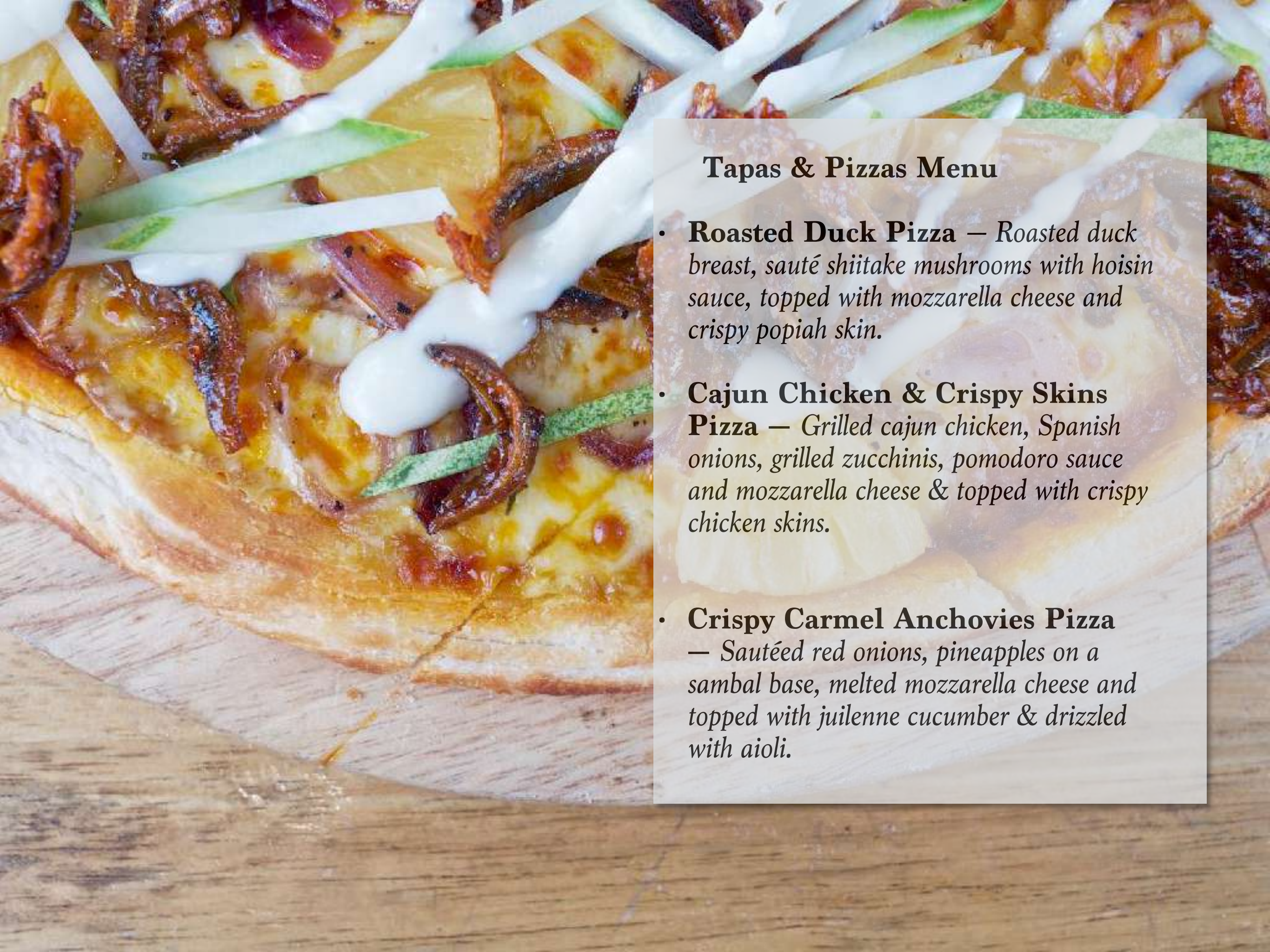
Menu selection includes:

- 5 tapas
- 5 pizzas



Tapas & Pizzas Menu

- *Rolled Smoked Salmon — With capers, chopped eggs, tomato salsa, guacamole and a petite salad*
- *Brochette of Beef Brisket — Tender beef briskets, peanut sauce and pickled shave cucumber.*
- *Truffle Forest Mushrooms Toast — A mixture of portobello, shiitake and button mushrooms sautéed with onions, herbs and truffle oil. Served on focaccia toast.*
- *Timbre Crispy Calamari — Crispy squid tossed with black and white sesame seeds and green onions. Served with aioli.*
- *Mini Bites of Mama Thornton's — Crispy chicken nibbles in a spiced marinade. Served with aioli.*



Tapas & Pizzas Menu

- **Roasted Duck Pizza** — *Roasted duck breast, sauté shiitake mushrooms with hoisin sauce, topped with mozzarella cheese and crispy popiah skin.*
- **Cajun Chicken & Crispy Skins Pizza** — *Grilled cajun chicken, Spanish onions, grilled zucchinis, pomodoro sauce and mozzarella cheese & topped with crispy chicken skins.*
- **Crispy Carmel Anchovies Pizza** — *Sautéed red onions, pineapples on a sambal base, melted mozzarella cheese and topped with julienne cucumber & drizzled with aioli.*



Tapas & Pizzas Menu


- **Cheeseburger Pizza** — *Chilli con carne with onions, peppers on pomodoro base sauce, topped with gherkins, provolone and cheddar cheese. Drizzled with mustard and ketchup.*
- **Rillette of Lamb Rendang Pizza** — *Tender rillette of lamb, on a base of rendang sauce, topped with julienne cucumber and spanish onions.*

timbre menu
tapas menu
RM50++ per guest




Tapas Menu
RM50++ per guest

- Menu selection includes:
- 7 tapas



Tapas Menu (Choose 7 out of 15)

- Spiced Yoghurt Marinated Baked Chicken Thigh — *Juicy broiled chicken, topped with mango & cilantro salad & served with slices of toasted garlic butter bread.*
- BBQ Charred Broiled Chicken Skewers — *Served with sweet potato puree & topped with pineapple salsa & crispy onion rings.*
- Brochette Of Beef Brisket — *Tender beef briskets, pickled vegetables, peanut sauce and topped with crispy potatoes.*
- Chicken Roulade Stuffed Mushrooms — *Pan seared and topped with julienne mango, grated peanuts, kicap sauce & crispy chicken skins.*




Tapas Menu (Choose 7 out of 15)

- Crispy Cheesy Chicken Fritters — *Tender chicken fritters accompanied with cheddar mushroom sauce. Dust with curry spice salt.*
- Baked Devils Minced Lamb With Sweet Potatoes — *Homemade sweet potatoes fried till crispy, topped with devils minced lamb, and baked with melted mozzarella cheese.*
- Truffle Forest Mushrooms Toast — *A mixture of portobello, shiitake and button mushrooms sautéed with onions, herbs and truffle oil. Served on focaccia toast.*
- Duo Flavours Battered Fish & Sweet Chips — *(Battered cobia with laksa coconut cream) (Battered salmon with turmeric lime cream sauce)*



Tapas Menu (Choose 7 out of 15)

- Chilli, Cilantro & Coconut Cream Black Shell Mussels — *Black mussels cooked in a spicy cream coconut cream sauce, served with ciabatta toast*
- Saute Chilli Lime Turmeric Prawns & Pineapples — *Succulent prawns sauté with chilli, turmeric, cilantro, cumin, pineapples & finish with lime juice. Served with a crispy garlic nann.*
- Timbre Chicken Wings — *Golden brown chicken wings marinated in house seasoning.*
- Timbre Crispy Calamari — *Crispy squid tossed with black and white sesame seeds and green onions. Serve with aioli*



Tapas Menu
(Choose 7 out of 15)

- *Satay Beef Fries — Crispy fries, topped with stewed satay beef. Garnish with green onions and aioli.*
- *Harrisa Shrimp & Mango Crispy Rolls — Lightly battered & fried till crispy, pickled shaved vegetables & served with tangy chili aioli.*
- *Mini Bites Of Mama Thorthon's — Crispy chicken nibbles in a spiced marinade. Served with aioli.*


timbre menus
buffet dinner menu A
RM100++ per guest



**Buffet Dinner Menu A
RM100++ per guest**

Menu selection includes:


- Bread - Mini Ciabatta
- 1 Soup
- 2 Salads
- 3 Vegetables & Starch
- 3 Mains
- 1 Dessert

A close-up photograph of a white ceramic bowl filled with a light-colored, creamy soup. A slice of golden-brown, herb-seasoned bread is placed on the rim of the bowl, leaning over the soup. The background is a dark, textured surface, possibly a wooden table. A semi-transparent text box is overlaid on the right side of the image.

Buffet Dinner Menu A

SOUPS (choose 1)

- Prawn Broth and Cabbage
- Prawn Bisque
- Wild Mushroom Cream
- Oxtail Onion Soup
- Chicken, Potato and Leek Cream



Buffet Dinner Menu A

SALADS (choose 2)

- Mixed Seafood, Romaine Lettuce, Sweet Cherry Tomatoes, Spanish Onions served with Chilli Kicap Lime Dressing
- Chicken Caesar Salad with Garlic Croutons, Shaved Parmesan and Sun Dried Tomatoes
- Potato Mayonnaise Salad with Tuna and Gherkins topped with Spring Onions and Vegetarian Bacon Bits
- Baked Squid, Chick Peas, Pineapples, Spanish Onion Rings, Cherry Tomatoes, Chopped Romaine served with Tangy Thai Chilli Dressing
- Grilled Tender Chicken with Baby Spinach, Citrus Segments, Boiled Eggs, Cherry Tomatoes served with Honey Mustard Dressing



Buffet Dinner Menu A

VEGETABLES & STARCH (choose 3)

- Gratin Dauphinoise
- Chunky Seafood Aglio Olio
- Baked Mac and Cheese with Chicken and Green Peas
- Spiced Baked Garlic and Rosemary Potatoes with Chicken Chipolata Sausage
- Sautéed Asparagus, Broccoli, Shiitake with Herb Garlic Butter
- Sautéed Zucchini with Shallot Cream and Almond Flakes



Buffet Dinner Menu A

MAINS (choose 3)

- Braised Rosemary Chicken Stew in Pomodoro Demi Glaze
- Honey BBQ Baked Chicken with Pineapple and Capsicum Salad
- Roasted Cajun Marinated Whole Chicken with Mustard Brown Sauce
- Over Poached Barramundi Fillet with Lemongrass Tomato Cream Sauce
- Cumin and Cajun Rubbed Roasted Leg of Lamb served with Cilantro Demi Glaze
- Garlic Stuffed Marinated Spiced Lamb Leg with Almond Crumbs and Raisin Sauce
- Shallots, Mustard and Thyme Marinated Beef Striploin with Red Wine Jus



Buffet Dinner Menu A

DESSERTS

- Chocolate Brownie with Almond Flakes

timbre menus
buffet dinner menu B
RM85++ per guest



Buffet Dinner Menu B
RM85++ per pax

Menu selection includes:

- Bread - Garlic Bread
- 1 Soup
- 2 Salads
- 2 Vegetables & Starch
- 3 Mains
- 1 Dessert



Buffet Dinner Menu B

SOUPS (choose 1)

- Chicken and Corn Cream
- Potato and Leek
- Wild Mushroom Cream
- French Onion

SALADS (choose 2)

- Grilled Squid, Romaine Lettuce, Sweet Cherry Tomatoes, Spanish Onions with Chilli Kicap Lime Dressing
- Chicken Caesar Salad with Garlic Croutons, Shaved Parmesan and Sun Dried Tomatoes
- Nicoise Salad with Lemon Vinaigrette
- Poached Chicken, Chick Peas, Julienne Romaine, Cherry Tomatoes, Spanish Onions with Balsamic Dressing



Buffet Dinner Menu B

VEGETABLES & STARCH

(choose 2)

- Gratin Dauphinoise
- Mushroom Penne Cream Sauce
- Tomato and Herb Baked Rice
- Zucchini and Eggplant Herb Pomodoro Stew
- Mushroom and Broccoli with Parsley Butter Cream



Buffet Dinner Menu B

MAINS (choose 3)

- Oven Baked Rosemary Chicken Breast with Caramelised Onion
- Cilantro Spiced Baked Chicken Thigh with Caramel Pineapple Salsa
- Over Baked Barramundi Fillet with Warm Caper Tomato Salsa
- Baked Grouper Fillet with Lemon and Ginger Tomato Cream Sauce
- Spiced Lamb Stew with Root Vegetables
- Roasted Cumin and Coriander Lamb Leg with Mint Brown Sauce
- Beef Stew with Mushroom, Carrot and Potato



Buffet Dinner Menu B

DESSERTS

- Chocolate Brownie with Almond Flakes

timbre menus
buffet dinner menu C
RM70++ per guest

A black plate of mussels with a side bowl of bread and a salad in the background. The mussels are cooked and garnished with fresh green herbs. The bread is golden brown and appears to be garlic bread. The salad is a fresh green salad with a tomato slice. The entire meal is presented on a wooden table.

Buffet Dinner Menu C
RM70++ per pax

Menu selection includes:

- Bread - Garlic Bread
- 1 Soup
- 2 Salads
- 2 Vegetables & Starch
- 3 Mains
- 1 Dessert



Buffet Dinner Menu C

SOUPS (choose 1)

- Smoked Tomato Soup with Basil Pesto
- Cauliflower Cream
- Wild Mushroom Cream
- Clam Chowder

SALADS (choose 2)

- Red Skin Potato with Pommery Mustard, Gherkins, Vegetarian Bacon Bits & Green Onions
- Chicken Caesar Salad with Garlic Croutons, Shaved Parmesan & Sun Dried Tomatoes
- Nicoise Salad with Lemon Vinaigrette
- Grilled Chicken and Mango, Romaine Lettuce, Cherry Tomatoes topped with Chicken Skins served with Tangy Thai Dressing



Buffet Dinner Menu C

VEGETABLES & STARCH (choose 2)

- Gratin Dauphinoise
- Sautéed Broccoli and Cauliflower with Garlic Butter and Toasted Almond Flakes
- Butter and Corn Rice
- Eggplant Parmigiana
- Garlic and Rosemary Oven Baked Potato with Caramelized Onion



Buffet Dinner Menu C

MAINS (choose 3)

- Cilantro and Garlic Chicken Breast with Mushroom Cream Brown Sauce
- BBQ Glazed Baked Chicken Thigh with Pineapple Slaw
- Crusted Baked Barramundi Fillet with Caper Tomato Sauce
- Poached Tilapia Fillet with Lemon Butter Sauce
- Orange and Cinnamon Lamb Stew
- Pomodoro Beef Stew with Root Vegetables



Buffet Dinner Menu C

DESSERTS

- Chocolate Brownie with Almond Flakes

timbre menus
drink packages

A close-up photograph of a glass filled with an amber-colored beverage, likely whiskey or rum, served on the rocks. The glass is garnished with a large ice cube and a slice of lemon. The drink is placed on a blue textured tray. In the background, another glass with a white beverage and a green garnish is visible but out of focus.

Drinks Packages


- Free flow soft drinks at RM15++ per guest (3 hours long)
- Free flow soft drinks and juices at RM18++ per guest (3 hours long)
- Tiger beer bottle at RM13++ per bottle
- Guinness beer barrel at RM1,400++ per barrel
- Heineken beer barrel at RM1,300++ per barrel
- Red Wine or White Wine at RM90++ per bottle

timbre venues
timbre @ the row



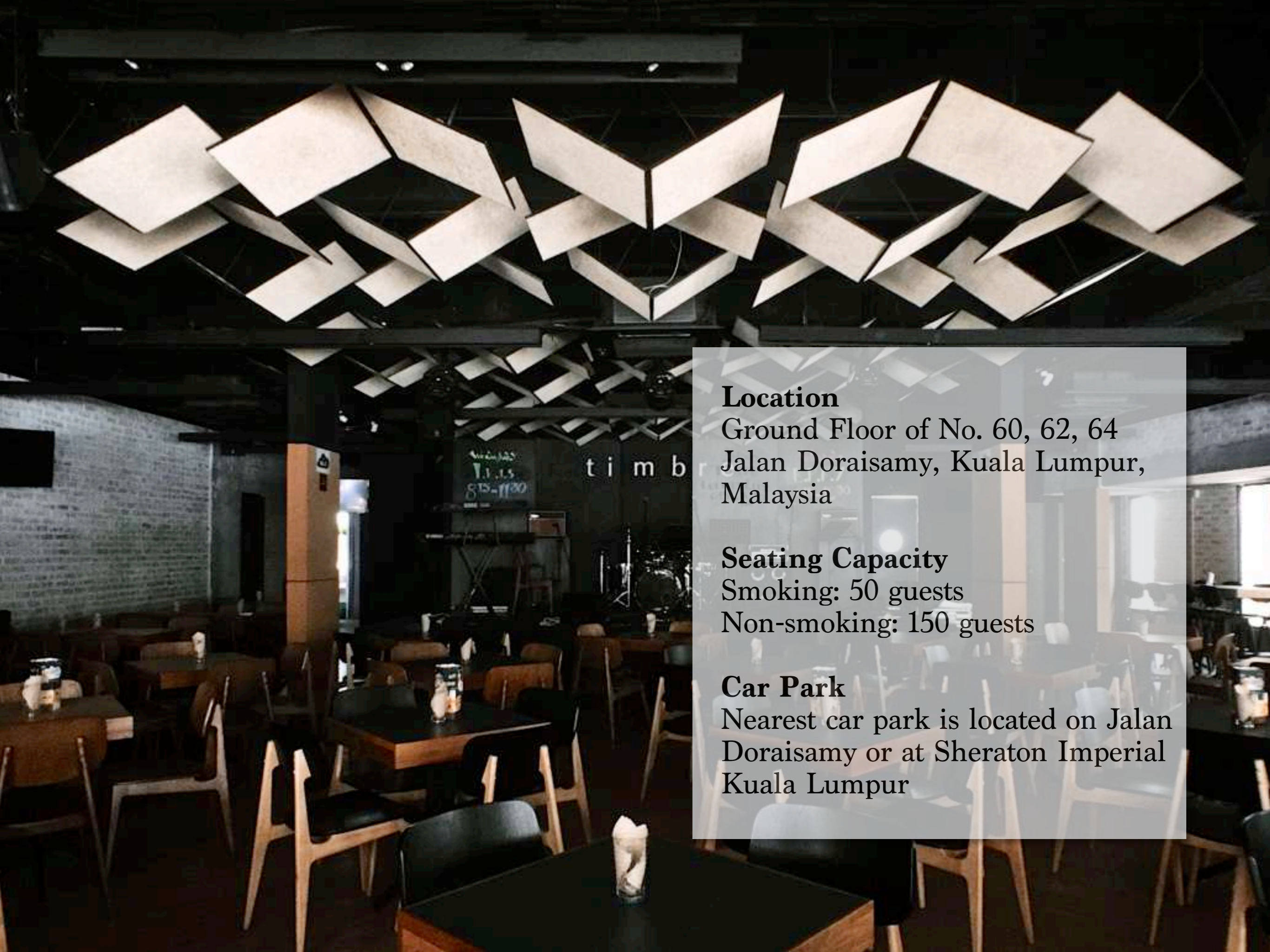
timbre

Located upfront, right at the doorstep of The Row on Jalan Doraisamy, Timbre @ The Row is Timbre Group's sixth live music venue and first regional outpost. Adopting a space amongst the twenty-two refurbished 1940s shophouses, Timbre @ The Row is designed in Timbre's distinct warm and inviting character but with an upmarket twist that comfortably seats up to 200 patrons.



t i m b r e

The live music restaurant accommodates both indoor air-conditioned and alfresco dining areas, completed with a bar and a performance stage catered for an array of live entertainment scheduled four nights a week. Music aside, patrons can look forward to having their palettes teased by Timbre's mix of established in-house original food favorites such as the popular thin-crust pizzas, a wide range of pastas and new cuisine ideas of tapas, salads and mains.



Location

Ground Floor of No. 60, 62, 64
Jalan Doraisamy, Kuala Lumpur,
Malaysia

Seating Capacity

Smoking: 50 guests
Non-smoking: 150 guests

Car Park

Nearest car park is located on Jalan
Doraisamy or at Sheraton Imperial
Kuala Lumpur



Directions

By Monorail: Get off at Medan Tuanku Station. Walk towards Sheraton Imperial Kuala Lumpur. Turn right into Jalan Doraisamy. Timbre is the first unit in the row of shophouses

By LRT: Get off at Dang Wangi Station, take exit A, cross bridge across canal, cross Jalan Raja Abdullah at traffic lights, turn left into Jalan Yap Ah Shak, follow it to The Row. Timbre is located at the corner of The Row, about 8 mins walk away from the LRT.

By Car: Turn into Jalan Doraisamy from Jalan Sultan Ismail. You can choose to park on the street or at Sheraton Imperial Kuala Lumpur.



Amenities

- Car Park
- Air-Conditioning
- Restrooms
- Outdoor Smoking Area
- Free Wi-Fi
- Bar
- Stage
- Audio-Visual System
 - Microphones
 - 2 Stage Monitors
 - 2 Satellites
 - 2 Sub-woofers
 - 32ch Digital Mixer
- Music Equipment
 - Full Drum Set
 - Guitar, Bass & Keyboard amp
- Live Band (upon request)

For functions booking enquiries or for more venues information, please email Alvin Heng at alvin.heng@timbregroup.asia.

t i m b r e | g r o u p

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