

## SUPER SOCIAL BBQ

### **Confit & Grilled Pork Belly with Mirin, Ginger & Soy\***

*Served with pickled daikons, roasted marble potatoes with sour cream and scallions and served with its own jus.*

### **Beef Shortribs (450g) with Crust of Mustard and Shallots**

*Served with caramelised onions, red wine sauce, cherry tomatoes and basil balsamic salad.*

### **Spanish Chorizo Pork Sausage\***

*Served with roasted marble potatoes with sour cream and scallions, caramelised onions, cherry tomatoes and basil salad. Drizzled with aioli.*

### **Grilled Hanger Beef Steak Brushed with Lemon & Garlic Thyme Butter**

*Served with roasted marble potatoes with sour cream and scallions and grilled butter corn.*

### **Char Broiled Dry Rubbed Lamb Rump with Cumin and Paprika**

*Served with grilled butter corn, pickled daikons and red wine sauce.*

### **Honey & Yakiniku Sauce Glazed Octopus**

*Served with pickled daikons, cherry tomatoes and basil salad and grilled butter corn.*

### **Poached and Grilled Bone in Chicken Thigh Marinated with Spicy Cilantro Yoghurt**

*Served with pickled daikons, caramelised onions and roasted potatoes with sour cream and scallions.*

### **Grilled Lime & Curry Catfish Fillet**

*Served with cherry tomatoes and basil salad and roasted marble potatoes with sour cream and scallions*

## ENTREES

### **Classic Caesar Salad\***

*Crisp romaine lettuce tossed with our homemade dressing accompanied with crispy bacon, parmesan chips, and mimosa eggs.*

### **Smoked Duck and Mango Salsa**

*Mesclun salad, blistered cherry tomatoes, garlic croutons and shaved parmesan, served with honey balsamic dressing.*

### **Prosciutto, Buffalo Mozzarella and Grilled Peach Salad**

*Arugula, sweet cherry tomatoes, alfalfa sprouts and balsamic reduction dressing.*

### **Smoked Salmon Salad**

*Julienne romaine lettuce, slice Spanish onions, black olives, capers, semi dried tomatoes with yuzu dressing.*

## FROM THE FRYER

### **Timbre Chicken Wings**

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

### **Timbre Buffalo Wings**

*Battered chicken wings deep-fried. Topped with timbre's devil sauce and roasted peanuts.*

### **Truffle Fries**

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

## TAPAS

### **NEW! Beef Marrow and Chopped Burger**

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

### **Crispy Pork Belly\***

*Slices of pork belly baked till charred and crispy. Served with caramel vinegar.*

### **Baked Portobello Mushroom**

*Portobello mushrooms baked with herbed crust, tomato sauce, mozzarella cheese and pesto.*

### **Pan Glazed Salmon with Yakiniku Sauce**

*Orange and carrot puree, mango salsa, wilted spinach, cresses and balsamic.*

### **Pan Seared Buttered Herbs and Spiced Frog Legs**

*Served on a bed of tomato crème sauce, orange segments, topped with toasted orange scented croutons*

### **Crispy Mushroom Parmesan Risotto Rice Cake**

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

### **Wrapped Scallops with Crispy Bacon\***

*Sun-dried tomato mash, poached green asparagus, butter sauce topped with cilantro tomato salsa.*

### **Chunks of Grilled Striploin**

*Caramelized onions, sautéed spinach with mustard and pepper sauce on the side.*

## THIN CRUST PIZZAS

*(available till late)*

### **Roasted Duck**

*Roasted duck breast, sautéed shiatke mushroom with hoisin sauce, topped with mozzarella cheese and crispy popiah skin.*

### **Philly Cheese Steak**

*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*

### **Roasted Pumpkin and Ricotta**

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

**\*Contains pork**

# t i m b r e®

@ Gillman

*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.*

## **Garlic Pork Sausage and Caramelized Onion\***

*Baby spinach, blistered tomatoes, pomodoro base topped with mozzarella.*

## **DESSERT**

### **Profiteroles**

*Vanilla ice cream stuffed in puff pastry, drizzle with chocolate sauce and strawberries.*

### **Chocolate Sphere**

*Chocolate mousse, paired with hazelnut crème, on a cocoa biscuit, berry coulis and strawberries.*

### **Chocolate Chantilly**

*Chocolate mousse, topped with Chantilly crème on a cocoa biscuit, butterscotch sauce and strawberries.*

### **Exotic Dome**

*Mango and passion fruit cheese mousse served with berry coulis.*