

## 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.*

### **Caesar Chicken Salad\***

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

## SMALL PLATES

### **NEW! Roast Pork Belly**

Addictive alert! A layer of crispy airy crackling atop and juicy, warm and tender meat; Chef Alvin's ideal roast pork which he couldn't find anywhere.

### **NEW! Pastéis of Chicken, Cream Cheese and Green Olives**

These addictive pastéis have a luscious filling of chicken, cream cheese and green olives wrapped in gyoza skin and deep-fried to crispy golden perfection.

### **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.*

### **Truffle Fries**

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

## BBQ

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

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

### **Beef Shortribs with Crust of Mustard and Shallots**

*Caramelised onions, red wine sauce, cherry tomatoes and basil balsamic salad.*

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

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

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

*Roasted marble potatoes with sour cream and scallions & grilled butter corn.*

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

*Grilled butter corn, pickled daikons & red wine sauce.*

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

*Pickled daikons, cherry tomatoes and basil salad & grilled butter corn.*

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

*Pickled daikons, caramelised onions & roasted potatoes with sour cream and scallions.*

**Grilled Lime & Curry Catfish Fillet**

*Cherry tomatoes and basil salad & roasted marble potatoes with sour cream and scallions*

**MAINS**

**NEW! Bak Chor Mee Pasta**

*Reminiscent of local favourite bak chor mee; the al dente fettuccini is tossed through a tart piquant sauce of chilli, lard & fish sauce. Perfect with tender slices of pork shoulder marinated in 5-spice powder, coffee ground & herbs.*

**NEW! Chef Shen's Signature Nasi Lemak**

*Painstakingly cooked by steaming the rice twice over 4 hours, the aromatic rice is fluffy with a flavour packed lemak taste. Complemented with smokey coffee sambal, crispy fried chicken, omelette and crispy white bait.*

**NEW! Dukka Coated Lamb Chops, Mango Salsa & Roasted Mustard Garlic Potatoes**

*The coat of dukkah spice mix elevated the juicy lamb chops, giving it a robust flavour with a stunning rustic crust while the minty and refreshing mango salsa provides a great balance.*

**New! Peppercorn Ribeye Steak with Creamy Brandy Sauce**

*Be highly impressed with the 400g Black Angus Ribeye steak crusted with white peppercorn; resting on a bed of creamy brandy sauce, this is great to share between 2-3 person.*

**NEW! Sea Bass Rice with Yuzu & Green Jalapeño**

*This Nikkei interpretation of Tai Gohan is like traditional Japan embracing the spice of South America. The dressing of olive oil, yuzu juice and green jalapeño chillies, mixed into the rice just before serving gives a kick you'll love.*

**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.*

**Veronese Pizza\***

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

**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.*

### **BBQ Pollo**

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

## **VEGETARIAN**

### **Baked Portobello Mushrooms with Buffalo Mozzarella**

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

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

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

### **Caprese & Guacamole Crostini**

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

## **KIDS MENU**

### **Bolognese with Fusili Pasta**

*Minced beef in mild tomato sauce and grated parmesan cheese.*

### **Octopus Cheese Sausages**

*Sitting on a sea of wavy bonito flakes.*

### **Cheesy Popcorn Chicken**

*Tender popcorn chicken, with cheese sauce, aioli and topped with bonito flakes and shredded seaweed.*

### **Chicken and Pancakes**

*Drizzled with maple syrup, bacon bits and strawberries.*

### **Fish Nibbles with Coral Shell Pasta**

*Crispy marinated fish bites, sitting on Napolitana base coral shell pasta.*

### **Minute Steak & Cheese Frites**

*Searched minute beef steak with gravy, accompanied with cheese fries and mixed greens.*

### **Bacon Wrapped Chicken Cheese Sausage**

*Served with buttery mash potato, demi glaze sauce & buttered poached peas.*

### **Simply Fish & Chips**

*Fish nibbles, crispy shoestring fries, buttered poached peas served with gherkin and caper mayonnaise.*

### **Spaghetti Alfredo**

*Shaved honey ham, green peas & spaghetti cooked in creamy cheese sauce. Topped with grated parmesan cheese.*

## **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.*