



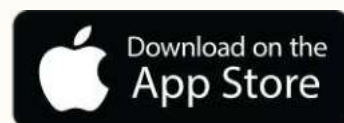
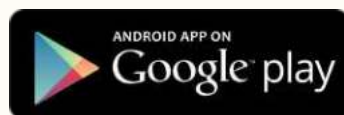
Dinner Menu



**Earn 10%* Rebate
when you download Timbre Group App & Join Our
Membership!**



Scan QR code to download:



**only applicable on bill portion not paid with Timbre\$*



Avocado & Shrimp

SOUPS

CRAB & PRAWN BISQUE

Prawn, crabmeat, drizzles of brandy, served with crispy garlic crouton.

WILD MUSHROOM

Shiitake mushrooms, enoki mushrooms, served with crispy garlic crouton.

SALADS

AVOCADO & SHRIMP

Romaine lettuce, boiled egg, sundried tomatoes, pickled onions, chili garlic & raspberry vinaigrette dressing.

CLASSIC CAESAR SALAD WITH CHICKEN 🐔

Baby romaine, garlic croutons, bacon bits, eggs, parmesan chips, chef's caesar dressing.

ROAST BEEF & BEETROOT

Roast beef, chopped romaine, baby spinach, roasted mushrooms, sliced onions, mustard-balsamic dressing.





TAPAS

CHARCUTERIE BOARD 👍🥘📷

Prosciutto, salami, chicken pate, chorizo, cornichons, pickled pearl onions, served with toasted turkish bread.

ASIAN MARINATED INSPIRED BEEF HANGING TENDER

Asian spice marinated broiled flank steak, soy sesame sauce, served with lotus root chips.

PROSCIUTTO WRAPPED SALMON 🥘

Salmon, maple yakiniku sauce, served on marinated sesame Wakame & petit herb salad.

CRACKLING GARLIC AND SALT ROAST PORK BELLY 👍🥘📷

Crispy pork belly slices served with belachan chilli and lime.

CHICKEN NIBBLES

Deep fried "har cheong" (prawn paste) sauce marinated chicken cubes, served with aioli.

GUINNESS BRAISED KONG BAK BAO 👍🥘📷

Guinness braised pork belly, local lettuce, mentaiko mayonnaise in fried manto.

SPICY SESAME VINEGAR CHASHU 👍🥘

Chilled slices of chashu, spicy sesame vinegar dressing, topped with raw mango salad.

CRISPY DUMPLINGS 🥘

Dumplings with minced shrimp, pork, chestnut, scallions, served with black vinegar & chilli oil.



Crackling Garlic and Salt Roast Pork Belly



Timbre Chicken Wings



Impossible Hash On Rosti

TRUFFLE FRIES

Served with truffle mayonnaise.

SATAY SAUCE FRIES

Shoe-string fries with a spicy minced beef peanut sauce.

TIMBRE CHICKEN WINGS(6/10PCS)

Golden brown chicken wings marinated in timbre's seasoning.

CHICKEN WINGS WITH LEMON

SRIRACHA PEPPER SAUCE(6/10PCS)

Battered chicken draped in a lemon sriracha pepper sauce.

MAINS

GARLIC BUTTER AND HERB CRUSTED NZ KING SALMON

Baked crusted salmon, grilled asparagus, served with lemon scented potato puree, mustard & dill cream sauce.

150 DAYS GRAIN FED ANGUS RIBEYE STEAK(200GM)

Grilled angus ribeye, truffle mash puree, roasted zucchinis, mushroom red wine sauce.

ROASTED LAKSA MARINATED CHICKEN 📷

Half chicken marinated with laksa spices, served with roasted spuds, vegetables & coconut sauce.

CHAR "HOKKIEN" SPAGHETTI MEE 👍

Spotted prawns, squid & spaghetti braised in a rich prawn stock, crispy pork belly & homemade belachan chilli.

"LOR KURROBUTA BAK"' CAPELLINI 👍📷

Slow braised Kurrobuta pork belly, onsen egg, topped with crispy "tao pok".

SPICY SPOTTED PRAWNS SPAGHETTI

Spotted prawns, chilli padi, dried shrimps curry leaves, asparagus, topped with cilantro.

SEAFOOD AGLIO OLIO

Spaghetti, sauté garlic, chili, spring onions, prawns, mussels, olive oil and broth.

LOBSTER STIR FRIED LAKSA SPAGHETTI 📷

Spaghetti stir fried in a rich coconut laksa sauce, soft boiled egg, sprouts and dried bean-curd.

"GONG BAO" CHICKEN SPAGHETTI

Fried chicken cubes, homemade "Gong Bao" sauce, topped with chopped scallions.

"XO" SAUCE SEAFOOD PASTA

Capellini pasta, prawns, scallops, tossed in chef's "XO" sauce.

4 HOURS BRAISED BEEF CHEEK

Tender melting beef cheeks with carrots and bacon, served with mash potatoes and petite salad.



THIN CRUST PIZZA

"HAE BEE HIAM" 🍷

Shrimps, sauté onions, "Hae Bee Hiam", aioli, mozzarella, scallions.

ROASTED DUCK 🍷

Roasted duck, sauté shiitake mushrooms, hoisin sauce, crispy popiah skin, mozzarella cheese.

PHILLY CHEESESTEAK

Sauté sliced beef, spanish onions, mushrooms, peppers, orange cheddar, provolone.

QUATTRO FORMAGGI

Mozzarella, parmesan, orange cheddar, gorgonzola, pomodoro.

SEAFOOD 🍷

Shrimps, squid rings, mussels, sliced chili, pomodoro, mozzarella.

PEPPERONI

Pomodoro, beef pepperoni, mozzarella.

HAWAIIAN BBQ 🍷

Smoked BBQ sauce, sweet pineapples, honey ham, bacon, mozzarella.

SUNNY SIDE UP 🍷

Pomodoro, bacon, mozzarella, two sunny side up eggs.

HALF & HALF

Choose any two flavours from the above selection.



Hae Bee Hiam





WHOLEMEAL FLATBREAD

SHRIMPS, GUACAMOLE AND MANGO SALSA

Wholemeal flatbread, tomato pomodoro, sauté onions, mozzarella, guacamole and mango salsa.

SMOKED SALMON AND AVOCADO

Wholemeal flatbread, chive sour cream, mozzarella, smoked salmon, fresh avocado.

CHORIZO, BACON, ROSEMARY AND BRIE CHEESE

Wholemeal flatbread, pomodoro, brie cheese, baby spinach.

BEEF STEAK

Wholemeal flatbread, peppercorn demi sauce, sauté Spanish onions, gorgonzola, roasted beef, drizzled with dijon mustard.

DESSERTS

LYCHEE DOME

Lychee mousse with crushed pistachios.

CRUNCHY CHOCOLATE DOME

Belgium chocolate mousse with crunchy praline.

PROFITEROLES

Bite-size puffs with latte macchiato cream, coated with white chocolate and coffee icing.



Beverage / House Pour Menu

DRAUGHT BEER

HEINEKEN
KIRIN
ERDINGER WEISS
GUINNESS

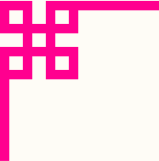
BOTTLED BEER

CORONA
ERDINGER DUNKEL
HEINEKEN ZERO
KILKENNY
STRONGBOW APPLE CIDER GOLD
TIGER
TIGER CRYSTAL



Tiger Crystal

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HOUSE RED

GLASS/BOTTLE



HARBOUR SHIRAZ (AUSTRALIA)
BURONGA HILL CABERNET SAUVIGNON (AUSTRALIA)
BOTTEGA CABERNET SAUVIGNON (ITALY)
MARRENON MERLOT 'LES'GRAINS' (FRANCE)
MARRENON PINOT NOIR 'LES'GRAINS' (FRANCE)

HOUSE WHITE

BURONGA HILL SAUVIGNON BLANC (AUSTRALIA)
BOTTEGA SOAVE CLASSICO (ITALY)
MARRENON CHARDONNAY 'LES'GRAINS' (FRANCE)
PICCINI PINOT GRIGIO DELLE VENEZIE (ITALY)

HOUSE ROSÉ

ZINZULA ROSE



SPARKLING & CHAMPAGNE

SCAVI AND RAY PROSECCO
ANNA DE CORDUNIU ROSÉ
VALLEBELBO FIOR DE VIGNA MOSCATO
LAURENT PERRIER LA CUVÉE BRUT
MOET CHANDON BRUT

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SWITCH EXCLUSIVE

STRAWBERRY BASIL MOJITO

White rum, strawberry simple syrup, lemon juice, basil, strawberry, mint leaves.

ESPRESSO MARTINI

Vodka, espresso, kahlua, simple syrup.

COCKTAILS

SMITTEN 📷

Roku gin, sakura simple syrup, lemon juice, soda.

BUNDUNG CINO

Vodka, rose syrup, milk, dry rose petals.

LYCHEE SOJURITA

Jinro chamisul soju, lychee liqueur, lychee simple syrup, lychee, mint.



Smitten

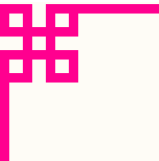


Espresso Martini

📷 Insta-worthy

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

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COCKTAILS

JIM BEAM HIGBALL FLAVOURED

*Choice of lychee / yuzu / melon / sakura
/ pink grapefruit*

JIM BEAM CITRUS HIGBALL MEGA FLAVOURED

*Choice of lychee / yuzu / melon / sakura
/ pink grapefruit*

FROZEN KIRIN

*Choice of lychee / yuzu / melon / sakura
/ pink grapefruit*

LONG ISLAND TEA

Gin, vodka, rum, tequila, triple sec, lemon juice, cola.

RED SANGRIA

Red wine, triple sec, assorted fruits.

WHITE SANGRIA

White wine, triple sec, assorted fruits.



 *Insta-worthy*

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



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SHOOTERS

JAGERBOMB 🍷

JAGERBOMB - 6 SHOTS 🍷

JAGERBOMB - 12 SHOTS 🍷

SOJU BOMB* 🍷

SEOUL TRAIN*- 6 SHOTS 🍷

SEOUL TRAIN*- 9 SHOTS 🍷

**Choice of chamisul / plum / strawberry / green grape*

SOJU

JINRO SOJU CHAMISUL

JINRO SOJU GREEN GRAPES

JINRO SOJU PLUM

JINRO SOJU STRAWBERRY

SAKE

NIHONSAKARI HONJOZO NAMA GENSU (200ML)

NIHONSAKARI JUNMAI GINJO NAMA GENSU (200ML)

NIHONSAKARI DAIGINJO NAMA GENSU (200ML)

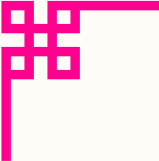


Action-packed



Insta-worthy

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GIN

BOMBAY SAPPHIRE DRY GIN
THE BOTANIST
HENDRICK'S
HENDRICK'S GIN WITH ELDERFLOWER TONIC
SINGAPORE DRY GIN
BUTTERFLY PEA GIN
ROJAK GIN
CHENDOL GIN
FOUR PILLARS BLOODY SHIRAZ
FOUR PILLARS RARE DRY GIN
ROKU GIN
MOM GIN

VODKA

SMIRNOFF RED
BELVEDERE
GREY GOOSE
SNOW LEOPARD



RUM

BACARDI CARTA BLANCA
CAPTAIN MORGAN SPICED RUM
BLACK TEARS SPICED RUM

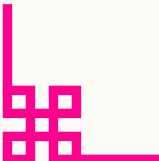
TEQUILA

SAUZA EXTRA GOLD
MILAGRO

BOURBON

JIM BEAM WHITE
JACK DANIEL
MAKERS MARK

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BLENDED MALT

JOHNNIE WALKER BLACK LABEL
JOHNNIE WALKER GOLD LABEL
JOHNNIE WALKER BLUE LABEL
MONKEY SHOULDER
JOHN JAMESON IRISH
HIBIKI HARMON
IWAI TRADITION

SINGLE MALT

GLENLIVET FOUNDERS RESERVE
MACALLAN 12 YEARS
BRUICHLADDICH SCOTTISH BARLEY
YAMAZAKI DISTILLER RESERVE
BALVANIE 12 YEARS.
GLENROTHES 12 YEARS
GLENFIDDICH 12 YEARS
GLENFIDDICH 15 YEARS
GLENFIDDICH 18 YEARS
LAVAGULIN 16 YEARS
AUCHENTOSHAN 12 YEARS



COGNAC

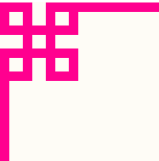
MARTELL VSOP
MARTELL CORDON BLEU

LIQUEURS

ARCHERS PEACH SCHNAPPS
BAILEYS IRISH CREAM
CAMPARI
JAGEMEISTER
KAHLUA
MALIBU
MIDORI
SOURZ APPLE
SAMBUCA VACCARI

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MOCKTAILS

SAKURA SAN

Sakura Simple Syrup, Lychee Juice, Lychee

SWITCH COOLER

*Choice of Lychee / Yuzu / Melon / Sakura /
Pink Grapefruit*

PACKAGED DRINKS

SOFT DRINKS

Coke/ Coke Zero/ Sprite/ Ginger Ale/ Ice Green Tea

JUICE

*Apple/ Orange/ Cranberry/ Fruit Punch/ Lime/ Mango/
Pineapple*

RED BULL

Original / Sugarfree / Coconut Berry Edition

FEVERTREE FLAVOUR TONIC WATER

FOOT PRINTS AKALINE WATER

EQUILL SPARKLING WATER



COFFEE / TEA

ESPRESSO

AMERICANO

DOUBLE ESPRESSO

LATTE

CAPPUCCINO

ADD ICE

ADD 1 ESPRESSO SHOT

SPARKLING GYPHON TEA (BOTTLED)

*Earl Grey Lavender with Strawberry/
Osmanthus Sencha with Passion Fruit/
Pearl of the Orient with Lychee/
Chamomile Dream with Apple*

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