

F&B COMBO ALL DAY

<p>Beer and Best of S.E.A Combo</p> <p>2x pints of Tiger Lager/ Erdinger Weissbier/ Guinness 1x Poached Black Mussels in Coconut Tom Yum Broth 1x Rilette of Beef Rendang on Rosti 1x Chilli Crab "Kueh Pie Tee"</p>	55
<p>Wine and Best of S.E.A Combo</p> <p>1x bottle of Red/ White Wine 1x Poached Black Mussels in Coconut Tom Yum Broth 1x Rilette of Beef Rendang on Rosti 1x Chilli Crab "Kueh Pie Tee"</p>	70
<p>Beer and Pizza Combo</p> <p>2x pints of Tiger Lager/ Erdinger Weissbier/ Guinness 1x Margherita Pizza <i>*top-up available</i></p>	32
<p>Wine and Pizza Combo</p> <p>2x glasses of House Red/ White Wine 1x Margherita Pizza <i>*top-up available</i></p>	27
<p>Hendrick's Midsummer Solstice and Pizza Combo</p> <p>2x glasses of Hendrick's Midsummer Solstice 1x Margherita Pizza <i>*top-up available</i></p>	29

BEFORE 7PM

All Draught Beers	12 nett
3x Tiger Crystal bottles	18 nett
<p>Beer and Fryer Combo</p> <p>2x pints of Tiger Lager 1x Truffle Fries/ Timbre Chicken Wings (6pcs)</p>	28

AFTER 7PM

2x pints of Erdinger Weissbier	25 nett
5x Tiger Crystal bottles	38



THE SAMBAL LOBSTER ROLL/ 38

- with Jiao Cai Seafood

A classic lobster roll with a local twist! Chunks of meat from a whole Maine Boston Lobster served on a toasted buttery brioche roll and topped with Jiao Cai Seafood's fiery sambal, melted gouda cheese, tobiko & chopped chives. Fries on the side.



DE-CONSTRUCTED "HAR CHEONG" CHICKEN TORTILLA/ 30

- with Ah Tan Wings

Crispy Ah Tan Wings prawn paste chicken nibbles served with mini tortilla wraps, garlic & chives cream cheese, citrus salsa, guacamole, romaine lettuce and ikura. Wrap it however you fancy!



COFFEE SAUCE KUROBUTA PORK LOIN BURGER WITH FOIE GRAS/ 36

- with Wok In Burger by Keng Eng Kee Seafood

The lightly coated Kurobuta pork loin is fried to perfection and dipped in Keng Eng Kee Seafood's coffee sauce. Served with brioche sesame bun, Gouda cheese and a thick slice of seared foie gras. An outstanding spin off from Wok In Burger! Fries on the side.



KOPI-O FASHIONED/ 15

- with Kopifellas

Our playful hawker-take on a classic cocktail. Pairing Kopifella's Nanyang Cold Brew with Blacktears Spiced Rum, this is a perfect drink to perk you up for the great night! Kaya toasts on the side.

ENTREES

AVOCADO AND SHRIMP 14

Romaine lettuce, shaved fennel, boiled eggs, cherry tomatoes, pickled Spanish onion, dressed with chilli garlic & raspberry vinaigrette

HONEY HAM AND MOZZARELLA CHEESE 14

Shaved honey ham with buffalo mozzarella cheese, cherry tomatoes, mesclun and mustard lemon vinaigrette

GRILLED CHICKEN & BUTTERNUT PUMPKIN SALAD 13

Grilled pumpkins, cherry tomatoes, caramel walnuts, romaine lettuce, drizzled with tangy mustard mayonnaise dressing

SOUP

WILD MUSHROOM 6

Assorted wild mushroom cooked in its broth and finished with whipped cream. Served with garlic toast

SMALL PLATES

TIMBRE CHICKEN WINGS (10PCS/ 6PCS) 15/11

Chicken wings marinated with in-house seasoning, deep-fried till golden brown

CHICKEN WINGS COATED WITH LEMON SRIRACHA PEPPER (10PCS/ 6PCS) 16/12

Extra crisp fried chicken wings tossed with sriracha pepper sauce

TRUFFLE FRIES 10

Deep-fried straight cut fries tossed with truffle salt & truffle oil, served with truffle mayonnaise

KARRAGE OF SOFT SHELL PRAWN 16

Succulent and crispy fried soft shell prawn sitting on battered onion rings, dusted with paprika and served with lemon wedge and garlic butter sauce

SMALL PLATES

- S.E.A BUAH KELUAK BRAISED PORK CHEEK BUN 19**
Cheek of pork slow-braised in Nyonya Buah Keluak sauce and butterhead lettuce
- S.E.A POACHED BLACK MUSSELS IN COCONUT TOM YUM BROTH 18**
Fresh black mussels poached with in-house spicy and tangy coconut tom yum broth
- CRACKLING GARLIC AND SALTED ROASTED PORK BELLY* 16**
Crispy skin of pork belly slices served with belachan chilli and lime
- S.E.A RILLETTE OF BEEF RENDANG ON ROSTI 17**
Rillette of aromatic beef rendang served on crispy potato rosti and topped with sour cream, desiccated coconut and scallions
- S.E.A CHILLI CRAB "KUEH PIE TEE" 18**
Chilli crab in little crispy wonton bowl, topped with scallion

MAINS

- S.E.A OVEN-BAKED CORN FED CHICKEN PANGGANG 28**
Half chicken marinated with spices and roasted to perfection served with lemongrass butternut puree, crispy potato rosti, asparagus and petite salad cress
- S.E.A TIGER BEER BATTERED BARRAMUNDI FISH & CHIPS 25**
Crispy fillet of Thai-marinated barramundi, served with refreshing pickled raw mango slaw, straight cut fries & homemade tartar sauce

**item contains pork*

MAINS

150 DAYS GRAIN FED ANGUS RIBEYE STEAK (200GM) 35

Mini crispy potato rosti, lemongrass pumpkin purée, asparagus, served with red wine sauce

S.E.A SEARED HOKKAIDO SCALLOPS LAKSA RISOTTO 26

Seared Hokkaido scallops on creamy laksa risotto, accompanied by julienne cucumber, slow poached egg, desiccated coconut and laksa pesto

S.E.A SOUS VIDE BUAH KELUAK PORK CHEEK SPAGHETTI 22

Slow-braised pork cheek in Nyonya Buah Keluak sauce, sliced shiitake mushroom and green asparagus tips

SPOTTED PRAWN, PARMESAN SPAGHETTI AGLIO 21

Plump prawns cooked to perfection, a dash of lemon juice, chopped Italian parsley and parmesan cheese

S.E.A STIR FRIED LAKSA PRAWN SPAGHETTI 22

Stir-fried spaghetti with fragrant laksa sauce, prawn, boiled eggs, crispy bean curd skin and sprouts, drizzled with laksa pesto

CHAR HOKKIEN SPAGHETTI MEE 23

Spotted prawn, squid and spaghetti braised in rich prawn stock, topped with slices of crispy pork belly and homemade belachan chilli

S.E.A THAI BASIL DUO PORK CAPELLINI 20

Stir-fried minced pork with basil accompanied with crispy pork belly

BATTERED BARRAMUNDI WITH PUTTANESCA CAPELLINI 20

Capellini tossed in lemony anchovies, black olives and capers Pomodoro sauce, topped with crispy battered barramundi fillet

PIZZAS (AVAILABLE TILL LATE)

SHRIMP AND GUACAMOLE 22

Sauté onions, blistered tomatoes with tomato Pomodoro, topped with melted mozzarella cheese and crispy wonton skins

HAWAIIAN* 22

Smoked BBQ sauce, sweet pineapples, shaved honey ham and crispy bacon, topped with melted mozzarella cheese

ROASTED DUCK 23

Roasted duck breast, sauté shiitake mushroom with hoisin sauce, topped with melted mozzarella cheese and crispy popiah skin

S.E.A BEEF RENDANG 22

Slow-braised beef rendang, topped with melted mozzarella cheese, desiccated coconut and crispy wonton skin

SEAFOOD PIZZA 23

Shrimp, squid, mussels and black olives on herb Pomodoro base, topped with melted mozzarella cheese

PHILLY CHEESESTEAK 22

Sauté beef and Spanish onions with mushroom and peppers, topped with orange cheddar and provolone cheese

VEGETARIAN PIZZA 17

Mixed mushroom, sliced onions, grilled zucchinis, sliced tomatoes with tomato Pomodoro, topped with melted mozzarella cheese and baby spinach

QUATTRO FORMAGGI 18

Mozzarella, orange cheddar and gorgonzola cheese on tomato Pomodoro base, topped with shaved parmesan

**item contains pork*

PIZZAS (AVAILABLE TILL LATE)

SMOKED SALMON 22

Sliced smoked salmon, sliced Spanish onions with sour cream, topped with melted mozzarella cheese

THE HALF & HALF 24

Choose any two pizza flavours from the above selection

DESSERTS

LYCHEE DOME 15

Dome-shaped petit gateau of rose sponge and lychee mousse with raspberry coulis draped in a velvety pink glaze

DOME CRUNCHY CHOCOLATE 15

Dome-shaped petit gateau of Belgian chocolate mousse a core of crunchy praline draped in a rich chocolate glaze and decorated with praline stripes

PROFITEROLES 15

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

ENJOY HAPPY HOUR ALL DAY LONG!

<u>DRAUGHT BEER</u>	<u>HH</u>	<u>U.P.</u>
SINGAPORE - Tiger Lager	12	14
IRELAND - Guinness Draught	13	16
GERMANY - Erdinger Weissbier	13	16
<u>BOTTLED BEER</u>		
MEXICO - Corona	10	12
GERMANY - Erdinger Dunkel	13	15
NETHERLANDS - Heineken	10	12
SINGAPORE - Tiger Crystal	-	10
UNITED KINGDOM - Strongbow Gold	10	12
THAILAND - Singha	10	12
PHILIPPINES - San Miguel	10	12
<u>HOUSE RED WINE (GLASS/ BOTTLE)</u>		
AUSTRALIA - Buronga Hill Cabernet Sauvignon	9/40	11/50
FRANCE - Marrenon Merlot 'Les Grains'	10/45	12/55
FRANCE - Marrenon Pinot Noir 'Les Grains'	10/45	12/55
<u>HOUSE RED WINE (BOTTLE)</u>		
ITALY - Bottega Cabernet Sauvignon	45	55
AUSTRALIA - Harbour Shiraz	40	50
<u>HOUSE WHITE WINE (GLASS/ BOTTLE)</u>		
AUSTRALIA - Buronga Hill Sauvignon Blanc	9/40	11/50
FRANCE - Marrenon Chardonnay 'Les Grains'	10/45	12/55
<u>HOUSE WHITE WINE (BOTTLE)</u>		
ITALY - Bottega Soave Classico	45	55
ITALY - Piccini Pinot Grigio Delle Venezie	45	55

ENJOY HAPPY HOUR ALL DAY LONG!

PREMIUM RED WINE (BOTTLE)

	<u>HH</u>	<u>U.P.</u>
ARGENTINA - Domaine Bosquet Malbec Organic	60	70
ARGENTINA - Domaine Bosquet Pinot Noir	68	78
NEW ZEALAND - Oyster Bay Merlot	68	78
NEW ZEALAND - Tiki Marlborough Single Vineyard Pinot Noir	60	70
FRANCE - Michel Lynch Merlot Cabernet Sauvignon	60	72

PREMIUM WHITE WINE (BOTTLE)

ARGENTINA - Bodega Sottano Chardonnay	68	78
GERMANY - Dr Hermann H Riesling	60	70
NEW ZEALAND - Oyster Bay Sauvignon Blanc	68	78
NEW ZEALAND - Tiki Marlborough Single Vineyard Sauvignon Blanc	60	70

SPARKLING WINE (GLASS/ BOTTLE)

ITALY - Vallebelbo Fior di Vigna Moscato	9/40	11/50
ITALY - Scavi & Ray Prosecco	- /45	- /55
ITALY - Scavi & Ray Moscato	- /45	- /55

CHAMPAGNE (BOTTLE)

FRANCE - Laurent Perrier La Cuvee Brut	-	108
FRANCE - Moet & Chandon Brut	-	128

ENJOY HAPPY HOUR ALL DAY LONG!

<u>TIMBRE X S.E.A EXCLUSIVE</u>	<u>HH</u>	<u>U.P.</u>
THAI MOJITO Bacardi Rum, Lemongrass, Lemon Juice, Sugar	15	17
CHENDOL COCKTAIL Chendol Gin, Gula Melaka, Attap Seep and Freshly Cooked Red Bean	15	17
SINGAPORE SLING Bombay Gin, Cherry Brandy, D.O.M, Triple Sec, Lime Mix, Pineapple Juice, Grenadine Syrup, Soda, Angostura Bitters	15	17
MILO GAO GAO Iced Milo, Baileys, Torched Marshmallow, Cookie, Whipped Cream	15	17
KOPI-O FASHIONED Black Tears Spiced Rum, Espresso, Sugar, Orange, Lollipop	-	15
TIMBRE MOJITO Havana, Sugar, Lime, Mint	15	17
SAKURA Absolut Blue, Lychee, Ribena	15	17

ENJOY HAPPY HOUR ALL DAY LONG!

COCKTAILS

FROZEN MARGARITA

Olmecca Tequila, Triple Sec, Lime

HH

14

U.P.

16

LONG ISLAND ICED TEA

Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice

14

16

BLACK TEARS MOJITO

Black Tears Rum, Fresh Mint, Lime Mix, Brown Sugar, Soda

14

16

LOLEA RED SANGRIA

Lolea Red, Blackberry, Lemon, Orange, Lime

12

14

LOLEA WHITE SANGRIA

Lolea White, Blueberry, Lemon, Orange, Lime

12

14

JIM BEAM

CITRUS HIGHBALL/ MEGA/ TOWER

Jim Beam Bourbon, Syrup, Soda

10/16/50

12/18/60

FLAVOURED HIGHBALL/ MEGA/ TOWER

Choice of Blueberry, Lychee, Pink Grapefruit, Yuzu and Strawberry

10/16/50

12/18/60

ENJOY HAPPY HOUR ALL DAY LONG!

SOJU BOTTLE

	<u>HH</u>	<u>U.P.</u>
KOREA - Jinro Chamisul	18	22
KOREA - Jinro Greengrape	18	22
KOREA - Jinro Plum	18	22

SOJU SHOTS

CHUGA SOJU BOMB Choice of Lychee, Peach or Watermelon	5	6
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CHUGA SOJU TRAIN

Half Dozen Soju Bomb	30	36
Full Dozen Soju Bomb	60	72

SHOOTERS (SINGLE/ HALF/ FULL DOZEN)

KAMIKAZE Smirnoff Vodka, Triple Sec, Lime Juice	- /25/45	- /30/50
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ILLUSION Bacardi Rum, Midori, Triple Sec, Pineapple Juice	- /25/45	- /30/50
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BLOW JOB Kahlua, Crème de Bananas, Whipped Cream	- /35/60	- /40/65
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JÄGERBOMB Jägermeister with choice of Redbull Flavour	9/50/95	10/55/100
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GIN (GLASS/ BOTTLE)

	<u>HH</u>	<u>U.P.</u>
SCOTLAND - Botanist Gin	10/148	12/168
SCOTLAND - Hendrick's Gin	11/168	13/188
SCOTLAND - Hendrick's Gin Midsummer Solstice	12/ -	14/ -
JAPAN - Roku Gin	10/148	12/168
SINGAPORE - Chendol Gin	12/138	14/158

VODKA (GLASS/ BOTTLE)

POLAND - Belvedere	10/148	12/168
FRANCE - Grey Goose	11/168	13/188
RUSSIA - Smirnoff Red	8/108	10/128

RUM (GLASS/ BOTTLE)

CUBA - Bacardi Carta Blanca	8/108	10/128
CUBA - Black Tears Spiced Rum	10/148	12/168
JAMAICA - Captain Morgan Spiced Rum	9/128	11/148

TEQUILA (GLASS/ BOTTLE)

MEXICO - Milagro Tequila	11/168	13/188
MEXICO - Sauza Extra Gold	8/108	10/128
MEXICO - Jose Cuervo Especial	9/108	10/128

LIQUEURS (SINGLE SHOT)

Jägermeister	7	9
Archers Peach Schnapps	9	12
Baileys Irish Cream	9	12
Bols Blue Curacao	9	12
Bols Lychee	9	12
Bols Triple Sec	9	12
Bols Cherry Brandy	9	12
Galliano	9	12
Kahlua	9	12
Midori	9	12
Vaccari Sambuca	9	12
Sourz Apple	9	12

ENJOY HAPPY HOUR ALL DAY LONG!

BOURBON WHISKEY (GLASS/ BOTTLE)

	<u>HH</u>	<u>U.P.</u>
USA - Jack Daniel's	10/148	12/168
USA - Jim Beam White	8/108	10/128
USA - Maker's Mark	11/168	13/188

BLENDED WHISKY (GLASS/ BOTTLE)

SCOTLAND - Johnnie Walker Black Label	10/148	12/168
SCOTLAND - Johnnie Walker Blue Label	28/438	30/458
SCOTLAND - Johnnie Walker Gold Label	12/188	14/208
SCOTLAND - Monkey Shoulder	10/148	12/168
SCOTLAND - John Jameson	9/128	11/148
JAPAN - Hibiki Harmony	17/288	19/308

SINGLE MALT WHISKY (GLASS/ BOTTLE)

SCOTLAND - Balvenie 12 Years	12/188	14/208
SCOTLAND - Bruichladdich Classic Scottish Barley	11/168	13/188
SCOTLAND - Glenfiddich 12 Years	11/168	13/188
SCOTLAND - Glenfiddich 15 Years	14/228	16/248
SCOTLAND - Glenfiddich 18 Years	18/308	20/328
SCOTLAND - Glenlivet Founders Reserve	11/168	13/188
SCOTLAND - Glenrothes 12 Years	13/208	15/228
SCOTLAND - Lagavulin 16 Years	14/228	16/248
SCOTLAND - Macallan 12 Years	15/248	17/268
JAPAN - Yamazaki Distiller Reserve	17/288	19/308
SCOTLAND - Auchentoshan 12 Years	11/168	13/188

COGNAC (GLASS/ BOTTLE)

FRANCE - Martell V.S.O.P	11/168	13/188
FRANCE - Martell Cordon Bleu	28/438	30/458

MOCKTAILS

VIRGIN LIME MARGARITA 12

Simple Syrup, Lime Mix

SAKURA SAN 12

Lychee Fruit, Sprite, Sakura Syrup

VIRGIN MOJITO 12

Fresh Mint, Lime Mix, Brown Sugar, Ginger Ale

TIMBRE COOLER 12

Choice of Blueberry, Lychee, Pink Grapefruit, Strawberry or Yuzu

LEMON LIME BITTERS 12

Lime Juice, Lemonade, Angostura Bitters

NON - ALCOHOLIC

Coke, Coke Zero, Sprite, Ginger Ale 6

Equil Sparkling Water 6

Fevertree Elderflower Tonic, Indian Tonic 6

Green Tea 6

Redbull 6

Juices - *Apple, Cranberry, Lime, Orange, Pineapple* 6

Footprint Alkaline Water 2

COFFEE

Hot Coffee 6

Iced Coffee 7

GRYPHON TEA SELECTION COLD BREW 8

Chamomile Dream with Apple, Earl Grey Lavender
Strawberry, Osmanthus Sencha Passionfruit,
Pearl of the Orient Lychee

GRYPHON TEA SELECTION HOT BREW 6

British Breakfast, Chamomile Dream, Earl Grey
Lavender. Lemon Ginger Mint, Pearl of the Orient.
White Gingerlily