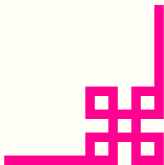
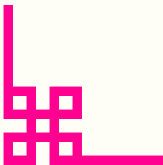




SWITCHTM
by timbre[®]X

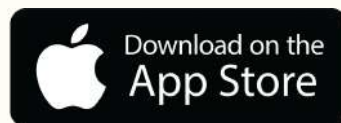
Food Menu



**Earn 10%* Rebate
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Scan QR code to download:



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



Avocado & Shrimp

SOUPS

CRAB & PRAWN BISQUE

11

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

WILD MUSHROOM

9

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

SALADS

AVOCADO & SHRIMP

14

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

CLASSIC CAESAR SALAD WITH CHICKEN 🍷

13

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

ROAST BEEF & BEETROOT

14

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



Crackling Garlic and Salt Roast Pork Belly

TAPAS

CHARCUTERIE BOARD **22**
Prosciutto, salami, chicken pate, chorizo, cornichons, pickled pearl onions, served with toasted turkish bread.

ASIAN MARINATED INSPIRED BEEF HANGING TENDER **19**
Asian spice marinated broiled flank steak, soy sesame sauce, served with lotus root chips.

PROSCUITTO WRAPPED SALMON **18**
Salmon, maple yakiniku sauce, served on marinated sesame Wakame & petit herb salad.

CRACKLING GARLIC AND SALT ROAST PORK BELLY **16**
Crispy pork belly slices served with belachan chilli and lime.

CHICKEN NIBBLES **12**
Deep fried “har cheong” (prawn paste) sauce marinated chicken cubes, served with aioli.

GUINNESS BRAISED KONG BA BAO **17**
Guinness braised pork belly, local lettuce, mentaiko mayonnaise in fried manto.

SPICY SESAME VINEGAR CHASHU **15**
Chilled slices of chashu, spicy sesame vinegar dressing, topped with raw mango salad.

CRISPY DUMPLINGS **14**
Dumplings with minced shrimp, pork, chestnut, scallions, served with black vinegar & chilli oil.





Timbre Chicken Wings



Impossible Hash On Rosti

SWITCH TRUFFLE FRIES **10**
Served with truffle mayonnaise.

SATAY SAUCE FRIES **12**
Shoe-string fries with a spicy minced beef peanut sauce.

TIMBRE CHICKEN WINGS(6/10PCS) **11/15**
Golden brown chicken wings marinated in timbre's seasoning.

CHICKEN WINGS WITH LEMON SRIRACHA PEPPER SAUCE(6/10PCS) **12/16**
Battered chicken draped in a lemon sriracha pepper sauce.

SWITCH X IMPOSSIBLE FOODS

IMPOSSIBLE LEMONGRASS SKEWERS **22**
Spice marinated impossible meat, lemongrass, mango cucumber salsa and peanut sauce.

IMPOSSIBLE HASH ON ROSTI  **21**
Impossible meat, sauté duo capsicums, pomodoro sauce, served on rosti potato.

IMPOSSIBLE CARAMELIZED ONION TARTS **22**
Impossible meat, sauté caramelized onions, button mushrooms, herbs, gratinated with melted cheese.

SWITCHTM
by timbre X

 Chef recommendation  Contains pork  Insta-worthy

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

MAINS

GARLIC BUTTER AND HERB CRUSTED NZ KING SALMON 32

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

150 DAYS GRAIN FED ANGUS RIBEYE STEAK(200GM) 🍷 38

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

ROASTED LAKSA MARINATED CHICKEN 📷 26

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

CHAR "HOKKIEN" SPAGHETTI MEE 🍷 23

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

"LOR KURROBUTA BAK"' CAPELLINI 🍷 21

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

SPICY SPOTTED PRAWNS SPAGHETTI 21

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

SEAFOOD AGLIO OLIO 22

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

LOBSTER LAKSA SPAGHETTI 📷 34

Rich coconut laksa sauce, soft boiled egg, sprouts, dried bean-curd.

"GONG BAO" CHICKEN SPAGHETTI 20


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


"XO" SAUCE SEAFOOD PASTA 25

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




THIN CRUST PIZZA

“HAE BEE HIAM”  **22**
 Shrimps, sauté onions, “Hae Bee Hiam”,
 aioli, mozzarella, scallions.


ROASTED DUCK  **23**
 Roasted duck, sauté shiitake mushrooms, hoisin
 sauce, crispy popiah skin, mozzarella cheese.


PHILLY CHEESESTEAK **22**
 Sauté sliced beef, spanish onions, mushrooms,
 peppers, orange cheddar, provolone.

QUATTRO FORMAGGI **19**
 Mozzarella, parmesan, orange cheddar,
 gorgonzola, pomodoro.

SEAFOOD  **23**
 Shrimps, squid rings, mussels, sliced
 chili, pomodoro, mozzarella.




PEPPERONI **20**
 Pomodoro, beef pepperoni, mozzarella.

HAWAIIAN BBQ  **22**
 Smoked BBQ sauce, sweet pineapples,
 honey ham, bacon, mozzarella.

SUNNY SIDE UP  **20**
 Pomodoro, bacon, mozzarella, two sunny
 side up eggs.

HALF & HALF **22**
 Choose any two flavours from the above
 selection.



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WHOLEMEAL FLATBREAD

SHRIMPS, GUACAMOLE AND MANGO 16

SALSA

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

SMOKED SALMON AND AVOCADO 17

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 17

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

DESSERTS

LYCHEE DOME 15

Lychee mousse with crushed pistachios.

CRUNCHY CHOCOLATE DOME 15

Belgium chocolate mousse with crunchy praline.

PROFITEROLES 15

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