



JASMINE TEA - 2.5

The most famous scented tea in China. Jasmine tea uses green tea as its base; however, white tea and black tea are also used. The resulting flavour is subtly sweet and highly fragrant.

TI KUAN YIN - 3

Named after the Chinese Goddess of Mercy, Guanyin. Ti Kuan Yin is a light green jade colour tea, with a flowery aroma and taste. It is more similar to green tea than oolong.

OO LONG TEA - 2.5

The taste of oolong varies widely among different sub-varieties. It can be sweet and fruity with honey aromas, woody and thick with roasted aromas, or green and fresh with bouquet aromas, all depending on the horticulture and style of production.

JAPANESE GREEN TEA - 2.5

Green teas can have a range of tastes. Common descriptors for green tea include sweet, bittersweet, nutty, buttery, floral, swampy, fruity and oceanic.

家
GARS

DIM
SUM

家
GARS

Established 1983
gars.co.uk

7 Days 12-5pm

TRADITIONAL
DIM SUM WITH A
CONTEMPORARY
TWIST UNIQUE
TO GARS.

Originally a Cantonese custom, dim sum is inextricably linked to the Chinese tradition of “yum cha” or drinking tea.

Teahouses sprung up to accommodate weary travellers journeying along the famous Silk Road. Rural farmers, exhausted after long hours working in the fields, would also head to the local teahouse for an afternoon of tea and relaxing conversation.

New to Dim Sum?

We recommend 4-6 dishes to share between two people to begin with. If you're still feeling peckish, order whilst you eat!



LUNCH BOWLS

(includes pak choi and steamed rice)

Designed for today's busy lifestyle – Gars' Lunch Bowls are inspired by traditional Hong Kong lunchtime meals

SINGLE MEAT – 10
COMBO OF 2 MEATS – 12

Char siu (roast barbecue pork)
Cantonese roast duck
Crispy belly pork

Steamed rice alternatives
Egg fried rice + 0.5
Chow mein (egg noodles) + 1.5
Soup noodle + 1.5

GARS' SPECIAL

MAIN – 10
STARTER + MAIN – 13
KIDS – 5 (main course + ice cream)

Starters (choose one)

Skewered pork satay (N)
Hot and sour soup (V)
Sweet and sour prawn wun tun (F)
Vegetable spring rolls (V)

Mains (choose one)

(includes vegetables and steamed rice)
Lemon chicken (GF)
Gars' sweet and sour pork (GF)
Beef with asparagus
King prawns with black bean sauce (F)
Vegetable satay hot pot (V)

STEAMED DISHES



PORK AND PRAWN SIU MAI DUMPLINGS (F)
Coarsely chopped pork and shrimp wrapped in a wun tun pastry 3.5

CHICKEN SIU MAI DUMPLINGS (F)
Chopped chicken and shitake mushrooms wrapped in a wun tun pastry 3.5

PRAWN HAR GOW DUMPLINGS (F)
Chopped prawns and bamboo shoots wrapped in a translucent doughy pastry 4

WAR TIP
Mashed pork wrapped in a dumpling pastry (steamed or grilled) 4.8

GLUTINOUS RICE IN LOTUS LEAF (F)
Chicken, pork and Chinese mushrooms in sticky rice wrapped in lotus leaf 4

BABY SQUID IN CURRY (F)
Curried steamed baby squid 4.5

CUTTLEFISH (F) (N)
Cuttlefish slices steamed in satay 4.5

RAZOR CLAMS (F)
In black beans and garlic 4.5

MUSSELS (F)
In black bean and chilli sauce 4

CHINESE BROCCOLI (V) (GF)
Steamed in ginger and garlic 3.5

CHINESE GREENS (V)
Crisp green stem hearts steamed in ginger with an oyster dip 3.5

PRAWN AND CHIVE DUMPLING (F)
Delicate dumplings with a tasty filling of prawn, water chestnut, bamboo shoots and Chinese chives 4

SHANGHAI DUMPLING
Shanghainese dumplings filled with pork and rich broth 3.5

BAO (STEAMED BUNS)

CHAR SIU BAO (F)
Roast barbecue pork filling in a traditional Chinese style white bun 4

CREAM CUSTARD BAO (V) (N)
Chinese custard filling in a traditional Chinese style white bun 4

RICE HOT POTS & SOUP NOODLES

KATSU DON
Lightly breadcrumbed chicken or pork loin, fried and topped with mirin sauce on rice 7.5

KATSU CURRY (F)
Lightly breadcrumbed chicken or pork loin, fried and topped with curry sauce on rice 7.5

SALMON TERIYAKI (F)
Salmon fillet grilled with teriyaki sauce on rice 8.5

TOFU AND CASHEW NUTS (V) (N)
In yellow bean sauce on rice 7.5

ASPARAGUS HOT POT (V) (GF)
Asparagus and cream of sweetcorn on rice 7.5

SHREDDED DUCK RICE NOODLE SOUP (GF)
With Chinese pickled cabbage 7.5

WUN TUN PORK DUMPLINGS NOODLE SOUP (F)
7.5

TOM YUM SOUP WITH UDON (F)
Prawn, squid and Chinese fish cake in spicy broth 8.5

PRAWN DUMPLINGS NOODLE SOUP (F)
7.5

(V) VEGETARIAN • (GF) GLUTEN FREE
(F) FISH • (N) CONTAINS NUTS

Please ask your server for further allergy information

GRILLED & DEEP FRIED DISHES



BABY SQUID IN SALT AND CHILLI (F) (GF)
Lightly dipped in flour, flash fried in salt, pepper, chilli and spring onion 4.5

CRAB CLAW (F) (GF)
Deep fried crab claw stuffed with prawn and pork 3.5

GYOZA (V)
Lightly grilled Japanese vegetable dumplings 4.8

VIETNAMESE PRAWN WRAP (F) (GF)
Mashed prawns wrapped in Vietnamese rice paper 4

VIETNAMESE VEGETABLE SPRING ROLLS (V) (GF)
Chinese mushrooms, bamboo shoots and vermicelli, wrapped in rice paper and deep fried 3.5

AUBERGINE AND BEANCURD WUN TUN (V)
Crispy and lightly fried 3.5

STIR FRY NOODLES

HO FUN (FLAT NOODLES) 8.5
a) With beef in black bean sauce
b) Pan fried with beef & beanshoots

EGG NOODLES (CRISPY BASED) 9
a) With seafood (F)
b) With meat (beef, pork and chicken)

SINGAPORE STYLE RICE NOODLES (F)
Stir fried shrimp, pork and chicken with vermicelli noodles 8

VEGETABLE SINGAPORE STYLE RICE NOODLES (V)
Mixed vegetables stir fried with vermicelli noodles 7