

HORS D'OEUVRES

(starter platters for 2 or more – £8.00 per person)

IMPERIAL CHOICE	16
King prawn tempura, skewered chicken satay (N), barbecue ribs (F) and salt and chilli fried squid (GF)	
CHEF'S CHOICE	16
Sesame prawns on toast, quick fried chicken in salt and chilli (GF), tempura vegetables (V) and barbecue ribs (F)	
MONK'S CHOICE (V)	16
Tempura aubergine and sweet potato, Vietnamese spring roll (GF), crispy green (GF) and vegetable satay skewers (N)	

APPETISERS

Skewered chicken satay – marinated chicken with a coconut and peanut spiced sauce (N)	7
Chicken quick fried with salt, pepper, chilli and spring onion (GF)	7
Pork ribs	7
a) Peking style (in a tangy five-spiced barbecue sauce) (F)	
b) quick fried with salt, pepper, chilli and spring onion (GF)	
Dumplings, mashed pork wrapped in a dumpling pastry	6.5
a) grilled	
b) steamed	
King prawns	8
a) in tempura batter served with a light dip	
b) quick fried in salt, pepper, chilli and spring onion (GF)	
Sesame prawns on toast, mashed prawns with sesame seeds on toast	7.5
Squid quick fried in salt, pepper, chilli and spring onion (GF)	7.5
Scallops steamed in their shell with ginger, garlic and spring onion	8
Mussels in coconut Thai spiced chilli sauce	8
Soft shell crab quick fried in salt, pepper, chilli and spring onion (GF)	8
Seaweed, crispy greens finely chopped, seasoned and deep fried (V) (GF)	6
Vietnamese spring rolls, Chinese vegetable and rice noodle (V) (GF)	6
Sweet potato and aubergine tempura (V)	7
Grilled vegetable dumplings (V)	6.5
Aubergine and tofu wun tun (V)	7

SOUPS

Cream of sweetcorn soup	
a) with egg (V) (GF)	5.5
b) with egg and chicken (GF)	6
Hot and sour vegetable soup – finely chopped vegetables in a hot and sour broth with chilli (V)	5.5
Wun tun soup, mashed prawns wrapped in fine pastry in a clear soup (F)	6
Hot and spicy seafood soup tom yum style with king prawns, mussels and Chinese fishcake	7.5

Please ask your server for further allergy information

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

A 10% discretionary service charge will be added to your bill

A COURSE ON THEIR OWN

Crispy aromatic duck with cucumber, spring onions and pancakes	¼ – 12 ½ – 22
Aromatic lamb shank served with pancakes	14
Whole lobster	POA
a) braised in ginger and spring onion	
b) stir fried with salt and chilli (GF)	
Spicy Chinese vegetables stir fry served with pancakes (V)	12
San choi bao, minced pork and prawns stir fried in oyster sauce served in an iceberg lettuce wrap	8

MEAT DISHES

BEEF

Sizzling fillet steak	14
a) Cantonese style (tangy and sweet) (F)	
b) in black pepper and soy sauce	
Fried shredded chilli beef (F)	12
Beef in black bean, green pepper, chilli and garlic	12

CHICKEN

Sizzling chicken	12
a) with cashew nuts in crushed yellow bean sauce (N)	
b) in Thai green curry (F)	
c) in satay sauce (N)	
Chicken	10
a) wok fried in teriyaki sauce	
b) Peking style (garlic, wine and ginger) (GF)	
c) kung po style (sweet chilli and garlic) (GF)	

DUCK

Sizzling shredded roast duck in Thai green curry (F)	12
Traditional Cantonese roast duck with soy sauce	12

LAMB

Sizzling aromatic five-spiced lamb shank in ginger and spring onion	12
Aromatic lamb shank hot pot in star anise and ginger	12

PORK

Sizzling tenderloin pork fillets in sweet and sour sauce (GF)	12
Traditional Cantonese roast belly pork served with pak choi	12
Char siu, traditional slow roast tenderloin pork served on choi sum	12

RICE

Steamed rice (V) (GF)	3.5
Egg fried rice (V) (GF)	4
Gars' vegetable fried rice (V) (GF)	5
King prawns fried rice	7

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SEAFOOD DISHES

KING PRAWNS

Sizzling king prawns	14
a) in ginger and spring onion	
b) in satay sauce (N)	
King prawn	12
a) Peking style (garlic, wine and ginger) (GF)	
b) kung po style (sweet, chilli and garlic) (GF)	
c) with fresh asparagus, garlic and oyster sauce	

SCALLOPS

Scallops stir fried	14
a) in black bean sauce	
b) in ginger and spring onion	

SEA BASS

Fillet of sea bass steamed	14
a) in black bean sauce	
b) in ginger and spring onion	

VEGETABLE DISHES

CHOI SUM

Choi sum flash fried	8
a) in crushed garlic (V) (GF)	
b) with oyster sauce	

PAK CHOI

Pak choi flash fried	8
a) in crushed garlic (V) (GF)	
b) with oyster sauce	

AUBERGINE

Sizzling aubergine	8
a) kung po style (sweet, chilli and garlic) (V) (GF)	
b) in plum sauce (V) (GF)	
Aubergine hot pot toban style (chilli and garlic) (V)	10

TOFU (BEAN CURD)

Sizzling tofu	10
a) in black bean sauce (V)	
b) toban style (chilli and garlic) (V)	
c) with cashew nuts in yellow bean sauce (V) (N)	

VEGETABLE

Gars' vegetable spicy hot pot with vermicelli and chilli (V)	10
Asparagus, mange tout and beanshoots in garlic and wine (V) (GF)	8
Chinese mushrooms and bamboo shoots in ginger and garlic sauce (V) (GF)	8
Beanshoots stir fried in garlic and spring onion (V) (GF)	6

NOODLES

Fried noodles with beanshoots (V)	5
Vegetable Singapore noodles (V)	7
Singapore noodles (shrimp, chicken and pork)	8
Gars' special noodles (crispy noodle base with prawns, chicken and pork)	10

LEAVE IT TO US MENUS

(price per person, minimum 2 people)

EMPEROR'S CHOICE

£40 per person

Steamed scallops and king prawns

Quick fried squid in salt, pepper and chilli (GF)

Skewered chicken satay (N)

Crispy aromatic duck served with cucumber, spring onions and pancakes

Roast belly pork with pak choi

Sea bass with ginger and spring onions

Sizzling kung po king prawns (GF)

Vegetable fried rice (V)

CHEF'S FEAST

£28 for 2 courses / £33 for 3 courses (price per person)

Skewered chicken satay (N)

Sesame prawns on toast

Barbecue ribs (F)

Crispy aromatic duck served with cucumber, spring onions and pancakes

Chicken kung po style (GF)

Sizzling lamb shank in ginger and spring onions

Pak choi in crushed garlic (GF)

Egg fried rice (V)

SEAFOOD DELIGHT

£28 for 2 courses / £33 for 3 courses (price per person)

Tempura salmon

Skewered satay giant king prawn (N)

Quick fried squid in salt, pepper and chilli (GF)

Hot and spicy seafood soup (prawns, squid and mussels)

Steamed sea bass with ginger and spring onion

Sizzling 3 kinds of seafood (prawns, squid and scallops) toban style

Pak choi in crushed garlic (GF)

Egg fried rice (V)

MONK'S FEAST (V)

£28 for 2 courses / £33 for 3 courses (price per person)

Grilled vegetable dumplings

Vietnamese spring rolls (GF)

Aubergine & tofu wun tun

Vegetables in ice-berg lettuce wrap

Sizzling tofu with cashew nuts in yellow bean sauce (N)

Pak choi in crushed garlic (GF)

Stir-fried mixed vegetables in black bean sauce

Egg fried rice (V)

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