



JASMINE TEA 茉莉花茶 - 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 鐵觀音 - 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.

OOLONG TEA 烏龍茶 - 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 綠茶 - 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 碟頭飯

(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) 叉燒
Cantonese roast duck 燒鴨
Crispy belly pork 燒肉

Steamed rice alternatives

Egg fried rice + 0.5 蛋炒飯
Chow mein (egg noodles) + 1.5 炒麵
Soup noodle + 1.5 湯麵

GARS' SPECIAL 下午茶餐

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

Starters (choose one)

Skewered pork satay (N) 沙爹豬肉串
Hot and sour soup (V) 酸辣湯
Sweet and sour prawn wun tun (F) 甜酸蝦雲吞
Vegetable spring rolls (V) 齋春卷

Mains (choose one)

(includes vegetables and steamed rice)

Lemon chicken (GF) 檸檬雞
Gars' sweet and sour pork (GF) 咕嚕肉
Beef with asparagus 牛肉露筍
King prawns with black bean sauce (F) 豉椒大蝦
Vegetable satay hot pot (V) 雜菜沙爹煲

STEAMED DISHES

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

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

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

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

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

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

CUTTLEFISH (F) (N) 沙嗲墨魚
Cuttlefish slices steamed in satay 4.5

RAZOR CLAMS (F) 豉汁聖子
In black beans and garlic 4.5

MUSSELS (F) 豉汁青口
In black bean and chilli sauce 4

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

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

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

SHANGHAI DUMPLING 上海小籠包
Shanghainese dumplings filled with pork and rich broth 3.5

BAO (STEAMED BUNS)

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

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

RICE HOT POTS & SOUP NOODLES

KATSU DON 日本酥炸豬/雞肉飯
Lightly breadcrumbed chicken or pork loin, fried and topped with mirin sauce on rice 7.5

KATSU CURRY (F) 日本酥炸咖喱豬/雞肉飯
Lightly breadcrumbed chicken or pork loin, fried and topped with curry sauce on rice 7.5

SALMON TERIYAKI (F) 紅燒三文魚煲仔飯
Salmon fillet grilled with teriyaki sauce on rice 8.5

TOFU AND CASHEW NUTS (V) (N) 腰果豆腐煲仔飯
In yellow bean sauce on rice 7.5

ASPARAGUS HOT POT (V) (GF) 蘆筍粟米煲仔飯
Asparagus and cream of sweetcorn on rice 7.5

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

WUN TUN PORK DUMPLINGS
NOODLE SOUP (F) 雲吞湯麵 7.5

TOM YUM SOUP WITH UDON (F) 冬陰烏冬湯麵
Prawn, squid and Chinese fish cake in spicy broth 8.5

PRAWN DUMPLINGS NOODLE SOUP (F)
水餃湯麵 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)
椒鹽魷魚
Lightly dipped in flour, flash fried in salt, pepper, chilli and spring onion 4.5

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

GYOZA (V) 餃子
Lightly grilled Japanese vegetable dumplings 4.8

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

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

AUBERGINE AND BEANCURD WUN TUN (V)
茄子豆腐雲吞
Crispy and lightly fried 3.5

STIR FRY NOODLES

HO FUN (FLAT NOODLES) 8.5
a) With beef in black bean sauce 豉椒牛河
b) Pan fried with beef & bean shoots 干炒牛河

EGG NOODLES (CRISPY BASED) 9
a) With seafood (F) 三鮮炒麵
b) With meat (beef, pork and chicken) 雜燴麵

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

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