

Takeaway Menu 18th July 2020

Rice Bowl Meals (with steamed rice and a side of vegetables)

Char siu (barbecue pork) 叉燒飯	10
Crispy belly pork 脆皮燒肉飯	10
Roast duck 燒鴨飯	10
Combo for any 2 above meats 雙拼飯	12
Chinese chicken curry	10

Party Feast (suitable for 6) 80

Skewered chicken satay, BBQ ribs, Squid in salt and chilli, sesame prawn toast, spring rolls
Crispy greens (seaweed), ½ crispy duck with pancakes, chicken kung po style, beef with blackbean sauce, Singapore noodles and fried rice.

Sharing Platter

BBQ ribs, chicken in salt and chilli, veggie spring rolls, crispy greens (seaweed)	14
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Appetisers

Skewered chicken satay – marinated chicken with a coconut and peanut spiced sauce (N)	7
Vegetable mini spring rolls (portion of 6) (V)	6
Vietnamese Spring Rolls (V) (GF) (ve)	6
Crispy greens (Seaweed) (V) (GF) (ve)	5
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	

Sesame prawns on toast, mashed prawns with sesame seeds on toast	7.5
King prawns quick fried in salt, pepper, chilli and spring onions (GF)	8
Squid quick fried in salt, pepper, chilli and spring onion (GF)	7.5
Grilled vegetable dumplings (V) (ve)	6.5

Soups

Cream of sweetcorn soup (V) (GF) (ve) or with Chicken	5.5
Hot and sour vegetable soup (V) (ve)	5.5

Duck Course

Crispy aromatic duck with cucumber spring onions and pancakes	
a) Quarter	12
b) Half	22

Main Courses

Beef

Fillet steak	14
a) Cantonese style (tangy and sweet)	
b) Black pepper and soy sauce	
Beef in black bean, green pepper, chilli and garlic	12
Fried Shredded Chilli Beef	12

Chicken

Chicken Kung Po style, sweet, chilli and garlic	10
Chicken in black bean, green pepper, chilli and garlic	10
Chicken with cashewnuts in a sweet tangy yellowbean sauce	12
Lemon chicken	10
Chicken Peking style (garlic, wine, ginger and slightly sweet)	10
Sweet and sour	10

Duck

Traditional Cantonese roast duck with soy sauce	12
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Lamb	12
a) Aromatic lamb shank in ginger and spring onions	
b) Aromatic lamb shank in sweet and sour sauce	
Pork	
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 pak choi	12
Seafood (F)	
King Prawn	14
a) Ginger and spring onion	
b) Kung Po style, sweet, chilli and garlic	
c) Prawns Peking style, garlic, wine and ginger (slightly sweet)	
d) Sweet and sour	
Sea Bass fillet steamed in ginger and spring onion (GF)	14
Vegetable Dishes	
Tofu	10
a) Black bean sauce (V) (ve)	
b) With cashewnuts in a tangy sweet crushed yellowbean sauce (V) (ve)	
c) Toban style (chilli and garlic) (V) (ve)	
Pak choi flash fried	8
a) Crushed garlic (V) (GF)(ve)	
b) Oyster sauce (F)	
Beanshoots stir fried in garlic and spring onion (V) (GF)	6
Chinese mushrooms and bamboo shoots in ginger and garlic sauce (V) (GF)	8
Rice and Noodles	
Rice	
a) Steamed (V) (GF) (ve)	3.5
b) Egg fried (V) (GF)	4
c) Gars vegetable fried (V) (GF)	5

d) Gars special fried rice (chicken, pork and shrimp) 6.5

Noodles

a) Fried with beanshoots (V) 5

b) Chicken Noodles

c) Vegetable Singapore noodles (V) (ve) 7

d) Singapore noodles (shrimps, pork and chicken) 8

e) Gars special noodles (chicken, pork and prawns on a noodle base) 10

Please ask your server for further allergy information

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

(ve) VEGAN

Operating hours are

Wednesday – Friday 12 – 2.30 Lunch 5 – 10 Dinner

Saturday 12 – 10

Sunday 12 - 8

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