

LEAVE IT TO US MENUS

(price per person, minimum 2 people)

EMPEROR'S CHOICE

£45 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

£30 for 2 courses / £35 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

£30 for 2 courses / £35 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)

£30 for 2 courses / £35 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)

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

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 (2) 8
Mussels in black bean 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

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 braised in ginger and spring onion POA
Spicy Chinese vegetables stir fry served with pancakes (V) 12

SEAFOOD DISHES

KING PRAWNS
Sizzling king prawns
a) in ginger and spring onion 14
b) with fresh asparagus, garlic and oyster sauce 12
King prawn kung po style (sweet, chilli and garlic) (GF) 12
SEA BASS
Fillet of sea bass steamed in ginger and spring onion 14

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) ginger and spring onions
Chicken 10
a) Peking style (garlic, wine and ginger) (GF)
b) kung po style (sweet chilli and garlic) (GF)
DUCK
Traditional Cantonese roast duck with soy sauce 12
LAMB
Sizzling aromatic five-spiced lamb shank in ginger and spring onion 14
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

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 kung po style (sweet, chilli and garlic) (V) (GF) 8
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

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

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

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



SIGNATURE LUNCH BOWLS

(includes pak choi and steamed rice)

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

Single Meat – 10

Combo of 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 egg noodle
Soup rice noodle

KIDS – 7

STEAMED DISHES

PORK AND PRAWN SIU MAI DUMPLINGS (F)
Coarsely chopped pork and shrimp wrapped in a wun tun pastry 4

CHICKEN SIU MAI DUMPLINGS (F)
Chopped chicken and shitake mushrooms wrapped in a wun tun pastry 4

PRAWN HAR GOW DUMPLINGS (F)
Chopped prawns and bamboo shoots wrapped in a translucent doughy pastry 5

WAR TIP
Mashed pork wrapped in a dumpling pastry (steamed or grilled) 5

GLUTINOUS RICE IN LOTUS LEAF (F)
Chicken, pork and Chinese mushrooms in sticky rice wrapped in lotus leaf 5

BABY SQUID IN CURRY (F)
Curried steamed baby squid 5

MUSSELS (F)
In black bean and chilli sauce 5

CHINESE BROCCOLI (V) (GF)
Steamed in ginger and garlic 4

CHINESE GREENS (V)
Crisp green stem hearts steamed in ginger with an oyster dip 4

PRAWN AND CHIVE DUMPLING (F)
Delicate dumplings with a tasty filling of prawn, water chestnut, bamboo shoots and Chinese chives 5

SHANGHAI DUMPLING
Shanghainese dumplings filled with pork and rich broth 4

BAO (STEAMED BUNS)

CHAR SIU BAO (F)
Roast barbecue pork filling in a traditional Chinese style white bun 5

CREAM CUSTARD BAO (V) (N)
Chinese custard filling in a traditional Chinese style white bun 5

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 5

CRAB CLAW (F) (GF)
Deep fried crab claw stuffed with prawn and pork 4

GYOZA (V)
Lightly grilled Japanese vegetable dumplings 5

TOFU AND CASHEW NUTS (V) (N)
In yellow bean sauce on rice 10

ASPARAGUS HOT POT (V) (GF)
Asparagus and cream of sweetcorn on rice 10

SHREDDED DUCK RICE NOODLE SOUP (GF)
With Chinese pickled cabbage 10

WUN TUN PORK DUMPLINGS NOODLE SOUP (F) 8

TOM YUM SOUP WITH UDON (F)
Prawn, squid and Chinese fish cake in spicy broth 12

STIR FRY NOODLES

HO FUN (FLAT NOODLES) 10
a) With beef in black bean sauce
b) Pan fried with beef & beanshoots

EGG NOODLES (CRISPY BASED) 10
a) With seafood (F)
b) With meat (beef, pork and chicken)

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

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

RICE HOT POTS & SOUP NOODLES

KATSU DON
Lightly breadcrumb chicken or pork loin, fried and topped with mirin sauce on rice 10

KATSU CURRY (F)
Lightly breadcrumb chicken or pork loin, fried and topped with curry sauce on rice 10

VIETNAMESE PRAWN WRAP (F) (GF)
Mashed prawns wrapped in Vietnamese rice paper 5

VIETNAMESE VEGETABLE SPRING ROLLS (V) (GF)
Chinese mushrooms, bamboo shoots and vermicelli, wrapped in rice paper and deep fried 4

DIM SUM OPENING TIMES

Weds – Friday 12 noon – 2:30pm
Saturday 12 noon – 5:00pm
Sunday 12 noon – 8:00pm

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WHITE

	Glass	175ml	75cl
GARS' SEC, FRANCE	6	19	
CHARDONNAY, STONE'S THROW AUSTRALIA	8	26	
PICPOUL DE PINET, PARLEZ VOUS FRANCE	7	24	
SAUVIGNON BLANC, THE WHALE WATCHER NEW ZEALAND		28	
SANCERRE, MICHEL GIRARD FRANCE	10	38	
CHABLIS 1ER CRU, MALANDES FRANCE		45	
PULIGNY MONTRACHET, PIERRE BOUREE FRANCE		80	

ROSE

GARS' ROSE PAYS DES COTES DE GASCOGNE, FRANCE	6	19	
PROVENCE ROSE, TAILLE FRANCE	8	28	

RED

GARS' ROUGE, PAYS DE VAULCUSE FRANCE	6	19	
SHIRAZ / CABERNET 'THE WRONG UN', AUSTRALIA	7	23	
MALBEC CAMARADA, ARGENTINA	8	25	
LUCA PRIMITIVO APPASSIMENTO, ITALY		28	
RIOJA RESERVA 'LA VICALANDA', SPAIN	10	37	
CHATEAUNEUF-DU-PAPE ROUGE, CHANTE CIGALE		46	
ERNIE ELS ESTATE, STELLENBOSCH SOUTH AFRICA		60	
BEAUNE PREMIER CRU, LUPE CHOLET		70	
BRUNELLO DI MONTALCINO CAMPOGIOVANNI, ITALY		80	
CHATEAU MALESCOT ST EXUPERY, MARGAUX		110	

SPARKLING WINES AND CHAMPAGNE

	Glass	125ml	75cl
CHAMPAGNE COCKTAILS		14	
ROSAMARO SPUMANTE ALTEMURA, ITALY	8	27	
PROSECCO SPUMANTE MILLESIMANTO MABIS, ITALY	9	29	
GREMILLET BRUT SELECTION, CHAMPAGNE		14	49
VEUVE CLICQUOT BRUT, CHAMPAGNE		72	
LAURENT PERRIER ROSE, CHAMPAGNE		90	
VINTAGE CHAMPAGNE			75cl
BOLLINGER GRANDE ANNEE		150	
DOM PERIGNON		195	
DOM PERIGNON ROSE		400	

JAPANESE WINE SAKE

	125ml	Flask
SAKE Served hot or cold	6	
TEA		
TEA (Jasmine, Oolong or Green)	3	
TI KUAN YIN (Premium Green Tea)	4	

BOTTLED BEERS

ASAHI (Japan)	5
SINGHA (Thailand)	5
TIGER (Singapore)	5
TSING TAO (China)	5
GUINNESS (Ireland)	5
CIDER (Chapel Down Sussex)	5
BECKS BLUE	5
APERITIFS	
PIMMS NO.1 AND LEMONADE	5
APEROL	5

SPIRITS

BONMBAY GIN	4
BRIGHTON GIN	5
HENDRICKS GIN	5
LARIOS PINK GIN	4
BLACKDOWN SUSSEX VODKA	4
BELVEDERE VODKA	5
WOODS 100 RUM	5
BACARDI RUM	4
MALIBU	4
TEQUILA	4
MEZCAL	5
PERNOD	4
CAMPARI	4

WHISKEY

JACK DANIELS	4.5
JAMESONS	4.5
JOHNNY WALKER BLACK	5
TALISKER MALT	5
BRANDY	
MARTELL VS	4.5
ARMAGNAC VSPO	5
REMY MARTIN VSOP	6
HENNESSEY XO	10
REMY MARTIN XO	10

LIQUEURS

AMARETTO (50ml)	8
BAILEYS (50ml)	8
COINTREAU	5
DRAMBUIE	5
GRAND MARNIER	5
MIDORI	5
SAMBUCA	5
SAMBUCA BLACK	5
TIA MARIA	5
TUACA	5
JAGERMEISTER	5
ARCHERS SCHNAPPES	5
LIMONCELLO	5

PORT

KROHN RUBY	4
KROHN LATE BOTTLED VINTAGE	5
DESSERT WINE	
MOSCATO PASSITO ARAIDICA	

Fresh and lusciously sweet Italian dessert wine
125ml 8
175ml bottle 15

MINERALS

MIXERS (splash)	1
COKE / DIET / ZERO (330ml)	3
LEMONADE / COKE / TONIC (Glass)	2.5
JUICE (Glass)	3
J20 (275ml)	3.5
REDBULL (200ml)	3
FEVERTREE TONIC / LIGHT (200ml)	2.0
BITTER LEMON (125ml)	1.5
CANADIAN DRY (125ml)	1.5

MINERAL WATER

(Bottled still or sparkling)	
SMALL (330ml)	3
LARGE (750ml)	4.5

家 GARS

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Est 1983

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