

## Takeaway Menu 18<sup>th</sup> February 2021

### 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 4/6)

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)	6
Chicken quick fried with salt, pepper, chilli and spring onion (GF)	7
Pork ribs	
a) Peking style (in a tangy five-spiced barbecue sauce) (F)	7
b) quick fried with salt, pepper, chilli and spring onion (GF)	7
Dumplings, mashed pork wrapped in a dumpling pastry	
a) grilled	6.5
b) steamed	6.5
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	5.5/6
Hot and sour vegetable soup (V) (ve)	5.5

## **Duck Course**

Crispy aromatic duck with cucumber spring onions and pancakes

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|------------|----|
| a) Quarter | 12 |
| b) Half    | 22 |

## **Main Courses**

### **Beef**

Fillet steak

- |                                      |    |
|--------------------------------------|----|
| a) Cantonese style (tangy and sweet) | 14 |
| b) Black pepper and soy sauce        | 14 |

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

### **Lamb**

- |  |    |
|--|----|
| a) Aromatic lamb shank in ginger and spring onions | 14 |
| b) Aromatic lamb shank in sweet and sour sauce     | 14 |

### **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

- a) Ginger and spring onion 14
- b) Kung Po style, sweet, chilli and garlic 12
- c) Prawns Peking style, garlic, wine and ginger (slightly sweet) 12
- d) Sweet and sour 12

Sea Bass fillet steamed in ginger and spring onion (GF) 14

## Vegetable Dishes

### Tofu

- a) Black bean sauce (V) (ve) 10
- b) With cashewnuts in a tangy sweet crushed yellowbean sauce (V) (ve) 10
- c) Toban style (chilli and garlic) (V) (ve) 10

### Pak choi flash fried

- a) Crushed garlic (V) (GF)(ve) 8
- b) Oyster sauce (F) 8

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) 6
- b) Chicken Noodles 7
- 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**

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