

## 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 RICE NOODLES (V)** 7  
Mixed vegetables stir fried with vermicelli noodles

## RICE HOT POTS & SOUP NOODLES

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

**KATSU CURRY (F)**  
Lightly breadcrumbed 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

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

Please ask your server for further allergy information

### 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 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	
ST LOUIS DE PROVENCE ROSE FRANCE		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	
BEAUNE PREMIER CRU, LUPE CHOLET		70	
BRUNELLO DI MONTALCINO CAMPOGIOVANNI, ITALY		80	
CHATEAU MALESCOT ST EXUPERY, MARGAUX		110	
SANTA MACARENA PINOT NOIR, CHILE		26	

### SPARKLING WINES AND CHAMPAGNE

	Glass	125ml	75cl
CHAMPAGNE COCKTAILS		14	
REVILO SPUMANTE, ITALY		27	
PROSECCO 'BELLA GUIIANA'		29	
VEUVE CHEURLIN CARTE NOIR, FRANCE		49	
VEUVE CLICQUOT BRUT, CHAMPAGNE		72	
LAURENT PERRIER ROSE, CHAMPAGNE		90	
<b>VINTAGE CHAMPAGNE</b>		75cl	
BOLLINGER GRANDE ANNEE		150	
DOM PERIGNON		195	
DOM PERIGNON ROSE		400	

### JAPANESE WINE SAKE

SAKE Served hot or cold 6

### TEA

TEA (Jasmine, Oolong or Green) 3  
TI KUAN YIN (Premium Green Tea) 4

### BOTTLED BEERS

SINGHA 5% (Thailand) 5  
TIGER 4.8% (Singapore) 5  
TSING TAO 4.7% (China) 5  
GUINNESS 4.2% (Ireland) 5  
CIDER (Chapel Down Sussex) 5  
BECKS BLUE 5

### APERITIFS

PIMMS NO.1 AND LEMONADE 5  
APEROL 5

### SPIRITS

BOMBAY GIN 4  
BRIGHTON GIN 5  
HENDRICKS GIN 5  
LARIOS PINK GIN 4  
STOLICKNAYA VODKA 4  
BELVEDERE VODKA 5  
WOODS 100 RUM 5  
BACARDI RUM 4  
MALIBU 4  
TEQUILA 4  
MEZCAL 5  
PERNOD 4  
CAMPARI 4

### WHISKEY

BELLS 4  
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 4  
TUACA 4  
JAGERMEISTER 4  
ARCHERS SCHNAPPES 5  
LIMONCELLO 5

### PORT

KROHN RUBY 4  
KROHN LATE BOTTLED VINTAGE 4.5

### DESSERT WINE

MOSCATO PASSITO ARALDICA 5  
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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家  
GARS

PARTY  
MENU

## CLASSIC 3 COURSE MENU

£35 per person

### Starters (choose one)

- Barbecue ribs (F)
- Skewered chicken satay (N)
- Quick fried chicken in salt, pepper and chilli (GF)
- Quick fried squid in salt, pepper and chilli (GF)
- Sesame prawns on toast
- Grilled vegetable dumplings (V)
- Vietnamese spring rolls (GF) (V)

### Intermediates (choose one)

- Crispy aromatic duck served with pancakes
- Hot and sour vegetable soup (V)
- Spicy stir fry vegetables served with pancakes (V)

### Mains (choose one)

(served with vegetables and egg fried rice)

- Chicken peking style (GF)
- Tenderloin pork fillets in sweet and sour sauce (GF)
- Sizzling fillet steak in black pepper and soy sauce
- Steamed sea bass with ginger and spring onions
- Kung po king prawns (GF)
- Sizzling tofu with green peppers in black bean sauce (V)
- Sizzling aubergine toban style (V)

## EMPEROR'S MENU

£45 per person

- Skewered chicken satay (N)
- Steamed scallops and king prawns
- Quick fried squid in salt, pepper and chilli (GF)

Crispy aromatic duck served with cucumber,  
spring onions and pancakes

- Roast belly pork with pak choi
- Steamed sea bass with ginger and spring onions
- Sizzling kung po king prawns (GF)
- Vegetable fried rice (V)

(Sharing menu - minimum 4 people)