



**BEE'S KNEES**  
at THE GARAGE

**NIGHT  
MENU**

WWW.THEGARAGE.SG

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# **BEE'S KNEES**

at THE GARAGE

## **4-COURSE DINNER SPECIAL**

\$45nett

### **SOUP OF THE DAY**

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### **SALAD**

Smoked Duck Breast | Baby Spinach | Wolfberry | Spicy Plum Dressing | Peanuts

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choice of

### **LAKSA RISOTTO**

Canaroli Rice | Tiger Prawns | Ginger Flower | Scallions | Parmesan

or

### **STRIPLOIN (+4)**

Truffle Cauliflower Gratin | Beef Jus

or

### **PAN ROASTED SALMON**

Couscous | Edamame | Seaweed | Baby Spinach | Sesame

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### **CAKE OF THE DAY**

9815 3213 | [beesknees@thegarage.sg](mailto:beesknees@thegarage.sg)

## MAINS

**BACON MAC & CHEESE** 18  
Choice of **Non-Spicy, Mild, Very Spicy** 🌶️  
**Vegetarian option with mushrooms is available at \$18** 🌱

**FISH AND CHIPS** 24  
Dory Fillets | French Fries | Lemon  
Salad | Tartar Sauce | Edamame

**PAN ROASTED SALMON** 🍷 25  
Cous Cous | Edamame | Seaweed  
Baby Spinach | Sesame

**TIGER PRAWN LAKSA RISOTTO** 26  
Canaroli Rice | Tiger Prawns | Ginger Flower  
Scallions | Parmesan

**BEES KNEES**  
**"HEART ATTACK" BURGER** 🍷 27  
Double Beef Patty | Emmental | Confit Onions  
Bacon | Garlic Aioli | Fries | Salad

**AUSTRALIAN STRIPLOIN (180g)** 29  
Truffled Cauliflower Gratin  
Beef Jus | Arugula

**SEAFOOD STEW** 🌶️ 30  
Tiger Prawns | Snapper | Squid  
AIX Rose | Mashed Potatoes | Chilli | Sourdough

## ADD-ONS

POACHED EGG +2.5

BACON 50G +4

SAUTEED MUSHROOMS 60G +4

HALF AVOCADO +4

SMOKED CHICKEN BREAST 50G +4

SMOKED DUCK BREAST 70G +5

NÜRNBERG BRATWÜRSTE 2PCS +6

SMOKED SALMON 50G +8

TIGER PRAWNS 2PCS +9

## PASTAS

Gluten-free spaghetti is available upon request

**BEEF CHEEK BOLOGNESE** 21  
Pappardelle | Braised Beef Cheek  
Tomatoes | Parmesan | Basil

**TRUFFLE CARBONARA** 20  
Spaghetti | Truffle | Bacon | Truffle Oil  
Parmesan | Arugula | Confit Onion  
**Vegetarian option with mushrooms available at \$19** 🌱

**SMOKED DUCK AGLIO OLIO** 🌶️ 20  
Linguine | Garlic | Chilli Padi  
Cherry Tomatoes | Chives  
**Vegetarian option with mushrooms available at \$19** 🌱

## SALADS

Low Carb or No Carb options are available upon request

**THE VEGGIE GOAT** 🍷 🌱 17  
Quinoa | Goat Cheese | Baby Spinach  
Roasted Pumpkin | Cherry Tomatoes  
Roasted Nuts | Beetroot | Balsamico

**THE MOROCCAN** 🌱 17  
Couscous | Homemade Falafel | Feta  
Baby Spinach | Roasted Pumpkin  
Brown Dates | Baby Carrots | Cauliflower  
Cilantro Tahini Dressing

**ORIENTAL SALAD** 🌶️ 18  
Choice of **Smoked Duck Breast** or **Chicken Breast**  
Couscous | Mandarin Orange | Scallions  
Baby Spinach | Cherry Tomatoes  
Wolfberry | Spicy Plum Dressing | Peanuts

👍 CHEF'S RECOMMENDATION

🌱 VEGETARIAN

🌶️ SPICY

🌱 VEGAN

All prices are inclusive of 7% goods and services tax.

Kindly inform us about your dietary restrictions and/or food allergies upon ordering.

FOR VEGAN OPTIONS, PLEASE APPROACH OUR STAFF.

## SNACKS TO SHARE

TRUFFLE TATER TOTS 🍷 V 13  
Mini Hash Potatoes | Truffle Oil

FRIES 🍷 12

FRIES with Jalapeno Mayonnaise, Furikake  
Mayonnaise and Chinchalok Thai Chilli sauce 14

TRUFFLE PARMESAN FRIES 🍷 14

BOXING CHICKEN DRUMLETS (6PCS) 16  
Drumlets | Sriracha Mayonnaise 🍷 🌶️

REUBEN SLIDERS (4PCS) 18  
Corned Beef | Emmental | Russian Dressing

BEEF SLIDERS (4PCS) 20  
Beef Patty | Emmental | Garlic Aioli

SPICY DUCK LOADED FRIES 🍷 🌶️ 17  
Sautéed Smoked Duck | Sriracha Cream  
Mozzarella | Mayonnaise | Scallions

THE PLATTER (2/4PAX) 24/45  
Truffle Fries | Tater tots  
Boxing Chicken (4/8pcs)  
Reuben Sliders (2/4pcs)

## SOUP OF THE DAY 8

## 12" PIZZAS

MARGHERITA 🍷 26  
Tomato | Buffalo Mozzarella | Basil

4 CHEESE PIZZA 🍷 27  
Mozzarella | Camembert | Parmesan  
Kikorangi | Tomato | Honey | Basil

SMOKED CHICKEN MAYO 🍷 29  
Smoked Chicken Breast | Leeks  
Mayonnaise | Scallions | Balsamico

FIERY SHRIMP 🌶️ 30  
Squid Ink Aioli | Tiger Prawns | Mozzarella  
Parmesan | Spicy Chilli Dressing

## KIDS' MENU

18

FOR AGE BELOW 10

Choice of Starter  
FRENCH FRIES or SOUP OF THE DAY

Choice of Main  
KIDS BURGER or FISH & CHIPS  
or TRUFFLE CARBONARA  
or CHICKEN BOLOGNESE  
or BEEF BOLOGNESE

Choice of Juice  
APPLE or ORANGE or  
WATERMELON or CALAMANSI

Choice of Dessert  
CHOCOLATE COOKIES or  
CHOCOLATE MOUSSE

👍 CHEF'S RECOMMENDATION 🍷 VEGETARIAN 🌶️ SPICY V VEGAN

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## SWEETS

CHOCOLATE MOUSSE 🍷 12  
Cinnamon Crumble | Berries | Mint

CHURROS (6PCS) 12  
Chocolate Sauce | 5 Spice Sugar

## PANCAKES

Ice Cream\* | Chocolate Sauce 14  
\*Choice of Vanilla, Chocolate, Strawberry, Coconut, Acai, Teh Tarik, Jalapeno, Ginger

Bananas | Shaved Coconut 🍷 16  
Coconut Ice Cream | Lime  
Gula Melaka Syrup

Fresh Berries | Yoghurt 🍷 16  
Citrus Honey | Granola | Mint

## ICE CREAM

ONE SCOOP 4

TWO SCOOPS 6  
· Vanilla · Chocolate · Strawberry  
· Coconut · Acai

## HOUSE-MADE ICE CREAM

ONE SCOOP 5

TWO SCOOPS 8  
· Teh Tarik · Jalapeño · Ginger

## CAKES

Please view our cake display case for daily specials

LAYERED HONEY CAKE 🍷 9.5  
Honey Biscuit | Yogurt Honey Cream | Cinnamon Crumble | Dulce Chocolate

PEANUT BUTTER CHEESECAKE 7  
Peanut Butter Cream Cheese | Digestive Biscuit

STRAWBERRY SHORTCAKE 9.5  
Spongecake | Fresh Strawberry Cream  
Flaky Pastry Crust

CHOCOLATE RASPBERRY RIPPLE 9.5  
Flourless Sponge | Mascarpone Cream  
Chocolate Ganache | Raspberry

MACADAMIA BROWN BUTTER BLONDIE 🍷 5  
Blondie | Brown Butter Filling | White Chocolate Glaze | Toasted Macadamia  
One Scoop Of Ice Cream (+ 4)

S'MORES BROWNIE 6  
Baked Graham Cookie Base | Brownie  
Nutella | Mini Marshmallows  
One Scoop Of Ice Cream (+ 4)

TIRAMISU IN A JAR 9  
Espresso Soaked Finger Sponge  
Mascarpone Cream | Cocoa Powder Dusting

FLUFFERNUTTER IN A JAR 🍷 9  
Charcoal Cookie Crumbs | Chocolate  
SpongeHazelnut Namelaka | Hazelnut Praline  
Meringue Marshmallow

🍷 CHEF'S RECOMMENDATION 🍷 VEGETARIAN 🍷 SPICY V VEGAN

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## SPIRITS

### GIN

SIPSMITH	15
MONKEY 47	20
ROKU GIN	20
HENDRICKS	20

### RUM

BACARDI SUPERIOR	15
MYER'S DARK RUM	18
SAILOR JERRY	20
DIPLOMATICO RESERVA	20

### VODKA

HAKU	15
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### TEQUILA

SAUZA SILVER	15
PATRON XO CAFÉ	20
DON JULIO BLANCO	20
DON JULIO REPOSADO	20
DON JULIO ANEJO	22

### BOURBON

JIM BEAM	15
MAKER'S MARK	20
BULLEIT BOURBON	20

### WHISKY

AUCHENTOSHAN 12 YEARS	15
LAPHROAIG 10 YEARS	28
MACALLAN 12 YEARS	28
HIBIKI HARMONY	28
YAMAZAKI DISTILLER'S RESERVE	28

## BEERS ON TAP

HEINEKEN (500ML)	15
ARCHIPELAGO BELGIAN WIT (500ML)	15
ARCHIPELAGO SUMMER IPA (500ML)	15

## BOTTLED BEER, & CIDER

TIGER / TIGER CRYSTAL	12
(BUCKET OF 3)	30
BROTHER'S CIDER	16
· Wild Fruit · Cloud Lemon · Strawberry Lime	

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# HOUSE COCKTAILS

**2 FOR \$25 NETT\***

\*Not valid on eve of PH, PH and special occasions.

## GRAPEFRUIT STARDUST

Gin | Peach | Fresh Grapefruit

## CHEEKY UNICORN SUNRISE

Tequila | Rose | Lime | Pineapple

## FLORAL FUSE

Vodka | Fresh Orange | St Germaine Elderflower

## UNDER THE SEA

Dark Rum | Passionfruit | Fresh Calamansi  
Blue Lagoon

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# INTERNATIONAL COCKTAILS

<b>LONG ISLAND TEA</b> Vodka   Rum   Gin   Tequila   Orange Liqueur   Coke	20
<b>JUNGLE BIRD</b> Rum   Campari   Pineapple   Lime	20
<b>TOM COLLINS</b> Gin   Lemon   Soda	18
<b>DAN QUIRI</b> Rum   Fresh Lime	18
<b>BEE'S KNEES</b> Gin   Fresh Lime   Honey	18
<b>NEGRONI</b> Gin   Martini Rosso   Campari	18
<b>LYCHEE MARTINI</b> Vodka   Lychee juice   Lychee Liqueur	18
<b>APEROL SPRITZ</b> Aperol   Orange   Prosecco	18
<b>DARK AND STORMY</b> Rum   Ginger Beer   Lime	18
<b>MINT MOJITO</b> Rum   Mint   Lime	18
<b>SINGAPORE SLING</b> Gin   Cherry Liqueur   Grenadine   Fresh Pineapple	20

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## KOMBUCHA

MANGO PASSION 9

PEACH 9

RASPBERRY LEMONADE 9

## SOFT DRINKS

SOFT DRINKS 5

- Coke
- Coke Light
- Sprite
- Root Beer
- Ginger Ale

FLAVOURED SODA 6

- Lychee
- Lavender
- Rose
- Blackberry
- Strawberry

MINT LEMONADE 6.5

ROOT BEER FLOAT 7

## WATER

EVIAN STILL WATER (500ML) 5

BADOIT OR FERRARELLE  
SPARKLING WATER (750ML) 8.5

## FRESH JUICES

No ice + <sup>§</sup>1

APPLE 8

CALAMANSI 8

ORANGE 8

WATERMELON 8

MIXED FRUITS (CHOICE OF 2) 8.5

## TEA

Add Ice + <sup>§</sup>1

HOT TEA 7

- Fresh Mint Tea

## GRYPHON TEA

Add Ice + <sup>§</sup>1

BLACK TEA 7

- British Breakfast
- Earl Grey Lavender

WHITE TEA 7

- Nymph Of The Nile

GREEN TEA 7

- Pearl Of The Orient

DECAF HERBAL INFUSION 7

- Chamomile Dream

DECAF ROOIBOS 7

- Coba Cabana

## COLD BREW

## SPARKLING TEA

Add Ice + <sup>§</sup>1

EARL GREY LAVENDER  
WITH STRAWBERRY 8

PEARL OF THE ORIENT  
WITH LYCHEE 8

CHAMOMILE DREAM  
WITH APPLE 8

## FRUITY FLOATS

PEACH 8

BLACKBERRY 8

LYCHEE 8

WATERMELON 8

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## HOUSEPOUR WINE

### WHITES

MOUNT PLEASANT  
ELIZABETH SEMILLON 17 80  
(Mornington Peninsula, Australia)

### REDS

LOUIS LATOUR  
PINOT NOIR 16 75  
(Casablanca, Chile)

TEMPUS TWO SILVER SERIES 16 80  
(Barossa / Australia)

### SPARKLING

ZARDETTO PROSECCO 14 60

### DESSERT

MISHA'S THE CADENZA 16 65  
LATE HARVEST GEWURZTRAMINER  
(Central Otago, New Zealand)

### ROSÉ

AIX ROSÉ 15 6

## RED WINE

CLARENDELLE ROUGE  
BY HAUT BRION 95  
Bordeaux / France

TEMPUS TWO PEWTER  
SHIRAZ 95  
Barossa / Australia

## WHITE WINE

LUNA ESTATES PINOT GRIS 95  
Martinborough / New Zealand

CLARENDELLE BLANC  
BY HAUT BRION 95  
Bordeaux / France

FRANKLAND ESTATE POISON HILL  
RIESLING 85  
Frankland River / Australia

JEAN LEON 3055  
CHARDONNAY 95  
Penedes / Spain

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# SOMMELIER POUR

## WHITES

TORRESELLA PINOT GRIGIO 2017 15 75

GIESEN SAUVIGNON BLANC 2018 14 70  
(Marlborough, New Zealand)

MOUNT PLEASANT SEMILLON 2016 17 80  
(Hunter Valley, Australia)

## REDS

LOUIS LATOUR PINOT NOIR 2019 16 75

FRANCIOS VILLARD VIN DE FRANCE 2016 17 80  
(Rhône / France)

TEMPUS TWO SILVER SERIES 2017 16 80  
(Australia)

## ROSÉ

AIX ROSÉ 2018 15 75

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