



BEE'S KNEES
at THE GARAGE

**NIGHT
MENU**

WWW.THEGARAGE.SG

 /BEESKNEESSG

 @BEESKNEESSG

BEE'S KNEES
at THE GARAGE

The **HAPPIEST** **HOUR** Daily



MON - THURS

Happy Hour

5PM - 8PM

**ALL DRAFT BEER
2 FOR \$25^{NETT}**

Heineken
Archipelago Summer IPA
Archipelago Belgian WIT

**HOUSE-POUR SPIRITS
\$10^{NETT}**

Sipsmith Gin, Sauza Silver Tequila,
Bacardi White Rum, Jim Beam White Bourbon,
Haku Vodka, Auchentoshan 12 years Whisky

Mixers: Coke, Sprite, Soda, or Tonic

Cocktails

6PM - 10PM

2 FOR \$25^{NETT}

FRI - SUN

Premium Cocktails

6PM - 10PM

2 FOR \$30^{NETT}

Bee's Knees at The Garage: 50 Cluny Park Road, Level 1, Singapore 257488

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f/beeskneesg

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HOUSE COCKTAILS

2 FOR \$25 NETT*

*Monday - Thursday only. 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

Please approach our staff for other cocktail requests

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.



PREMIUM HOUSE COCKTAILS

2 FOR \$30 NETT*

*Friday - Sunday only. Not valid on eve of PH, PH and special occasions.

PASSIONATE

Vodka | Passionfruit | Orange | Grenadine

AGE (Apple Gin Elderflower)

Gin | Elderflower | Apple | Lemon

PARADISE

Rum | Orange | Lime Juice | Mint | Bitters

OCEAN IN THE GARDEN

Tequila | Blue Curacao | Lime | Pineapple | Calamansi

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BEE'S KNEES

at THE GARAGE

4-COURSE DINNER SPECIAL

\$45nett

SOUP OF THE DAY

--

SALAD

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

--

choice of

LAKSA TIGER PRAWN PASTA

Linguine | Cherry Tomatoes

or

STRIPLOIN (+4)

Sautéed Seasonal Vegetables | Beef Jus | Arugula

or

PAN ROASTED SALMON

Couscous | Edamame | Seaweed | Baby Spinach | Sesame

--

CAKE OF THE DAY

9815 3213 | beesknees@thegarage.sg

MAINS

BACON MAC & CHEESE 19
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 🍷 26
Cous Cous | Edamame | Seaweed
Baby Spinach | Sesame

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

AUSTRALIAN STRIPLOIN (180g) 30
Sautéed Seasonal Vegetables | 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

TRUFFLE CARBONARA 21
Spaghetti | Truffle | Bacon | Truffle Oil
Parmesan | Arugula | Confit Onion
Vegetarian option with mushrooms available at \$19 🌱

SMOKED DUCK AGLIO OLIO 🌿 21
Linguine | Garlic | Chilli Padi
Cherry Tomatoes | Chives
Vegetarian option with mushrooms available at \$19 🌱

BEEF CHEEK BOLOGNESE 22
Pappardelle | Braised Beef Cheek
Tomatoes | Parmesan | Basil

TIGER PRAWNS 24
Linguine | Tiger Prawns | Chives | Cherry Tomatoes

SALADS

Low Carb or No Carb options are available upon request

THE VEGGIE GOAT 🍷 🌱 18
Quinoa | Goat Cheese | Baby Spinach
Roasted Pumpkin | Cherry Tomatoes
Roasted Nuts | Beetroot | Balsamico

THE MOROCCAN 🌱 18
Couscous | Homemade Falafel | Feta
Baby Spinach | Roasted Pumpkin
Brown Dates | Baby Carrots | Cauliflower
Cilantro Tahini Dressing

ORIENTAL SALAD 🌿 19
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

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SNACKS TO SHARE

FRIES 🍷	13
TRUFFLE TATER TOTS 🍷 V Mini Hash Potatoes Truffle Oil	14
FRIES with Jalapeno Mayonnaise, Furikake Mayonnaise and Chinchalok Thai Chilli sauce	14
TRUFFLE PARMESAN FRIES 🍷	14
BOXING CHICKEN DRUMLETS (6PCS) 17 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 🍷🍴 18 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 🍷	27
Tomato Buffalo Mozzarella Basil	
4 CHEESE PIZZA 🍷	28
Mozzarella Camembert Parmesan Kikorangi Tomato Honey Basil	
SMOKED CHICKEN MAYO 🍷 30 Smoked Chicken Breast Leeks Mayonnaise Scallions Balsamico	
FIERY SHRIMP 🍷 31 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

Bananas | Shaved Coconut 🍷 17
Coconut Ice Cream | Lime
Gula Melaka Syrup

Fresh Berries | Yoghurt 🍷 17
Citrus Honey | Granola | Mint

ICE CREAM

ONE SCOOP 4

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

CAKES

Please view our cake display case for daily specials

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

DOUBLE CHOC BROWNIE 7
Chocolate Brownie | Dark Chocolate Ganache
Coconut Flakes
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
Sponge | Hazelnut Namelaka | Hazelnut Praline
Meringue Marshmallow

PEANUT BUTTER RED VELVET 9.5
Peanut Paste | Peanut Cream | Red Velvet Sponge

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

PASSIONFRUIT CHEESECAKE 9.5
Digestive Cookie Base | Passionfruit Coulis
Granola | Yogurt Topping

STRAWBERRY SHORTCAKE 🍷 🍷 11
Spongecake | Fresh Strawberry Cream
Flaky Pastry Crust

👍 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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INTERNATIONAL COCKTAILS

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

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KOMBUCHA

MANGO PASSION	10
PEACH	10
RASPBERRY LEMONADE	10

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
SPARKLING WATER (750ML)	8.5

FRESH JUICES

No ice + [§] 1	
APPLE	9
CALAMANSI	9
ORANGE	9
WATERMELON	9
MIXED FRUITS (CHOICE OF 2)	9.5

TEA

Add Ice + [§] 1	
FRESH MINT TEA	7
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
· Cobra Cabana	

COLD BREW SPARKLING TEA

Add Ice + [§] 1	
EARL GREY LAVENDER WITH STRAWBERRY	9
PEARL OF THE ORIENT WITH LYCHEE	9
CHAMOMILE DREAM WITH APPLE	9

FRUITY FLOATS

PEACH	10
BLACKBERRY	10
LYCHEE	10
WATERMELON	10

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WINE LIST

WHITES

TORRESELLA PINOT GRIGIO 2019

Grapes - Pinot Gris (Veneto, Italy)

Dry white wine with straw yellow hue. It stands out for its finesse and its persistence on nose and palate. Tree fruits, citrus and mineral notes

Gls 15
Btl 80

CALABRIA GUIDING STAR CHARONNAY 2019

Grapes - Chardonnay

Lifted aromas of sweet melon, peach and nectarine fruits. Fruit driven notes carried on a creamy texture with fresh lemon and hints of mineral

10 75

GIESEN SAU. BLANC 2020

Grapes - Sauvignon Blanc (Marlborough, New Zealand)

It has fresh aromas of sweet gooseberry, ripe citrus and dried cut grass with distinctive herbal note. A medium bodied and textural palate

15 80

REDS

CHATEAU BOUTILLOT 2019

Grapes - Cabernet Sauvignon/Cabernet Franc/Merlot (France)

Dark ruby colour. Blackcurrant nose, blackberry, cassis, vanilla on plate

16 95

MAPU CABERNET SAUVIGNON 2018

Grapes - Cabernet Sauvignon (Maipo, Chile)

Cabernet Sauvignon gives balanced wines with well-rounded tannins and blackcurrant, pepper and liquorice flavours. Though the wine ages well, its freshness on the palate means that it can also be enjoyed young

10 75

MAPU MERLOT 2018

Grapes - Merlot (Maipo, Chile)

Refined and elegant, Merlot gives round wines with a rich range of fruit flavours and floral aromas. Its soft, well-rounded tannins make the wine incredibly smooth

12 75

TEMPUS TWO SILVER SERIES 2018

Grapes - Shiraz/Syrah (Australia)

Rich and ripe raspberries balanced with subtle notes of white pepper. Well integrated soft tannins providing great length and finish. Full bodied and robust

16 80

MONTES PINOT NOIR 2018

Grapes - Pinot Noir (Casablanca, Chile)

Dark ruby in colour. Intense aroma of cherries and red berries with strong pleasantly oaky notes. The wine is picked normally at the end of march when the grapes find it perfect ripeness

16 90

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WINE LIST

	Gls	Btl
ROSE		
AIX ROSE 2019	15	80
Grapes - Grenache (France) Draw rose colour. Delicate wine. Raspberry, lemon peel, earthy, apricot and citrus minerals. Dry and bit more acidic		
LAMBRUSCO ROSE 2014	10	55
Grapes - Lambrusco (Emilia, Italy) Pink mousse, refined and persistent perlage, bright pink colour, fresh fruity aroma, sweet and harmonious flavour		
SPARKLING		
NV TORRESELLA PROSECCO XTRA DRY	16	75
Grapes - Glera (Italy) Extra dry, a taste of pear, peach and apricot. Very refreshing		
NV ZARDETTO PROSECCO	14	75
Grapes - Glera (Veneto, Italy) Dry Sparkling wine with crisp acidity, low sugar with plenty of fruit and character		
NV CASTELL BLANC CAVA BRUT	14	75
Grapes - Macabeo, Xarel-lo, Parellada (Spain) Pale yellow straw. Bubble abundant. Frank nose with hint of fruit between elegant aromas of aging on lees. Well balanced acidity with sweet sensation		
DESSERT WINE		
PERLINO MOSCATO D ASTI	14	70
Grapes - Moscato Bianco (Piemonte, Italy) Dry white delighted with smell of fruity, sweet Moscato grape and is simply charming in the taste		

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at THE GARAGE

SIP AROUND THE WORLD

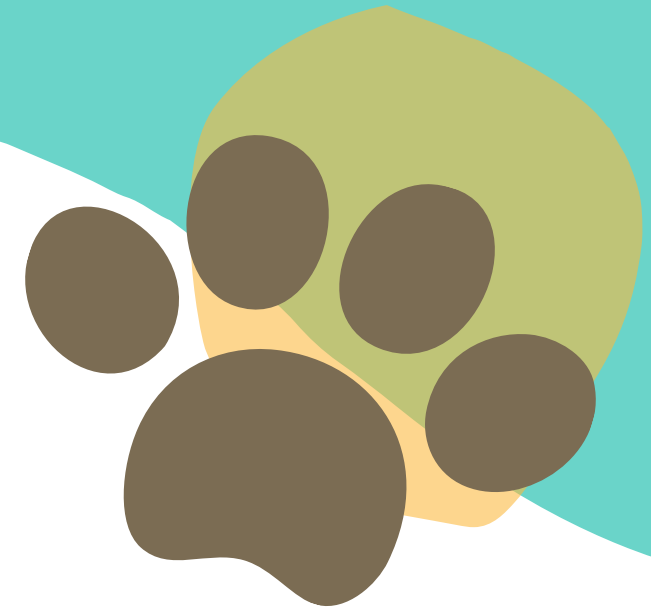
PREMIUM TASTE FROM OUR EXCLUSIVE WINE LIST

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WHITE WINE	Btl
GREYWACKE WILD SAUVIGNON BLANC Marlborough / New Zealand	120
PECCAVI CHARDONNAY Margaret River / Australia	130
VIE DI ROMANS DESSIMIS PINOT GRIGIO Friuli / Italy	130
BODEGAS MUGA RIOJA BLANCO Rioja / Spain	100
SANCERRE MARNES ET CAILLOTES Loire Valley / France	135
RED WINE	
DOMAINE JANASSE CHÂTEAUNEUF-DU-PAPE 2018 France	170
LUIGI BOSCA GALA 1 Mendoza / Argentina	145
TORRES PURGATORI DO COSTERS DEL SEGRE Penedes / Spain	145
TENUTA DI COLLOSORBO BRUNELLO DI MONTALCINO Tuscany / Italy	150
DE GRENDDEL AMANDELBOORED PINOTAGE South Africa	135

Purchase home or sip at Bee's Knees for a limited time special price - approach our staff for more.

WE LOVE OUR FURRY FRIENDS!



Pets are welcome at our café. To ensure a safe and enjoyable experience for all, kindly note the following by SFA:

- This café serves pet owners and their pets. Owners are to ensure their pets are healthy.
- All stray animals are not allowed.
- Only pet dogs and cats owned by their pet owners are allowed into the premises.
- All pets are to be properly restrained at all times. Dogs are to be leashed at all times.
- Please wash your hands before eating and after handling pets.

Let's create a pleasant environment for all guests! Ground rules:

1. All pets are allowed in the al fresco area only, to be properly restrained and supervised.
2. Tables and chairs are not meant for our furry friends to sit on.
3. Do not feed or lay pet food on table and chairs - our friendly staff will provide suitable pet bowls or plastic bags upon request.
4. Pet waste bags are available upon request.

THANK YOU FOR YOUR KIND UNDERSTANDING.