

THE Garage BAR

- Local Craft Beers -

The Garage Bar Golden Ale	\$80	Oriental Pearl	\$85
Golden Ale, Black Kite Brewery, 4.6% ABV		Oatmeal Stout, Lion Rock Brewery, 5.9% ABV	
Contemporary Pilsner	\$80	Jade Emperor	\$90
Pilsner, Young Master Brewery, 4.5% ABV		IPA, Moonzen Brewery, 7% ABV	
Island 1842	\$85	Thunder God	\$90
Imperial IPA, Young Master Brewery, 8% ABV		Pale Ale, Moonzen Brewery, 5% ABV	
Another One	\$80	Monkey King	\$90
Session Ale, Young Master Brewery, 3.3% ABV		Amber Ale, Moonzen Brewery, 5% ABV	
Yau Pale Ale	\$80	Ruby Roselle	\$90
Pale Ale, Hong Kong Yau, 5% ABV		Gose, Mimibeer, 4.5% ABV	
Yau Tangerine IPA	\$80	Sushi Wit	\$90
IPA, Hong Kong Yau, 5.5% ABV		Witbier, Mimibeer, 4.5% ABV	
Yau Lager	\$80	Porter	\$90
Lager, Hong Kong Yau, 5.5% ABV		Porter, Mimibeer, 6% ABV	
Gwei.lo IPA	\$80		
IPA, Gweilo Brewery, 4.8% ABV			

- Craft Beers From The Globe -

Vocation Heart & Soul	\$80	Zeffer Crisp Apple Cider	\$90
Session IPA, England, 4.4% ABV		Apple Cider, New Zealand, 5% ABV	
Heart of Darkness First Sunset	\$80	Thistly Cross Whisky Cask	\$80
Pale Ale, Vietnam, 4.5% ABV		Rarefied Full-Bodied Cider, Scotland, 6.9% ABV	
Vocation Hop, Skip & Juice (440ml)	\$90	Thistly Cross Elderflower Cider	\$80
APA, England, 5.7% ABV		Elderflower Cider, Scotland, 4% ABV	
Heart of Darkness Marlow's Mellow	\$80	Kasteel Cuvee Du Chateau	\$90
IPA, Vietnam, 5.8% ABV		Quadruple Belgium Ale, Belgium, 11% ABV	
Honey Dew (Organic)	\$90		
Golden Ale, UK, 5.8% ABV			

- Non-Alcoholic -

Soft Drinks	\$60	Mineral Water (750ml)	\$75
Coke, Coke Zero, Sprite, Ginger Ale, Soda Water, Tonic Water		Still / Sparkling	
Bless Cold-Pressed Juice	\$65	Tabooncha (250ml)	\$65
Passion Fruit Apple Tea, Pear Juice, Blackcurrant Fantasy, Fuji Apple Earl Grey Tea		Jasmine Green Tea, Lychee Rose Black Tea	

Prices are subject to 10% service charge.

- Homemade Cocktails -

Oh! Fashioned (Bottled)	\$98
Rittenhouse Rye whisky, Cherry Heering, Bitters	
Perfect Negroni (Bottled)	\$98
Widges Gin, Campari, Vermouth, Bitters	
Rose-T Garden (Bottled)	\$98
Rose & Earl Grey-infused Gin, Lychee Liqueur, Rose Syrup	
Honey Bee (Bottled)	\$98
Plantation White Rum, Lemon Juice, Honey, Mint	

- Champagne/ Sparkling -

	GLASS	BOTTLE
Saint Louis, Blanc de Blancs, Brut, French	\$120	\$440
Ruggeri, Valdobbiadene Giall'Oro, Extra Dry		\$520
NV Taittinger Brut, France	\$180	\$720

- White Wines -

	GLASS	BOTTLE
2018 Lapostolle, Chardonnay, Rapel Valley, Chile (Biodynamic)	\$110	\$440
2018 Vet, Flor de Vetus Blanco, Rueda, Spain (organic)	\$110	\$440
2018 Clos Henri Petit Clos, Sauvignon Blanc, New Zealand (Organic)	\$120	\$480
2018 Cantina Riff Pinot Grigio, IGT, Alto Adgie, Italy	\$120	\$480

- Spirits -

		SHOT
Vodka	Tried & True Vodka, France	\$85
	Absolut Original, Sweden	\$90
Gin	Widges London Dry Gin, England	\$85
	Hendrick's Gin, Scotland	\$100
Rum	Plantation 3 Stars White Rum, Jamaica & Barbados	\$85
	Plantation Original Dark Rum, Jamaica & Barbados	\$85
Tequila	Arquitecto Blanco Premium, Mexico	\$85
Whisky	Johnnie Walker Black Label, Scotland	\$90
	Macallan 12 Years, Scotland	\$100
Whiskey	Jack Daniel's, Tennessee, US	\$90
	Rittenhouse Rye Whiskey, Philadelphia, US	\$95

Each spirit will be served with 1 soft drinks/ juice as mixer

- Red Wines -

	GLASS	BOTTLE
2019 Querciabella Mongrana Maremma Toscana Rosso, Italy (Biodynamic)	\$120	\$480
2019 Yalumba Organic, Shiraz, Australia (Organic)	\$110	\$440
2019 Clos Henri Petit Clos, Pinot Noir, New Zealand (Organic)	\$110	\$440
2020 Bodegas Norton Barrel Select Malbec, Mendoza, Argentina	\$120	\$480

Prices are subject to 10% service charge.



- BBQ Combo -

BBQ Platter:

Chicken satay (3 pieces)

Pork satay (3 pieces)

Grilled king prawn (2 pieces)

Bangers sausage (2 pieces)

Grilled tomato (2 pieces)

Grilled green pepper (2 pieces)

Grilled corn on the cob (2 pieces)

\$668

With a bottle of Taittinger Brut Reserve, NV

\$538

With your choice of four beers from our menu

Prices are subject to 10% service charge.

- TGB Bites -

TGB Burger of your choice
Lettuce • Onion • Tomato • Pickle
TGB sauce • Brioche bun
French fries on the side

Australian Grass-fed Wagyu Beef Patty*	\$108
'Impossible'™ Plant-based Ground Meat Patty(VE,G)	\$118
Soft Shell Crab	\$118
Halibut Fish	\$108
Ocean Fish Burger (VE)	\$108

Add-on items:

Cheese (Cheddar/ Colby-Jack/ Vegan cheese)	\$10
Egg/ Bacon/ Mushroom/ Jalapeño	\$15
Extra Patty	\$30
Foie Gras	\$70

TGB Hotdog

\$88
Frankfurter sausage • Hotdog bun • French fries on the side
Selection of sauce:
TGB sauce • Ketchup & mustard • Cheddar cheese sauce • Truffle mayonnaise •
Bolognese sauce

New Fish & Chips

\$108
Omnifish Fillet, French Fries, Vegan Mayonnaise, Lemon Wedge (VE, G)

*We recommend your beef burger should be well done. If you wish it to be served otherwise, please inform your server when placing your order.

- TGB Light Bites -

French fries	\$65
Add cheese	+\$20
Add truffle & cheese	+\$38

Chicken drumlets (6pcs)

\$88
Selection of dip:
TGB sauce/ Cheddar cheese sauce/ Truffle mayonnaise/ Sour cream/ Guacamole

Mozzarella sticks (8pcs)

\$88
Selection of dip:
TGB sauce/ Cheddar cheese sauce/ Truffle mayonnaise/ Sour cream/ Guacamole

Tortilla chips with 4 dip

\$88
Served with Salsa sauce, Sour cream, Guacamole & Cheddar cheese sauce

the place.

- SALAD 沙律 -

Classic Caesar salad (D, P)

凱撒沙律

- With garlic rubbed bruschetta (G) \$168
伴香蒜意式烤麵包
- With grilled organic chicken breast (G) \$178
伴炭燒有機雞胸肉
- With smoked salmon (G, S) \$188
伴煙三文魚

Cobb salad (D, P)

Chopped romaine hearts, bacon, tomatoes, roasted organic chicken breast, quail eggs, avocado, chives, Gorgonzola blue cheese, olives and ranch dressing

卡布沙律 — 碎羅馬生菜、煙肉、番茄、烤有機雞胸肉、鵪鶉蛋、牛油果、韭菜、意大利米蘭藍芝士、橄欖及牧場沙律醬

- FAVOURITES 風味選擇 -

Club sandwich (D, G, P)

Organic Chicken breast, ham, aged Cheddar cheese, crispy bacon, fried free-range farm egg in bloomer bread and your choice of French fries or green salad
公司三文治 — 有機雞胸肉、火腿、車打芝士、脆煙肉、煎走地雞蛋配歐式麵包，伴炸薯條或田園沙律

Chicken Caesar tortilla wrap (D, G, P)

Tomatoes, bacon, Romaine heart, Parmesan cheese and Caesar dressing and your choice of French fries or green salad
凱撒雞肉卷 — 番茄、煙肉、羅馬生菜及巴馬臣芝士，配凱撒沙律汁，伴炸薯條或田園沙律

Fish and chips (G, S)

Beer battered black cod served with tartar sauce and French fries
英式炸魚薯條 — 炸黑鱈魚配他他醬，伴炸薯條

- PASTA 意大利粉 -

Create your favourite pasta (G)

Pasta: Spaghetti, penne, rigatoni, gluten-free spaghetti (VE) \$178
Sauce: Bolognese, carbonara (P), primavera (V), pesto (V)
自創意大利粉
意粉選擇：意大利粉、長通粉、田園通粉、不含麩質意粉
醬汁選擇：肉醬汁、煙肉蛋黃汁、雜菜番茄汁、香草醬

Seafood linguine (D, G, S)

Prawns, calamari, clams, cherry tomatoes, white wine and basil \$188
海鮮扁意粉 — 大蝦、墨魚、蜆肉、車厘茄、白酒及羅勒葉

- GRILL 扒類 -

Grilled Atlantic salmon (200g) (S)

炭燒大西洋三文魚扒 (200克)

\$238

Grilled New Zealand lamb chops (250g)

炭燒新西蘭羊架 (250克)

\$298

Grilled Australian Hereford

organic grass-fed beef tenderloin (220g)

炭燒澳洲赫里福德有機草飼牛柳 (220克)

\$398

Grilled lemon herb spring chicken (220g)

炭燒檸檬香草春雞 (220克)

\$208

Each served with sautéed garden vegetables, mushrooms and Caesar salad. Plus your choice of baked potato, French fries or mashed potatoes (D, G). Choice of sauces: black peppercorn, mushroom, herb butter or béarnaise sauce

以上均配：炒雜菜、野菌及凱撒沙律

另自選：原隻美式焗薯、炸薯條或薯蓉

自選醬汁：黑椒、野菌、香草牛油或法式蛋黃香草汁

- GREENS 素食滋味 -

Vegetable masala (D, G, V)

Pilau rice, naan bread and mint yoghurt sauce
印式雜菜咖喱 — 伴印度香飯及印式烤餅，配薄荷乳酪醬

\$168

Balsamic marinated vegetables (G, N, VE)

Hummus, arugula, pine nuts and pita bread
意式黑醋醃時蔬 — 雞心豆蓉、芝麻菜、松子仁及中東包

\$158

Impossible™ plant-based

ground meat sliders (D, G, VE)

Tomatoes, lettuce, vegan spicy mayonnaise, served with French fries

Impossible™ 植物素肉小漢堡包

番茄、生菜、素辛辣蛋黃醬配炸薯條

\$158

Sweet and sour Omnipork (VE)

Pineapple, bell peppers, Chinese cabbage, steamed rice

菠蘿膳良咕嚕肉 — 菠蘿、甜椒、白菜伴白飯

\$168

Kung pao tofu (N, VE)

Tofu, dried red chilli, Sichuan peppers, honey beans, cashew nuts and steamed rice

宮保豆腐 — 豆腐、辣椒乾、四川胡椒、蜜豆及腰果伴白飯

\$168