



BEE'S KNEES
at THE GARAGE

**NIGHT
MENU**

WWW.THEGARAGE.SG

 /BEESKNEESSG

 @BEESKNEESSG

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

--

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

--

CAKE OF THE DAY

9815 3213 | 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 🌱

SPICY CRAB 🌶️ 26
Linguine | Crab Claw Meat
Kashmiri Chilli Cream | Parmesan

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 V 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

WAFFLES

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

PEANUT BUTTER CHEESECAKE 7
Peanut Butter Cream Cheese | Digestive Biscuit

STRAWBERRY SHORTCAKE 🍷 7
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 5
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		TEQUILA	
SIPSMITH	15	SAUZA SILVER	15
MONKEY 47	20	PATRON XO CAFÉ	20
THE BOTANIST	20	PATRON SILVER	20
ROKU GIN	20		
HENDRICKS	20	BOURBON	
		JIM BEAM	15
RUM		MAKER'S MARK	20
BACARDI SUPERIOR	15	BULLEIT BOURBON	20
MYER'S DARK RUM	18		
SAILOR JERRY	20	WHISKY	
DIPLOMATICO RESERVA	20	AUCHENTOSHAN 12 YEARS	15
		LAPHROAIG 10 YEARS	28
VODKA		MACALLAN 12 YEARS	28
HAKU	15	HIBIKI HARMONY	28
HANDMADE VODKA	20	YAMAZAKI DISTILLER'S RESERVE	28
		MONKEY SHOULDER	24

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 · Rhubarb and Cream	

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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

Please approach our staff for other cocktail requests

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INTERNATIONAL COCKTAILS

LONG ISLAND TEA Vodka Rum Gin Tequila Orange Liqueur Coke	20
JUNGLE BIRD Rum Campari Pineapple Lime	20
TOM COLLINS Gin Lemon Soda	18
DAN QUIRI 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

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SOFT DRINKS

COKE	5
COKE LIGHT	5
SPRITE	5
ROOT BEER	5
TONIC	5
GINGER ALE	5
FLAVOURED SODA	6
· Lychee	
· Lavender	
· Rose	
· Blackberry	
· Strawberry	
MINT LEMONADE	6.5
ROOT BEER FLOAT	7

WATER

EVIAN STILL WATER (500ML)	5
BADOIT SPARKLING WATER (330ML)	4

TEA

Add Ice + [₹] 1	
HOT TEA	7
· Earl Grey	
· Chamomile	
· English Breakfast	
· Green Tea	
· Fresh Mint Tea	
COLD BREW TEA	7.5
RUBY TUESDAY COLD BREW TEA (CAFFEINE FREE)	7.5

FRESH JUICES

No ice + [₹] 1	
APPLE	8
CALAMANSI	8
ORANGE	8
WATERMELON	8
MIXED FRUITS (CHOICE OF 2)	8.5

FRUITY FLOATS

PEACH	8
BLACKBERRY	8
LYCHEE	8
WATERMELON	8

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HOUSEPOUR WINE

WHITES

BASTIANICH ORSONE 15 75
PINOT GRIGIO (Friuli, Italy)

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

REDS

MONTES PINOT NOIR 14 75
(Casablanca, Chile)

GRANT BURGE FILSELL SHIRAZ 20 95
(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 65

RED WINE

BERESFORD BELL TOWER
MERLOT 80

MacLaren Vale / Australia

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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