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

--

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

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 RECOMMEMNDATION 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

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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 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

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 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

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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

TEQUILA

SAUZA SILVER	15
PATRON XO CAFÉ	20
DON JULIO BLANCO	20
DON JULIO REPOSADO	20
DON JUILO 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 $25NETT*

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

GRAPEFRUIT STARDUST
Gin | Peach | Fresh Grapefruit

CHEEKY UNICORN SUNRISE
Tequlia | 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 I Rum I Gin I Tequila | Orange Liqueur I Coke	20
JUNGLE BIRD Rum I Campari I Pineapple I Lime	20
TOM COLLINS Gin I Lemon I Soda	18
DAN OUIRI Rum I Fresh Lime	18
BEE'S KNEES Gin I Fresh Lime I Honey	18
NEGRONI Gin I Martini Rosso I Campari	18
LYCHEE MARTINI Vodka I Lychee juice | Lychee Liqueur	18
APEROL SPRITZ Aperol I Orange I Prosecco	18
DARK AND STORMY Rum I Ginger Beer I Lime	18
MINT MOJITO Rum I Mint I Lime	18
SINGAPORE SLING Gin I Cherry Liqueur I Grenadine | Fresh Pineapple	20

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KOMBUCHA

MANGO PASSION	9
PEACH	9
RASPBERRY LEMONADE	9

SOFT DRINKS

SOFT DRINKS · Coke · Coke Light · Sprite · Root Beer · Ginger Ale	5
FLAVOURED SODA · Lychee · Lavender · Rose · Blackberry · Strawberry	6
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	8
CALAMANSI	8
ORANGE	8
WATERMELON	8
MIXED FRUITS (CHOICE OF 2)	8.5

TEA

Add Ice + $1

FRESH MINT TEA	7
BLACK TEA · British Breakfast · Earl Grey Lavender	7
WHITE TEA · Nymph Of The Nile	7
GREEN TEA · Pearl Of The Orient	7
DECAF HERBAL INFUSION · Chamomile Dream	7
DECAF ROOIBOS · Coba Cabana	7

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	8
BLACKBERRY	8
LYCHEE	8
WATERMELON	8

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WINE LIST

	Gls	Btl
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	15	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
MT. PLEASANT SEMILLON 2019 Grapes - Semillon (Hunter Valley, Australia) Pale golden with a hint of bright green hues. Fresh lime and grapefruit. Lively fresh citrus palate with ripe citrus flavours. Medium bodied	17	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 Grapes - Grenache (France) Draw rose colour. Delicate wine. Raspberry, lemon peel, earthy, apricot and citrus minerals. Dry and bit more acidic	15	80
LAMBRUSCO ROSE 2014 Grapes - Lambrusco (Emilia, Italy) Pink mousse, refined and persistent perlage, bright pink colour, fresh fruity aroma, sweet and harmonious flavour	10	55
SPARKLING		
NV TORRESELLA PROSECCO XTRA DRY Grapes - Glera (Italy) Extra dry, a taste of pear, peach and apricot. Very refreshing	16	75
NV ZARDETTO PROSECCO Grapes - Glera (Veneto, Italy) Dry Sparkling wine with crisp acidity, low sugar with plenty of fruit and character	14	75
NV CASTELL BLANC CAVA BRUT 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	14	75
DESSERT WINE		
PERLINO MOSCATO D ASTI Grapes - Moscato Bianco (Piemonte, Italy) Dry white delighted with smell of fruity, sweet Moscato grape and is simply charming in the taste	14	70
MONTES LATE HARVEST GEWURZTRAMINER 2019 Grapes - Cabernet Sauvignon (Casablanca, Chile) Very complex and delicate, with standout notes of fresh green apple, apricot and palm syrup. On the palate this wine has great volume and acidic expression and a long enjoyable finish		65

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SIP AROUND THE WORLD

PREMIUM TASTE FROM OUR EXCLUSIVE WINE LIST

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 CAILLOTTES Loire Valley / France	135

RED WINE	
ST FRANCIS OLD VINES ZINFANDEL Sonoma / USA	140
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 GRENDEL AMANDELBOORED PINOTAGE South Africa	135

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

BEE'S KNEES
at THE GARAGE

3 for $40

AND RECEIVE 1 EURO-EDITION GLASS

(WHILE STOCKS LAST)

ALL DAY | 8AM - 10PM