



**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<sup>NETT</sup>**

Heineken  
Archipelago Summer IPA  
Archipelago Belgian WIT

**HOUSE-POUR SPIRITS**  
**\$10<sup>NETT</sup>**

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<sup>NETT</sup>**

**FRI - SUN**

*Premium Cocktails*

**6PM - 10PM**

**2 FOR \$30<sup>NETT</sup>**

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✉ beesknees@thegarage.sg

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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

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# 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**

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## **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 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

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### **CAKE OF THE DAY**

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

S'MORES BROWNIE 5  
Baked Graham Cookie Base | Brownie  
Nutella | Mini Marshmallows  
One Scoop Of Ice Cream (+ 4)

PEANUT BUTTER CHEESECAKE 7  
Peanut Butter Cream Cheese | Digestive Biscuit

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

BEE'S KNEES HONEY CAKE 🍷 9.5  
Charcoal Honey Cake | Rosemary Lemon Cremeux  
Chocolate Honeycomb | Charcoal Crumble

STRAWBERRY SHORTCAKE 🍷 9.5  
Spongecake | Fresh Strawberry Cream  
Flaky Pastry Crust

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

👍 CHEF'S RECOMMENDATION 🍷 VEGETARIAN 🌿 SPICY 🌱 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

<b>TOM COLLINS</b> Gin   Lemon   Soda	18
<b>DAIQUIRI</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
<b>LONG ISLAND TEA</b> Vodka   Rum   Gin   Tequila   Orange Liqueur   Coke	20
<b>JUNGLE BIRD</b> 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 + <sup>§</sup> 1	
APPLE	9
CALAMANSI	9
ORANGE	9
WATERMELON	9
MIXED FRUITS (CHOICE OF 2)	9.5

## TEA

Add Ice + <sup>§</sup> 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
· Coba Cabana	

## COLD BREW SPARKLING TEA

Add Ice + <sup>§</sup> 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
<b>ROSE</b>		
<b>AIX ROSE 2019</b>	15	80
Grapes - Grenache (France) Draw rose colour. Delicate wine. Raspberry, lemon peel, earthy, apricot and citrus minerals. Dry and bit more acidic		
<b>LAMBRUSCO ROSE 2014</b>	10	55
Grapes - Lambrusco (Emilia, Italy) Pink mousse, refined and persistent perlage, bright pink colour, fresh fruity aroma, sweet and harmonious flavour		
<b>SPARKLING</b>		
<b>NV TORRESELLA PROSECCO XTRA DRY</b>	16	75
Grapes - Glera (Italy) Extra dry, a taste of pear, peach and apricot. Very refreshing		
<b>NV ZARDETTO PROSECCO</b>	14	75
Grapes - Glera (Veneto, Italy) Dry Sparkling wine with crisp acidity, low sugar with plenty of fruit and character		
<b>NV CASTELL BLANC CAVA BRUT</b>	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		
<b>DESSERT WINE</b>		
<b>PERLINO MOSCATO D ASTI</b>	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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**SIP AROUND THE WORLD**

PREMIUM TASTE FROM OUR EXCLUSIVE WINE LIST

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<b>WHITE WINE</b>	Btl
GREYWACKE WILD SAUVIGNON BLANC Marlborough / New Zealand	120
PECCA VI 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
<b>RED WINE</b>	
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 GREND EL AMANDELBOORED PINOTAGE South Africa	135

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