

THE Garage BAR

- Local Craft Beers -

The Garage Bar Golden Ale	\$80	Yau Pale Ale	\$80
Golden Ale, Black Kite Brewery, H.K., 4.6% ABV		Pale Ale, Hong Kong Yau, H.K., 5% ABV	
Contemporary Pilsner	\$78	Signature Pale Ale	\$80
Pilsner, Young Master Brewery, H.K., 4.5% ABV		Pale Ale, Lion Rock Brewery, 5.2% ABV	
Yau Lager	\$80	Monkey King	\$80
Lager, Hong Kong Yau, H.K., 5.5% ABV		Amber Ale, Moonzen Brewery, H.K., 5% ABV	
Helles	\$80	Gwei.lo IPA	\$78
German Pale Lager, HK Lovecraft, H.K., 5% ABV		IPA, Gweilo Brewery, H.K., 4.8% ABV	
Vienna	\$80	Jade Emperor	\$80
Amber-colored Lager, HK Lovecraft, H.K., 5% ABV		IPA, Moonzen Brewery, H.K., 7% ABV	
Yau Wheat Beer	\$80	Island 1842	\$80
Wheat Beer, Hong Kong Yau, H.K., 5% ABV		Imperial IPA, Young Master Brewery, H.K., 8% ABV	
Thunder God	\$80	Oriental Pearl	\$80
Pale Ale, Moonzen Brewery, H.K., 5% ABV		Oatmeal Stout, Lion Rock Brewery, H.K., 5.9% ABV	

- Craft Beers From The Globe -

Mountain Goat Steam Ale	\$80	Magic Rock Saucery Session IPA	\$78
Light Ale, Australia, 4.5% ABV		Gluten-free Session IPA, UK, 3.9% ABV	
Heart of Darkness First Sunset	\$78	Zeffer Crisp Apple Cider	\$80
Pale Ale, Vietnam, 4.5% ABV		Apple Cider, New Zealand, 5% ABV	
Vocation Hop, Skip & Juice (440ml)	\$88	Thistly Cross Strawberry Cider	\$80
APA, England, 5.7% ABV		Strawberry-infused Cider, Scotland, 4% ABV	
Heart of Darkness Marlow's Mellow	\$78	Thistly Cross Elderflower Cider	\$80
IPA, Vietnam, 5.8% ABV		Elderflower Cider, Scotland, 4% ABV	
Vocation Heart & Soul	\$78		
Session IPA, England, 4.4% ABV			

- Non-Alcoholic -

Soft Drinks	\$60	Mineral Water (750ml)	\$75
Coke, Coke Light, Coke Zero, Sprite, Ginger Ale, Soda Water, Tonic Water		Earth Water – Still/ Sparkling	

Prices are subject to 10% service charge.

- Homemade Cocktails -

Oh! Fashioned (Bottled)	\$88
Rittenhouse Rye whisky, Cherry Heering, Bitters	
Perfect Negroni (Bottled)	\$88
Widges Gin, Campari, Vermouth, Bitters	
Rose-T Garden (Bottled)	\$88
Rose & Earl Grey-infused Gin, Lychee Liqueur, Rose Syrup	
Just A Cup Of Chocolate (Hot!)	\$118
Spice-Infused Talisker, Brown Sugar, Hot Chocolate, Cream	
Chocolate Sangria!?! (Hot!) - Seasonal	\$118
Kumquat Liqueur, Red Wine, Earl Grey Tea, Hot Chocolate, Cream	

- Champagne/ Sparkling -

	GLASS	BOTTLE
Saint Louis, Blanc de Blancs, Brut, French	\$110	\$440
Ruggeri, Valdobbiadene Giall'Oro, Extra Dry		\$480
NV Taittinger Brut, France	\$180	\$720

- 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 Famous Grouse, Scotland	\$85
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.

- White Wines -

	GLASS	BOTTLE
2016 Lapostolle, Chardonnay, Rapel Valley, Chile (Biodynamic)	\$110	\$440
2017 Vetus, Flor de Vetus Blanco, Rueda, Spain (Organic)	\$110	\$440
2018 Petit Clos by Clos Henri, Sauvignon Blanc, New Zealand	\$115	\$460
2016 Radford Dale, Chenin Blanc, Stellenbosch, South Africa		\$580
2016 Weingut Aldinger Untertürkheimer Gips, Riesling, Germany		\$600

- Red Wines -

	GLASS	BOTTLE
2018 Vina Errazuriz Estate Series, Cabernet Sauvignon, Chile	\$110	\$440
2016 Tuscany, Le Miccine, Chianti Classico, Italy	\$110	\$440
2016 Fire Road, Pinot Noir, Marlborough, New Zealand	\$115	\$460
2017 Casarena Reserva, Malbec, Argentina		\$480
2013 Château La Tour des Remparts, Graves, Bordeaux, France		\$600

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*	\$98
'Impossible'™ Plant-based Ground Meat Patty	\$108
Soft Shell Crab	\$108
Halibut Fish	\$98
Add-on items:	
Cheese (Cheddar/ Colby-Jack/ Vegan cheese)	\$10
Egg/ Bacon/ Mushroom/ Jalapeño	\$15
Extra Patty	\$30
Foie Gras	\$70

TGB Hotdog	\$78
Frankfurter sausage • Hotdog bun • French fries on the side	
Selection of sauce:	
TGB sauce • Ketchup & mustard • Cheddar cheese sauce • Truffle mayonnaise • Bolognese sauce	

*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	\$60
Add cheese	+\$20
Add truffle & cheese	+\$38
Chicken drumlets (6pcs)	\$78
Selection of dip:	
TGB sauce/ Cheddar cheese sauce/ Truffle mayonnaise/ Sour cream/ Guacamole	
Mozzarella sticks (6pcs)	\$78
Selection of dip:	
TGB sauce/ Cheddar cheese sauce/ Truffle mayonnaise/ Sour cream/ Guacamole	
Tortilla chips with 4 dip	\$78
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) \$178
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、鵝鶉蛋、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) \$178
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) \$148
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) \$198
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) \$178
Pasta: Spaghetti, penne, rigatoni, gluten-free spaghetti (VE)
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) \$188
Prawns, calamari, clams, cherry tomatoes, white wine and basil
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) \$238
炭燒大西洋三文魚扒 (200克)
- Grilled New Zealand lamb chops** (250g) \$298
炭燒新西蘭羊架 (250克)
- Grilled Australian Hereford organic grass-fed beef tenderloin** (220g) \$398
炭燒澳洲赫里福德有機草飼牛柳 (220克)
- Grilled lemon herb spring chicken** (220g) \$208
炭燒檸檬香草春雞 (220克)

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) \$168
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

- Balsamic marinated vegetables** (G, N, VE) \$158
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

- Impossible™ plant-based ground meat sliders** (D, G, VE) \$158
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

- Sweet and sour Omnipork** (VE) \$168
Pineapple, bell peppers, Chinese cabbage, steamed rice
菠蘿膳良咕嚕肉 — 菠蘿、甜椒、白菜伴白飯

- Kung pao tofu** (N, VE) \$168
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