

Garden Court Cafe

LUNCH MENU

NEW

Tuesday-Friday, 11am - 2pm

DAILY SUSHI ROLLS

SPICY TUNA 8
Spicy Mayo, Pickled Ginger, Wasabi

SHRIMP TEMPURA ROLL 10
Unagi Sauce, Pickled Ginger, Wasabi

SPECIAL ROLL OF THE DAY MP
Pickled Ginger, Wasabi

DIM SUM

MINI PORK BUN 2
Roasted Pear Hoisin

SHRIMP DUMPLINGS 7
Black Vinegar Soy Dipping Sauce

VEGETABLE DUMPLINGS 5
Black Vinegar Soy Dipped Sauce

SMALL PLATES

STEAMED EDAMAME 7
Furikake Salt

GARDEN COURT SALAD 10
Hand Sheared Greens, Cucumber, Scallion, Celery, Radish, Orange Segments, Spiced Sunflower Seeds, Miso-Honey Vinaigrette

GREEN MANGO SALAD 13
Green & Ripe Mango, Mung Bean Sprouts, Red Pepper, Scallion, Roasted Peanut, Thai Basil, Culantro, Black Sesame Rice Cracker, Chili-Lime Dressing*

TRIO OF DIPS & SPREADS 8
Muhammara*, Fava Hummus, Herb Labneh, Toasted Naan

CRAB CAKE 14
Roasted Citrus, Avocado, Radish & Pea Tendril Salad, Chili Mayo

YELLOW LENTIL SALAD 12
Fava Beans, Cucumber, Tomato, Cumin-Lemon Dressing, Tarragon Yogurt, Parsley, Mint

SAMOSA CHAAT 10
Potato & Pea Samosa, Crispy Chickpeas, Tomato, Red Onion, Cilantro, Tamarind & Green Chutneys

SOUP OF THE DAY
BOWL 7
CUP 5



Asia
Society®

Members receive 10% off

ENTRÉES

TURKEY BAHN MI 18
Lemongrass Turkey Patty, Pickled Daikon & Carrot, Pate, Cilantro, Cucumber, Radish, Garden Court Salad

CHICKEN LARB WRAPS 18
Kaffir Lime Marinated Chicken, Pickled Red Onion, Fresh Herbs, Crispy Shallots, Rice Vermicelli, Cucumber Romaine Lettuce, Chili-Coconut Dipping Sauce

SOY-GINGER GLAZED SALMON 23
Grilled Asparagus, Baby Carrots, Miso-Carrot Purée, Pea Tendrils, Ramp Oil, Yuzu Sake Reduction

SHRIMP BIBIMBAP 22
Pear-Marinated Shrimp, Sesame Rice, Chef's Selection of Barely Cooked & Raw Seasonal Vegetables, Katchkie Farms Kimchi, Egg, Kochujang Sauce

SABZI MASALA 16
Chickpeas, Fava Beans, English Peas, Haricot Verts, Carrot, Spiced Tomato Gravy, Fresh Herbs, Toasted Naan

CURRY CHICKEN SALAD 18
Scallion, Cilantro, Granny Smith Apples, Golden Raisins, Roasted Peanuts, Garden Court Salad, Toasted Naan*

GARDEN COURT GRILLED CHEESE 18
Goat Cheese, Mozzarella, Spiced Spinach Spread, Caramelized Onions, Naan, Warm Tomato Dipping Sauce, Garden Court Salad

BENTO BOX MP
Chef's Choice of Main & Sides

SIDES

AROMATIC JASMINE RICE 4

TOASTED NAAN 4

RICE VERMICELLI NOODLES 4

MISO CARROT PURÉE 4

KATCHKIE FARM KIMCHI 4

PICKLED SEASONAL VEGETABLES 5

DESSERTS

CHOCOLATE HAZELNUT TORTE 12
Chantilly Cream, Star Anise Anglaise*

MOCHIKO CAKE 12
Coconut, Chocolate Ganache, Orange

GREEN TEA PANNA COTTA 12
Seasonal Berries, Mint

TRIO OF SEASONAL SORBET 8
Chef's Selection

ASSORTED COOKIES* 8
Chef's Selection

*Contains Nuts

Operated by Great Performances

Map of EASTERN CUISINE

MIDDLE EAST MUHAMMARA

A dip made from peppers, walnuts and pomegranate molasses common in Middle Eastern Cuisine.



MIDDLE EASTERN LABNEH

A type of strained yogurt common in Middle Eastern Cuisine. It is often flavored with herbs and olive oil.



KAFFIR LIME

A type of lime native to tropical Asia including India, Nepal, Bangladesh, Thailand, Indonesia, Malaysia and the Philippines. The juice and rinds are used in traditional medicine in some Asian countries with the juice often used in shampoo. The juice is considered too acidic for culinary use. We use the leaves to marinate our Chicken Larb.



CHINA BLACK VINEGAR

A vinegar made from rice and sorghum popularized in the southern region of China. Also used as a tonic to lower blood pressure and cholesterol it has a deep caramel flavor similar to worcestershire sauce and with the tang of balsamic vinegar.



INDIA/NEPAL/BANGLADESH/ THAILAND/INDONESIA/ MALAYSIA/PHILIPPINES KAFFIR LIME

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INDIA/PAKISTAN CHAAT

The Hindi word for "to lick" or "to taste" – it is a term describing a wide variety of savory or sweet snacks served on sidewalk carts in India and Pakistan. Featuring customizable toppings/components, chaat can be anything from stuffed breads to fried doughs – though all are generally served in small portions.

INDIA/SOUTHEAST ASIA TAMARIND

A pod-shaped tropical fruit that is commonly used in its dried or in a preserved pulp. It provides a pleasant sourness in cuisines throughout India, Southeast Asia & Latin America. It's name is derived from the Arabic tamar-hindī, literally meaning "date of India."

CHINA HOISIN SAUCE

Dipping sauce of Chinese origin. The word hoisin is a Romanization of the Chinese word for seafood. Despite the literal meaning, hoisin sauce does not contain seafood, nor is it typically used with it! Especially popular in Cantonese Cuisine, it is traditionally made using toasted mashed soy beans. Contains soy, wheat and sugar.



KOREA KOCHUJANG

Also known as Gochujang, it is a Korean condiment made from fermented red chili, glutinous rice, soybeans and salt. Ours also features Agave Nectar & Rice Vinegar.



KOREA BIBIMBAP

A type of rice native to tropical Asia including India, Nepal, Bangladesh, Thailand, Indonesia, Malaysia and the Philippines. The juice and rinds are used in traditional medicine in some Asian countries with the juice often used in shampoo. The juice is considered too acidic for culinary use. We use the leaves to marinate our Chicken Larb.



VIET NAM BAHN MI

Vietnamese for bread it can also refer to a kind of sandwich popular in Vietnam. Influenced by French Colonialism it almost always features a baguette, mayonnaise and pate with native ingredients like daikon, cilantro, cucumber and jalapeno. Fillings can include sliced pork, sausage or eggs.



SOUTHEAST ASIA CILANTRO

Its scientific Latin name literally translates as "foul-smelling thistle" and is also known as Mexican Coriander or Long Coriander though it is an entirely separate species from Cilantro. Common in Latin and Southeast Asian cuisine it's flavor is similar to cilantro only slightly more potent.

THAILAND/VIETNAM LEMONGRASS

A type of grass with a thick fibrous stalk that is common in Southeast Asia. Consisting of several layers of thick leaves, only the innermost core is used. A common ingredient in Thailand Vietnamese cooking, it imparts a light citrus flavor.



JAPAN DASHI

A Japanese broth made most commonly by steeping Kombu (a type of kelp) and katsuobushi (flakes of dried and fermented fish) in water. It is the base for several Japanese soups including Miso Soup and provides a tangy toasted mashed soy beans. Contains soy, wheat and sugar.

JAPAN FURIKAKE

A dry seasoning, usually consisting of seaweed, sesame seeds, sugar and salt. It is most often sprinkled on top of rice. Our version also includes black lava and pink salt.



JAPAN MISO

A traditional Japanese seasoning paste of fermented rice, barley and/or soybeans with salt and the fungus kojikin which produces beneficial microorganism cultures. High in protein and rich in vitamins and minerals, miso was key to survival in feudal Japan. We use White Miso, which has been fermented with rice and has a lighter, sweet flavor and Red Miso, which has been fermented for a longer period of time with barley and has a deeper, richer flavor.

LAO/THAILAND LARB

A Lao & Thai dish which features minced meat marinated in fish sauce and lime juice. It also features fresh herbs, roasted rice powder and is often served with sticky rice and raw vegetables.