DIM SUM

SHRIMP DUMPLINGS  14
black vinegar-soy dipping sauce
PORK SIU MAI  14
black vinegar-soy dipping sauce
VEGETABLE DUMPLINGS  12
black vinegar-soy dipping sauce

BREAKFAST

CHEFS SPECIAL OMELETTE  14
garden court salad, brioche toast
GARDEN COURT FRENCH TOAST  15
brioche, maple syrup, seasonal compote
GINGER SCONCE  6

SMALL PLATES

STEAMED EDAMAME  8
furikake salt
vegan, gluten-free

GARDEN COURT SALAD  14
hand-sheared greens, radish, goat cheese, spiced pecans, berries, carrot ginger vinaigrette*

GULA MALAKA  16
***fried shrimp ball coated with sweet sauce made with Gula Melaka or palm sugar, lemongrass, thai basil, coconut milk

SILKEN TOFU  14
lightly blanched pea tendrils with ginger scallion sauce
vegan

SOUP OF THE DAY  10
BOWL CUP  7

ENTRÉES

SAMBAL SALMON  8
***red chili, kaffir lime leaf, belachan served with sauteed spring vegetables, jasmine rice

"YEYE" WHITE COCONUT CHICKEN CURRY  16
***served with sauteed bean sprout, shiitake mushroom
jasmine rice

PAD THAI  16
rice noodles, stir-fried vegetables, peanuts*, smoked tofu
vegetarian upon request
shrimp 24          chicken 22

BENTO BOX
Chef's Choice of Main & Sides

SIDES

AROMATIC JASMINE RICE  14
vegan, gluten-free

TOASTED NAAN  14
vegetarian

STEAMED SPRING VEGETABLES  10
vegan, gluten-free

DESSERTS

RASPBERRY COTTON CHEESECAKE  26
GREEN TEA & DARK CHOCOLATE CREMEUX TART  20
ASSORTED COOKIES & PETITS FOURS*  19
chef's selection
ICE CREAM  19
vanilla & green tea
SEASONAL FRUIT  19
vegan, gluten-free

**Contains Nuts
**These items are served raw or undercooked, or contain (may contain) raw or undercooked Ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* Item is part of a “Singapore Season” menu that is specially crafted by Singapore’s Chef Malcolm Lee of Candlenut, the world’s first and only Michelin-starred Peranakan restaurant. Peranakan cuisine is known for its blend of rich flavors and complex methods of preparation, and is one of Singapore’s oldest fusion cuisines with Chinese, Malay and Western influences. The “Singapore Season” is organized in conjunction with Asia Society’s “Secrets of the Sea” exhibition, and showcases the rich diversity of epicurean, fashion and retail experiences of this unique Asian destination.

Members receive 10% off
KOREA

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 balsamic vinegar.

KOREA

KOCUHJANG
Also known as Gochujang, it is a Korean condiment made from fermented red chili, glutinous rice, soybeans and salt. Ours also features agave nectar and rice vinegar.

INDIA/SOUTHEAST ASIA

TAMARIND
A pod-shaped tropical fruit that is commonly used in dry form or a preserved pulp. It provides a pleasant sourness in cuisines throughout India, Southeast Asia and Latin America. Its name is derived from the Arabic tamr-hindi, literally meaning “date of India.”

CHINA

CHINESE CHIVES
Chinese chives or garlic chives have flat dark green leaves with white flowers. Their taste is stronger than chives, a vegetable related to onion. The Chinese name for the species is variously adapted than chives, a vegetable related to onion. The Chinese name for the species is variously adapted

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 Thai and 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. 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.

MIDDLE EASTERN

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

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.

EAST ASIA

YUZU
A citrusfruit and plant originating in East Asia. It is believed to be a hybrid of sour mandarin and ichang papeda. Its flavor is tart, resembling a grapefruit, with overtones of mandarin, orange. It is rarely eaten as fruit, though in the Japanese cuisine its aromatic zest (outer rind) is used to garnish some dishes, and its juice is commonly used as a seasoning.

THAILAND/VIETNAM

THAI BASIL
A type of basil native to Southeast Asia. Its flavor, described as anise and licorice-like, is slightly spicy.

SOUTHEAST ASIA

THAI BASIL
A type of basil native to Southeast Asia. Its flavor, described as anise and licorice-like, is slightly spicy.

CHINA

CHINESE CHIVES
Chinese chives or garlic chives have flat dark green leaves with white flowers. Their taste is stronger than chives, a vegetable related to onion. The Chinese name for the species is variously adapted

INDESTRIA/ MALAYSIA

SATAY
Seasoned skewered and grilled meat, served with a sauce. Satay may consist of diced or sliced chicken, goat mutton, beef, pork, fish, other meats, or tofu; the more authentic version uses skewers from the midrib of the coconut palm frond, although bamboo skewers are often used. These are grilled or barbecued over a wood or charcoal fire, then served with various spicy seasonings. In Malaysia, satay is a popular dish especially during celebrations and can be found throughout the country. In Southern Philippines, it is known as satti.

CHINA

reducers for internal cleansing, it is consumed as a condiment and a stock component for soups and stews.

INDIAN

MISO
A traditional Japanese seasoning paste of fermented rice, barley and/or soybeans with salt and the fungus koji. 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 light, sweeter flavor and Red Miso, which has been fermented for a longer period of time with barley and has a deeper, richer flavor.

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 balsamic vinegar.

INDIAN

HOT PEPPERS
A type of pepper native to India, the hot pepper is commonly used in Indian and Pakistani cuisine. Dried whole seeds can often be obtained in ethnic Indian subcontinent markets. These seeds are separated from the flesh, dried for 10-15 days and used as an acidic agent for chutney and curry preparation.