

BRUNCH MENU

Garden Court Cafe

DIM SUM

SHRIMP DUMPLINGS	14
<i>black vinegar-soy dipping sauce</i>	
PORK SIU MAI	14
<i>black vinegar-soy dipping sauce</i>	
VEGETABLE DUMPLINGS	12
<i>black vinegar-soy dipping sauce</i>	
<i>vegetarian</i>	

BREAKFAST

CHEFS SPECIAL OMLETTE	14
<i>garden court salad, brioche toast</i>	
GARDEN COURT FRENCH TOAST	15
<i>brioche, maple syrup, seasonal compote</i>	
GINGER SCONE	6

*** 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.

SMALL PLATES

STEAMED EDAMAME	8
<i>furikake salt</i>	
<i>vegan, gluten-free</i>	
GARDEN COURT SALAD	14
<i>hand-sheared greens, radish, goat cheese, spiced pecans, berries, carrot ginger vinaigrette*</i>	
GULA MALAKA SHRIMP BALL	16
<i>***fried shrimp ball coated with sweet sauce made with Gula Melaka or palm sugar, lemongrass, thai basil, coconut milk</i>	
SILKEN TOFU	14
<i>lightly blanched pea tendrils with ginger scallion sauce</i>	
<i>vegan</i>	
SOUP OF THE DAY	10
BOWL	7
CUP	



Members receive 10% off



@gpfood

ENTRÉES

SAMBAL SALMON	26
<i>***red chili, kaffir lime leaf, belachan served with sauteed spring vegetables, jasmine rice</i>	
"YEYE" WHITE COCONUT CHICKEN CURRY	20
<i>***served with sauteed bean sprout, shitaki mushroom</i>	
<i>jasmine rice</i>	
PAD THAI	19
<i>rice noodles, stir-fried vegetables, peanuts*, smoked tofu</i>	
<i>vegetarian upon request</i>	
shrimp 24	chicken 22
BENTO BOX	MP
<i>Chef's Choice of Main & Sides</i>	

SIDES

AROMATIC JASMINE RICE	6
<i>vegan, gluten-free</i>	
TOASTED NAAN	6
<i>vegetarian</i>	
STEAMED SPRING VEGETABLES	10
<i>vegan, gluten-free</i>	

DESSERTS

RASPBERRY COTTON	12
SOFT JAPANESE CHEESECAKE	
GREEN TEA & DARK CHOCOLATE CREMEUX TART	12
<i>raspberry tuile, quinoa crunch, chocolate mirror sauce</i>	
ASSORTED COOKIES & PETITS FOURS*	10
<i>chef's selection</i>	
ICE CREAM	10
<i>vanilla & green tea</i>	
SEASONAL FRUIT	8
<i>vegan, gluten-free</i>	

*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.

Map of EASTERN CUISINE

IRAN/ TURKEY POMEGRANATE

Native to Iran and northeast Turkey, pomegranates have been cultivated throughout the Middle East, South Asia, and Mediterranean region for several millenia. Pomegranate seeds are used as a spice known as *anardana*, most notably 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.

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 and transliterated as *cuchay*, *jiucui*, *kucui*, *kuchay*, or *kutsay* in Southeast Asian countries such as Indonesia, Malaysia and the Philippines.

MIDDLE EASTERN LABNEH

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

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. It's name is derived from the Arabic *tamir-hindi*, literally meaning "date of India."

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.

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 and rice vinegar.

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.

SOUTHEAST ASIA THAI BASIL

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

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 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 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 madarin 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.

INDONESIA/ 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*.

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 and Vietnamese cooking, it imparts a light citrus flavor.

CHINA/INDONESIA THAI BASIL

A spicy noodle soup popularized by Chinese migrants who settled in Penang, Malacca, Indonesia and Singapore. Key ingredients include coconut milk, galangal, pandan leaves, tamarind juice, lemongrass, shrimp paste, chilies and lime juice. Our version is vegetarian featuring a house spice blend.

