

# Garden Court Cafe

# BRUNCH MENU

**NEW**

Available from 11:00 AM – 2:00 PM

## DIM SUM

MINI PORK BUN	2
<i>Roasted Pear Hoisin</i>	
SHRIMP DUMPLINGS	7
<i>Black Vinegar-Soy Dipping Sauce</i>	
VEGETABLE DUMPLINGS	5
<i>Black Vinegar-Soy Dipped Sauce</i>	

## SMALL PLATES

STEAMED EDAMAME	7
<i>Furikake Salt</i>	
GARDEN COURT SALAD	10
<i>Hand Sheared Greens, Cucumber, Scallion, Celery, Radish, Orange Segments, Spiced Sunflower Seeds, Miso-Honey Vinaigrette</i>	
GREEN MANGO SALAD	13
<i>Green &amp; Ripe Mango, Mung Bean Sprouts, Red Pepper, Scallion, Roasted Peanut, Thai Basil, Cilantro, Black Sesame Rice Cracker, Chili-Lime Dressing*</i>	
TRIO OF DIPS & SPREADS	8
<i>Muhammara*, Fava Hummus, Herb Labneh, Toasted Naan</i>	
CRAB CAKE	14
<i>Roasted Citrus, Avocado, Radish &amp; Pea Tendril Salad, Chili Mayo</i>	
YELLOW LENTIL SALAD	12
<i>Fava Beans, Cucumber, Tomato, Cumin-Lemon Dressing, Tarragon Yogurt, Parsley &amp; Mint</i>	
SAMOSA CHAAT	10
<i>Potato &amp; Pea Samosa, Crispy Chickpeas, Tomato, Red Onion, Cilantro, Tamarind &amp; Green Chutneys</i>	
SOUP OF THE DAY	
BOWL	7
CUP	5



Members receive 10% off

## ENTRÉES

SOFT SCRAMBLED EGGS	14
<i>Potato Hash, Toast, Mixed Green Salad</i>	
PANDAN PANCAKES	14
<i>Fruit Compote, Local Maple Syrup</i>	
CHEF'S SPECIAL OMELETTE	MP
<i>Chef's Selection of Sides</i>	
KID'S SPECIAL OF THE DAY	MP
TURKEY BAHN MI	18
<i>Lemongrass Turkey Patty, Pickled Daikon &amp; Carrots, Pâté, Cilantro, Cucumber &amp; Radish, Garden Court Salad</i>	
SOY-GINGER GLAZED SALMON	23
<i>Grilled Asparagus, Baby Carrots, Red Miso-Carrot Purée, Pea Tendrils, Yuzu-Sake Reduction, Ramp Oil</i>	
SHRIMP BIBIMBAP	22
<i>Pear Marinated Shrimp, Sesame Rice, Chef's Selection of Barely Cooked &amp; Raw Seasonal Vegetables, Egg, Katchkie Farms Kimchi, Kochujang Sauce</i>	
CURRY CHICKEN SALAD	18
<i>Scallion, Cilantro, Granny Smith Apples, Golden Raisins, Roasted Peanuts, Garden Court Salad &amp; Toasted Naan*</i>	
GARDEN COURT GRILLED CHEESE	18
<i>Goat Cheese, Mozzarella, Spiced Spinach Spread, Caramelized Onions, Grilled Naan, Warm Tomato Dipping Sauce, Garden Court Salad</i>	
BENTO BOX	MP
<i>Chef's Choice of Main &amp; Sides</i>	

## SIDES

AROMATIC JASMINE RICE	4
TOASTED NAAN BREAD	4
POTATO HASH	4
KATCHKIE FARM KIMCHI	4
CHINESE SAUSAGE	5
PICKLED SEASONAL VEGETABLES	5

## DESSERTS

CHOCOLATE HAZELNUT TORTE	12
<i>Chantilly Cream, Star Anise Anglaise*</i>	
MOCHIKO CAKE	12
<i>Coconut, Chocolate Ganache, Orange</i>	
GREEN TEA PANNA COTTA	12
<i>Seasonal Berries, Mint</i>	
TRIO OF SEASONAL SORBET	8
<i>Chef's Selection</i>	
ASSORTED COOKIES*	8
<i>Chef's Selection</i>	

\*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.



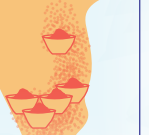
## CHINA BLACK VINEGAR

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/NAPAL/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 tamr-hindī, literally meaning "date of India."

## 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

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## 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.

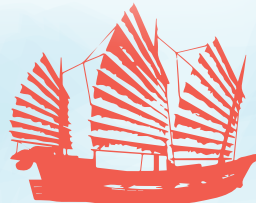


## SOUTHEAST ASIA CULANTRO

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/VEITNAM 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 katsubushi (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.

